

Establishment Name

Address

15 選 0

City

## TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Time in 01:05 PM AM / PM Time out 01:15; PM

O Temporary O Seasonal

SCORE

04/05/2024 Establishment # 605314487 Embargoed 0 Inspection Date

Rock N Roll Sushi

Smyrna

570 Sam Ridley Pkwy

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 81 Risk Category О3 04 Follow-up Required O Yes 疑 No

12	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
Σ	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
:	寒	0			Proper use of restriction and exclusion	0	0	5
Ī	IN	ОИТ	NA	NO	Good Hygienic Practices			
	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
ī	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰
	IN	OUT	NA	NO	Proventing Contamination by Hands			
E	黨	0		0	Hands clean and properly washed	0	0	
	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
ī	X	0			Handwashing sinks properly supplied and accessible	0	0	2
Ī	IN	OUT	NA	NO	Approved Source			
ı	黨	0			Food obtained from approved source	0	0	
õ	0	0	0	×	Food received at proper temperature	0	0	
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	涎	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
3	Ŕ	0	0		Food separated and protected	0	0	4
4	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
5	919	0			Proper disposition of unsafe food, returned food not re-	0	0	,

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## s, chemicals, and physical objects into foods.

0 0 2

			G00		
		OUT=not in compliance COS=con			
	LOUIT	Compliance Status	cos	ĸ	
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	386	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of th

04/05/2024

04/05/2024

PH-2267 (Rev. 6-15)

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

Free food safety training classes are available each month at the county health department. ) 6158987889 Please call ( to sign-up for a class.

RDA 629

Date

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Rock N Roll Sus								
Establishment Number #   605314487								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings or	facilities at all times to	persons who are					
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm 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.								
Tests as successful the second by sides as used	- 11			_				
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	a or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.						
Smoking observed where smoking is prohibited	thutha Act			_				
amoking observed where smoking is prombited	a by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fai	renhelt)				
Equipment Temperature								
Description			Temperature ( Fah	renheit)				
Food Temperature								
Description		State of Food	Temperature ( Fah	renhelt)				
			12					
1			1					

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
39:
44:
1110 as page at the and of this document for any violations that could not be displayed in this space.

<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Rock N Roll Sushi	
Establishment Number: 605314487	
Comments/Other Observations	
1: 2: 3: 4: 5:	
3:	
4:	
5:	
6: Discussed proper hand washing practices	
7:	
8:	
9: 10.	
10. 11.	
11. 12·	
13 <sup>.</sup>	
14:	
<b>15</b> :	
<b>16</b> :	
<b>17</b> :	
18:	
<b>19</b> :	
20:	
5: 6: Discussed proper hand washing practices 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: Discussed time policy and marking 23: 24: 25: 26: 27: 57:	
22. Discussed time policy and marking	
24:	
 25:	
26:	
27:	
57: 58:	
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 addit	tional comments.	
see last page for addit	ionar comments.	

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

Establishment Name: Rock N Roll Sushi		
Establishment Number: 605314487		
Comments/Other Observations (cont'd)		
Additional Comments (contid)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Rock N Roll Sushi						
Establishment Number #: 605314487						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
All priority item violations have been correced						