



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name HIBACHI GRILL
Address 3804 NOLENSVILLE PK
City Nashville
Inspection Date 05/15/2024
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 and COS. Rows include 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, and Chemicals.

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 and COS. Rows include 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, and Compliance Status.

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: 05/15/2024
Signature of Environmental Health Specialist: John Michael Date: 05/15/2024

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)
Low temp dish machine	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Glass cooler in storage area.	36
Walk in freezer	5
Walk in cooler 1	40
Walk in cooler 2	41

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Ranch in glass cooler	Cold Holding	40
Cooked chicken For 1 hour	Cooling	84
Cut pineapple in walk in cooler 1	Cold Holding	41
Immitation crab in walk in cooler 1	Cold Holding	39
Raw shrimp in walk in cooler 2	Cold Holding	40
Raw beef in walk in cooler 2	Cold Holding	41
Noddles in walk in cooler 2 for 2 hours	Cooling	47
Cooked chicken in walk in cooler 2	Cold Holding	39
Raw chicken in walk in cooler 2	Cold Holding	40
Cooked rice in rice warmer	Cold Holding	148
Sausage in glass cooler	Cold Holding	41
Immitation crab in glass cooler	Cold Holding	39
Raw shrimp in open top prep cooler	Cold Holding	38
Raw beef in open top prep cooler	Cold Holding	40
Tofu in prep cooler	Cold Holding	38

**Observed Violations**

**Total #** 7

**Repeated #** 0

- 8: No paper towel available at the hand sink next to walk in cooler 1. CA trained and restocked.
- 13: Raw chicken stored above raw shrimp in walk in cooler 2. CA trained and moved.
- 37: Several containers have bulk of foods stored on the floor in prep area, walk in cooler and walk in freezer.
- 39: Wet wiping clothes stored on the prep tables in sushi area and kitchen area.
- 47: Storage rack shelves and walk in coolers shelves are rusted and dirty.
- 53: Excessive dirt and grease build up under and behind the kitchen equipment in cook line.
- 53: Busted floor tiles pooling water by dish machine area.



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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.
- 9: See source
- 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
- 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.
- 18: Temperatures recorded on report.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: TPHC policy and records are available.
- 23: See menu
- 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, supreme seafood, and

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**