

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



Establishment Information	
Establishment Name:	Nobu Hibachi and Sushi
Establishment Number #:	605300914

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)
Dish machine	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Ric	47
Wic	40
Wif	10
Ric	52

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice in container on counter	Cooling	147
Rice	Cold Holding	62
Chicken	Cold Holding	52
Scallops	Cold Holding	46
Shrimp	Cold Holding	48
Steak	Cold Holding	46
Beef wic	Cold Holding	41
Shrimp ric by stove	Cold Holding	52
Chicken ric by stove	Cold Holding	52
Steak	Cold Holding	53
Crab sticks	Cold Holding	54
salmon	Cold Holding	41
Steam rice	Hot Holding	149

Observed Violations

Total # 10

Repeated # 0

20: Rice setting on counter not held in temp temped at 62. Meat in ric across from wic not in temp. Meat and rice thrown out during inspection. Discussed using a tilt policy for rice and getting cooler fixed. Meat will be kept in wic till cooler fixed.

21: Large white containers of dressings stored in wic not dated.

26: Dish detergent stored on top of chopsticks

35: Squeeze bottles not labeled by stove.

36: Back door left open during inspection

37: Case of ketchup stored on floor in dry storage. Container of rice left uncovered in dry storage.

39: Employee wiping dish upon coming out of dish machine.

41: Knife stuck between prep table and cooler

45: Severely grooved cutting boards through out kitchen

53: Food and grease debris build up under equipment in kitchen

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nobu Hibachi and Sushi

Establishment Number : 605300914

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): 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: Employee washed hands upon entering kitchen
- 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: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 22: (NA) No food held under time as a public health control.
- 23: Statement on menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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

Establishment Name: Nobu Hibachi and Sushi

Establishment Number : 605300914

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Nobu Hibachi and Sushi

Establishment Number #: 605300914

Sources

Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sysco, alliance food group, true
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments