



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name HIBACHI GRILL
Address 3804 NOLENSVILLE PK
City Nashville
Inspection Date 12/19/2022
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 columns: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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] 12/19/2022
Signature of Environmental Health Specialist [Signature] 12/19/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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	Cl2	100	
Low temp dish machine	Cl2	100	
Sanitizer cloth bucket		150	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
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.
- 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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**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:
- 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.**

\*\*\*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: Source:

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***Additional Comments***