



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: SUPER WOK
Address: 3918 LEBANON PK
City: Hermitage
Inspection Date: 10/24/2023
Time in: 10:48 AM
Time out: 11:40 AM
Risk Category: 03
Number of Seats: 25

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 10/24/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/24/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: SUPER WOK  
 Establishment Number #: 605250047

**NSPA Survey – To be completed if #57 is “No”**

- Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.
- Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.
- \*No Smoking\* signs or the International \*Non-Smoking\* symbol are not conspicuously posted at every entrance.
- Garage type doors in non-enclosed areas are not completely open.
- Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.
- Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.
- Smoking observed where smoking is prohibited by the Act.

**Warewashing Info**

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
3 compartment sink	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	40
Reach In Cooler	40
Walk in cooler	35

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Rice in cooker	Hot Holding	150
Chicken in prep cooler	Cold Holding	39
Beef in prep cooler	Cold Holding	40
Shrimp in prep cooler	Cold Holding	39
Pork in prep cooler	Cold Holding	40
Chicken in Reach In Cooler	Cold Holding	40
Chicken in walk in cooler	Cold Holding	40
Beef in walk in cooler	Cold Holding	39
Pasta in walk in cooler	Cold Holding	40
Chicken	Cooking	187

**Observed Violations**

**Total # 9**

**Repeated # 0**

- 13: Raw chicken and raw eggs were stored above cooked pork in walk in cooler. Corrective action, embargoed 2LBS.
- 21: Chicken that was cooked on Sunday in Reach In Cooler does not have a date mark. Corrective action, embargoed 10lbs. Also, 24 hours date marking was explained to person in charge
- 33: Chicken thawing at room temperature inside 3 compartment sink.
- 36: There is a huge gap at the bottom of the back door. This will allow rodents and flies into the establishment
- 37: Raw Chicken and raw beef stored directly on the floor in walk in cooler
- 43: To go plates stored above counter was not upside down.
- 47: Excessive grease above cooker in the kitchen area
- 51: Bathroom door is not self closing.
- 53: Excessive dust on screen door in the back area, dirty ceilings and dirty floor.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Next page
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Check temp log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed
- 19: Check temperature log
- 20: Check temperature log
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

**Additional Comments**

**See last page for additional comments.**

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

***Establishment Information***

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Establishment Number : 605250047

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: US fods and Eagle foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**