

City

ture of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Nobu Hibachi and Sushi Establishment Name Permanent O Mobile Type of Establishment 401 S. Mt. Juliet Rd Ste 155

O Temporary O Seasonal Address **Mount Juliet** Time in 12:53 PM AM / PM Time out 02:38; PM

04/06/2021 Establishment # 605300914 Embargoed 60 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 110 Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								0
	Compliance Status							
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting		0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	$\overline{}$
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

	Compliance Status							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	×	Proper cooking time and temperatures	0	00	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	LX.	0		Proper cold holding temperatures	0	0	5
21	0	250	0	0	Proper date marking and disposition	0	0	
22	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	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	100			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.

		OUT=not in compliance COS=corr						
		Compliance Status	cos	R	W			
	OUT							
28	0	Pasteurized eggs used where required	0	0				
29		Water and ice from approved source	0	0				
30	0	Variance obtained for specialized processing methods	0	0				
	OUT	Food Temperature Control						
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1			
32	0	Plant food properly cooked for hot holding	0	0	Г			
33	0	Approved thawing methods used	0	0				
34	0	Thermometers provided and accurate	0	0	г			
	OUT	Food Identification						
35	×	Food properly labeled; original container; required records available	0	0	,			
	OUT	Prevention of Feed Contamination						
36	涎	Insects, rodents, and animals not present	0	0	:			
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ			
38	0	Personal cleanliness	0	0	г			
39	180	Wiping cloths; properly used and stored	0	0				
40	0	Washing fruits and vegetables	0	0				
	OUT	Proper Use of Utensils						
41	120	In-use utensils; properly stored	0	0	г			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г			
43	0	Single-use/single-service articles; properly stored, used	0	0	r			
44	10	Gloves used properly	0	0	_			

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-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	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

04/06/2021 Date Signature of Environmental Health Specialist 04/06/2021 Date

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

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 (Fahrenhelt)				
Dish machine	CI	100					

Equipment Temperature					
Description	Temperature (Fahrenhelt)				
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 inspection37: 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						

^{***}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: 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 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 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 Comme	nts					