

Establishment Name

Address

Risk Category

City

Tokyo Grill

Memphis

4978 Park Ave.

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

10/05/2022 Establishment # 605219891 Embargoed 0 Inspection Date

O Preliminary O Consultation/Other

Time in 11:50; AM AM / PM Time out 12:40; PM

Purpose of Inspection **K**Routine O Follow-up O Complaint О3

04

Number of Seats 28 级 Yes O No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	0 5 =cc	xrecte
					Compliance Status	COS	R	WT		
	IN	OUT	NA	NO	Supervisien					IN
1	×	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	B 25
	IN	OUT	NA	NO	Employee Health				17	
2	ЭK	0			Management and food employee awareness; reporting	0	0			
3	×	0			Proper use of restriction and exclusion	0	0	5		IN
	IN	ОUТ	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	1 22
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 0
6	100	0		0	Hands clean and properly washed	0	0		22	2 0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	3 30
	IN	OUT	NA	NO	Approved Source				L	1
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	10
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	10
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	
13	Ŕ	0	0		Food separated and protected	0	0	4	26	5 gg
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	X	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	X	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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 food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

			G00		
		OUT not in compliance COS-com			_
	OUT	Compliance Status Safe Food and Water	cos	K	w
00	-		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
		Gloves used properly	0	0	_

spect	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	嶷	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		0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

er. You have the right to request a h ten (10) days of the date of the

10/05/2022

10/05/2022

Date Signature of Environmental Health Specialist

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) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	Tokyo Grill					

Establishment Number #: |605219891

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Automatic dishwasher	Bleach	0						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	38					
Walk in freezer	10					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Shrimp	Cold Holding	41			
Steak	Cold Holding	41			
Scallop	Cold Holding	40			
Salmon	Cold Holding	41			
Steak	Cold Holding	40			
Steak	Hot Holding	209			
Shrimp	Hot Holding	190			
Vegetable	Hot Holding	189			
Rice	Hot Holding	156			
Chicken	Cold Holding	38			

Observed Violations						
Observed Violations Total # 6						
Repeated # 0						
14: Cutting boards on the prep tables are discolored and have deep etches. 22: There is no record for the time as a public health for sushi rice. 36: Roaches found inside the automatic dishwasher. 37: Containers of meats and vegetable found on the floor in walk in cooler. 52: Empty boxes found on the ground in the back of restaurant. 55: Current permit is not posted.						

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: Tokyo Grill	
Establishment Number: 605219891	

Comments/Other Observations	
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***See page at the end of this document for any violations that could not be displayed in this space.	

Add	itional	Comment	s

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.

Establishment Name: Tokyo Grill			
Establishment Number: 605219891			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Sources

Source Type: Food Source: Fresh Food wholesale

Source Type: Food Source: A and D Foods

Source Type: Food Source: Wismettac

Source Type: Food Source: Sam club

Source Type: Food Source: Restaurant Depot

Additional Comments

Given PIC Safe Food Donation pamphlets.