



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name HIBACHI GRILL
Address 3804 NOLENSVILLE PK
City Nashville
Inspection Date 05/11/2023
Purpose of Inspection Routine
Risk Category 01
Number of Seats 299

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

Table with 2 main sections: 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, and 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 sections: 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: 05/11/2023
Signature of Environmental Health Specialist: JOHN MICHAEL Date: 05/11/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: HIBACHI GRILL
 Establishment Number #: 605255706

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	
Low temp dish machine	Chlorine	150	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	37
Reach in freezer	0
Reach in cooler	34
Prep cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw salmon in reach in cooler	Cold Holding	40
Crab in reach in cooler	Cold Holding	39
Cooked pork ribs in reach in cooler	Cold Holding	39
Cooked chicken in reach in cooler 2	Cold Holding	41
Fried fish in reach in cooler 2	Cold Holding	42
Raw chicken in reach in cooler 2	Cold Holding	39
Raw shrimp in open top prep cooler	Cold Holding	41
Raw beef in open top prep cooler	Cold Holding	41
Cooked rice in warmer	Hot Holding	139
Chicken	Cooking	184
Cooked sausage in glass cooler	Cold Holding	42
Raw beef in walk in cooler 1	Cold Holding	38
Raw chicken in walk in cooler 1	Cold Holding	40
Raw chicken in open top prep cooler	Cold Holding	40
Raw shrimp in reach in cooler	Cold Holding	41

Observed Violations

Total # 11

Repeated # 0

- 11: Dent can stored at the back storage rack. CA trained and embargoed 3 lb.
- 13: Raw chicken stored above ready to eat sauce containers in walk in cooler. CA trained and moved.
- 13: Raw shell eggs stored above ready to eat vegetables in prep cooler. CA trained and moved.
- 18: Cooked noodles in walk in cooler at 47 F. All the noodles in the containers were cooked yesterday. CA trained for the right cooling methods and embargoed 200 lb.
- 21: No date mark for tcs foods in walk in coolers kept more than 24 h. CA trained and marked.
- 22: No mark on the TPHC foods according to the policy. CA trained and marked.
- 37: Employee personal drink stored on the prep table.
- 39: Several wet wiping cloths stored on the prep tables.
- 47: Excessive build up on the walk in coolers and racks shelves.
- 53: Excessive build up under and behind the equipments on cook line.
- 53: Fan guards in walk in coolers are dirty.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 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.
- 10: (NO): No food received during inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Water	Source:	City
Source Type:	Food	Source:	JFC, first choice sea food, supreme
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments