



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name HIBACHI GRILL
Address 3804 NOLENSVILLE PK
City Nashville
Inspection Date 10/04/2021
Risk Category 03
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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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, Compliance Status, 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.

Signature of Person In Charge: [Signature] Date: 10/04/2021
Signature of Environmental Health Specialist: [Signature] Date: 10/04/2021

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)
Triple sink	Chlorine	100	
Dish machine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in cooler	44
2-door Reach-in freezer	22
Walk-in freezer	20
Left reach-in cooler by hibachi station	43

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw shrimp in walk-in cooler (prepped 10 min ago)	Cold Holding	51
Fried whole fish in walk-in cooler	Cold Holding	43
Raw chicken in walk-in cooler (right side - prepped	Cold Holding	50
Raw chicken in walk-in cooler	Cold Holding	42
Raw chicken slices in walk-in cooler	Cold Holding	36
Cooked ribs in walk-in cooler (made yesterday)	Cold Holding	44
Cooked rice in steamer by wok station	Hot Holding	199
Cooked rice in steamer by prep table	Hot Holding	158
Raw chicken in open top cooler	Cold Holding	39
Raw beef in open top cooler	Cold Holding	38
Raw shrimp in middle reach-in cooler	Cold Holding	38
Raw chicken in left reach-in cooler	Cold Holding	43
Raw chicken in 2-door reach-in cooler	Cold Holding	51
Raw shrimp in 2-door reach-in cooler	Cold Holding	51
Raw chicken drumsticks in 2-door reach-in cooler	Cold Holding	50

Observed Violations

Total # 7

Repeated # 0

- 7: Multiple employees observed handling TCS food with bare hands. Corrective action: spoke to employees about proper use of gloves.
- 20: Raw chicken in walk-in cooler (ride side) prepped yesterday at 50F. Corrective action: embargoed.
- 21: Missing date marks on items stored in cooler. Corrective action: discussed with person in charge and had date marks added.
- 34: No working thermometers in coolers or walk-in freezer.
- 35: White granular substances in metal containers by wok station not labeled.
- 37: Several items in walk-in cooler without covers.
- 42: Dirty knife stored as clean.



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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 observed properly washing hands.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See Source Information.
- 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.
- 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: (NA) No TCS foods reheated for hot holding.
- 18: Temps recorded on report.
- 19: Temps recorded on report.
- 22: Written TPHC policy being followed.
- 23: Verified on menu boards.
- 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: Food Source: Sysco, PFG, JFC

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments