

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

| mer's Market Food Unit |  |
|------------------------|--|
|                        |  |

SCORE

O Fen HIBACHI GRILL Establishment Name Permanent O Mobile Type of Establishment 3804 NOLENSVILLE PK O Temporary O Seasonal Address Nashville Time in 12:30 PM AM / PM Time out 02:20; PM City 12/19/2022 Establishment # 605255706 Embargoed 0 Inspection Date **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 299

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for ea

| 12 | <b>≱</b> in c | ompli | ance |          | OUT=not in compliance NA=not applicable NO=not observe                   | ed  |   | C     | )S=0         | orrect | ed on-si | te dur | ing int | spection |
|----|---------------|-------|------|----------|--|-----|---|-------|--------------|--------|----------|--------|---------|----------|
|    |               |       |      |          | Compliance Status  | cos | R | WT    |              |        |          |        |         |          |
|    | IN            | оит   | NA   | NO       | Supervision  |     |   |       |              | IN     | OUT      | NA     | NO      | С        |
| 1  | 盔             | 0     |      |          | Person in charge present, demonstrates knowledge, and<br>performs duties | 0   | 0 | 5     | 1            | 6 0    | 0        | 0      | 307     | Prog     |
|    | IN            | OUT   | NA   | NO       | Employee Health  |     |   |       |              | 7 0    | _        | ŏ      | 8       | Prog     |
| 2  | TXC           | 0     |      |          | Management and food employee awareness; reporting                        | 0   | 0 |       |              | 1      |          |        | -       | Co       |
| 3  | ×             | 0     |      |          | Proper use of restriction and exclusion                                  | 0   | 0 | 5     | Ш            | IN     | OUT      | NA     | NO      |          |
|    | IN            | ОИТ   | NA   | NO       | Good Hygienic Practices  |     |   |       | 1            | 8 🚉    | 0        | 0      | 0       | Prog     |
| 4  | X             | 0     |      |          | Proper eating, tasting, drinking, or tobacco use                         | 0   | 0 | 5     |              | 9 🚖    | 0        | 0      | 0       | Prog     |
| 5  | 黨             |       |      | _        | No discharge from eyes, nose, and mouth                                  | 0   | 0 | ľ     |              | 0 💥    | 0        | 0      |         | Prop     |
|    |               | OUT   | NA   |          | Preventing Contamination by Hands  |     |   |       | 2            | 1 🐺    | 0        | 0      | 0       | Prop     |
| 6  | ×             | 0     |      | 0        | Hands clean and properly washed  | 0   | 0 |       | ٠.           | 2 0    | 338      | 0      | 0       | Tim      |
| 7  | 800           | 0     | 0    | 0        | No bare hand contact with ready-to-eat foods or approved                 | 0   | 0 | 5     | Ľ            |        |          | _      | _       |          |
| _  |               |       | ŭ    |          | alternate procedures followed  | _   | _ |       |              | IN     | OUT      | NA     | NO      | _        |
| 8  | 0             | 28    | N/A  | LIN      | Handwashing sinks properly supplied and accessible                       | 0   | 0 | 2     | 2            | 3 💥    | Ιo       | 0      |         | Con      |
| Ţ  |               |       | NA.  | NO       | Approved Source  |     | _ | _     |              | 0.     | _        |        |         | food     |
| 9  | ×             | 0     | _    | _        | Food obtained from approved source                                       | 0   | 0 | l I   | Щ            | IN     | OUT      | NA     | NO      |          |
| 10 | 0             | 0     | 0    | <u> </u> | Food received at proper temperature                                      | 0   | 0 | 5     | <sub>2</sub> | 4 0    | l٥       | 333    |         | Past     |
| 11 | ×             | 0     |      | _        | Food in good condition, safe, and unadulterated                          | 0   | 0 | l ° l |              | 1      | ļ-       | -      | _       |          |
| 12 | ×             | 0     | 0    | 0        | Required records available: shell stock tags, parasite<br>destruction    | 0   | 0 |       | Ш            | IN     | ОUТ      | NA     | NO      |          |
|    | IN            | OUT   | NA   | NO       | Protection from Contamination  |     |   |       |              | 5 0    | 0        | 3%     |         | Foo      |
| 13 | ×             | 0     | 0    |          | Food separated and protected   | 0   | 0 | 4     | 2            | 6 🙊    | 0        |        |         | Tax      |
| 14 | X             | 0     | 0    |          | Food-contact surfaces: cleaned and sanitized                             | 0   | 0 | 5     |              | IN     | OUT      | NA     | NO      |          |
| 15 | Ħ             | 0     |      |          | Proper disposition of unsafe food, returned food not re-<br>served       | 0   | 0 | 2     | 2            | 7 0    | 0        | ×      |         | Con      |

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|    |    |     |    |     | Compliance Status   | cos | R | WT |
|----|----|-----|----|-----|---|-----|---|----|
|    | IN | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 |    | 0   | 0  | ×   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0  | 0   | 0  | 350 | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>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 | 24 | 0   | 0  |     | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | *  | 0   | 0  | 0   | Proper date marking and disposition   | 0   | 0 |    |
| 22 | 0  | 羅   | 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<br>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   | X  |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 2  | 0   |    |     | Toxic substances properly identified, stored, used                          | 0   | 0 | ٥  |
|    | IN | OUT | NA | NO  | Conformance with Approved Procedures  |     |   |    |
| 27 | 0  | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

级 Yes O No

## ures to control the introduction of pathogens, chemicals, and physical objects into foods.

|    |     |   | GOO | D R | 3/.\ | Ц   | PRA    | CTIC | 353                            |
|----|-----|---|-----|-----|------|-----|--------|------|--------------------------------|
|    |     | OUT=not in compliance COS=com   |     |     |      | in  | specti | on   |                                |
|    |     | Compliance Status   | COS | R   | WT   | [   |        |      | Co                             |
|    | OUT | Safe Food and Water   |     |     |      | - [ |        | OUT  | Uten                           |
| 28 | _   | Pasteurized eggs used where required                                  | 0   | 0   | 1    | - [ | 45     | 0    | Food and nonfood-contact       |
| 29 |     | Water and ice from approved source                                    | 0   | 0   | 2    | L   |        |      | constructed, and used          |
| 30 |     | Variance obtained for specialized processing methods                  | 0   | 0   | 1    | - 1 | 46     | 0    | Warewashing facilities, ins    |
|    | OUT | Food Temperature Control  |     | _   |      | - L |        | _    |                                |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature       | 0   | 0   | 2    |     | 47     | 100  | Nonfood-contact surfaces       |
| 31 | "   | control   | ١ - | ١٧  | *    | -   |        | OUT  | PI                             |
| 32 | 0   | Plant food properly cooked for hot holding                            | 0   | 0   | 1    | 1   | 48     | 0    | Hot and cold water availab     |
| 33 | 0   | Approved thawing methods used   | 0   | 0   | 1    | 1   | 49     | 0    | Plumbing installed; proper     |
| 34 | 0   | Thermometers provided and accurate                                    | 0   | 0   | 1    | 1   | 50     | 0    | Sewage and waste water p       |
|    | OUT | Food Identification   |     |     |      | ı   | 51     | 0    | Toilet facilities: properly co |
| 35 | 0   | Food properly labeled; original container, required records available | 0   | 0   | 1    |     | 52     | 0    | Garbage/refuse properly d      |
|    | OUT | Prevention of Feed Contamination                                      |     | _   |      | ı   | 53     | 3%   | Physical facilities installed, |
| 36 | 0   | Insects, rodents, and animals not present                             | 0   | 0   | 2    |     | 54     | 0    | Adequate ventilation and li    |
| 37 | 誕   | Contamination prevented during food preparation, storage & display    | 0   | 0   | 1    | Ī   |        | OUT  | Adı                            |
| 38 | 0   | Personal cleanliness  | 0   | 0   | 1    | ı   | 55     | 0    | Current permit posted          |
| 39 | 126 | Wiping cloths: properly used and stored                               | 0   | 0   | 1    | ı   | 56     |      | Most recent inspection pos     |
| 40 | 0   | Washing fruits and vegetables   | 0   | 0   | 1    | ı   |        |      | Cor                            |
|    | OUT | Proper Use of Utensils  |     |     |      | ı   |        |      | No                             |
| 41 | 0   | In-use utensils; properly stored                                      | 0   | 0   | 1    | - 1 | 57     |      | Compliance with TN Non-8       |
| 42 |     | Utensils, equipment and linens; properly stored, dried, handled       | 0   | 0   | 1    | ı   | 58     | 1    | Tobacco products offered f     |
| 43 |     | Single-use/single-service articles; properly stored, used             | 0   | 0   | 1    | Ì   | 59     | 1    | If tobacco products are sol    |
| 44 |     | Gloves used properly  | 0   | 0   | 1    |     |        |      |                                |

| specti | on  | R-repeat (violation of the same code provision)  Compliance Status                       | cos | В  | WT |
|--------|-----|--|-----|----|----|
|        | OUT |  | COS | к  | WI |
|        | 001 | Utensils and Equipment   | -   | _  | _  |
| 45     | 0   | Food and norfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | 1  |
| 46     | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  | 1  |
| 47     | 麗   | 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     | 寒   | 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   | 0  | 0  |
| 56     | 0   | Most recent inspection posted  | 0   | 0  | ۰  |
|        |     | Compliance Status  | YES | NO | WT |
|        |     | Non-Smokers Protection Act   |     |    |    |
| 57     |     | Compliance with TN Non-Smoker Protection Act   | - X | 0  |    |
| 58     |     | Tobacco products offered for sale  | 0   | 0  | 0  |
| 59     |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |    |

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

12/19/2022

Signature of Person In Charge

Juch Cheps ture of Environmental Health Specialist. Date Signa

12/19/2022 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 ) 6153405620 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: HIBACHI GRILL
Establishment Number #: 1605255706

#### NSPA Survey – To be completed if #57 is "No" Age-restricted venue does not affirmatively restrict access to its

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     | CI2            | 100 |                           |  |  |  |
| Low temp dish machine  | CI2            | 100 |                           |  |  |  |
| Sanitizer cloth bucket |                | 150 |                           |  |  |  |

| Equipment Temperature        |    |  |  |  |  |
|------------------------------|----|--|--|--|--|
| Description Temperature ( Fa |    |  |  |  |  |
| Walk in freezer              | 12 |  |  |  |  |
| Walk in cooler               | 34 |  |  |  |  |
| Walk in cooler               | 38 |  |  |  |  |
| Reach in cooler              | 36 |  |  |  |  |

| Food Temperature                          |               |                           |  |  |  |
|---|---------------|---------------------------|--|--|--|
| Description                               | State of Food | Temperature ( Fahrenheit) |  |  |  |
| Chicken cooling on rack in kitchen        | Cooling       | 136                       |  |  |  |
| Macn cheese in walk in cooler             | Cold Holding  | 40                        |  |  |  |
| Hard boiled eggs in walk in cooler        | Cold Holding  | 41                        |  |  |  |
| Crab salad in walk in cooler              | Cold Holding  | 42                        |  |  |  |
| Raw chicken in walk in cooler             | Cold Holding  | 41                        |  |  |  |
| Cream cheese in walk in cooler            | Cold Holding  | 42                        |  |  |  |
| Raw beef in walk in cooler                | Cold Holding  | 41                        |  |  |  |
| Cooked chicken on stick in walk in cooler | Cold Holding  | 41                        |  |  |  |
| Broccoli salad in reach in cooler         | Cold Holding  | 40                        |  |  |  |
| Rice held in steamer                      | Hot Holding   | 156                       |  |  |  |
| Beef in open top grill prep cooler        | Cold Holding  | 41                        |  |  |  |
| Chicken legs in 2 door reach in cooler    | Cold Holding  | 41                        |  |  |  |
| Chicken breasts in 2 door reach in cooler | Cold Holding  | 38                        |  |  |  |
| Mac n cheese in 2 door reach in cooler    | Cold Holding  | 38                        |  |  |  |
| Crab salad in 2 door reach in cooler      | Cold Holding  | 38                        |  |  |  |

| Observed Violations  |  |  |  |  |
|--|--|--|--|--|
| Total # 6  |  |  |  |  |
| Repeated # 0   |  |  |  |  |
| 8: Missing paper towels at hand sink by walk in freezer . CA- restocked 22: Not correctly marking foods placed on TPHC according to policy. CA- trained and marked |  |  |  |  |
| 37: Bulk food containers not stored sealed.<br>39: Wet wiping cloths stored on prep tables   |  |  |  |  |
| 47: Excessive buildup on cooler door seals on cook line.   |  |  |  |  |
| 53: Excessive buildup under and behind equipment on cook line.   |  |  |  |  |
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<sup>&</sup>quot;"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: HIBACHI GRILL Establishment Number: 605255706

## 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.

- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Sysco
- 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: 19:

20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 23: Consumer advisory provided on sneeze guard of sushi bar.
- 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.

<sup>&</sup>quot;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: HIBACHI GRILL      |  |
| Establishment Number: 605255706        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)           |  |
| See last page for additional comments. |  |
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| Establishment Information         |         |  |  |  |  |
|-----------------------------------|---------|--|--|--|--|
| Establishment Name: HIBACHI GRILL |         |  |  |  |  |
| Establishment Number #: 605255706 |         |  |  |  |  |
|                                   |         |  |  |  |  |
| Sources                           |         |  |  |  |  |
| Source Type:                      | Source: |  |  |  |  |
| Source Type:                      | Source: |  |  |  |  |
| Source Type:                      | Source: |  |  |  |  |
| Source Type:                      | Source: |  |  |  |  |
| Source Type:                      | Source: |  |  |  |  |
| Additional Comments               |         |  |  |  |  |
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