

Establishment Name

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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91

Ichiban Japanese Cuisine

Type of Establishment

Type of Establishment

Type of Establishment

5515 Charlotte Pike

Nashville

Nashville

O Temporary

O Seasonal

O1:34 PM

AMURIA Transit O1:45 PM

 Nashville
 Time in 01:34 PM AM / PM Time out 01:45; PM AM / PM

 Inspection Date
 05/14/2024 Establishment # 605321885
 Embargoed 0

Purpose of Inspection O Routine ₩ Follow-up O Complaint O Preliminary O Consultation/Other Risk Category O1 ₩2 O3 O4 Follow-up Required

Risk Category O1 💢 O3 O4 Follow-up Required O Yes 💢 No Number of Seats 86
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	<b>≬</b> ÷in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=co	rrecte	d on-si	te dur	ing ins	pection R=r
					Compliance Status	cos	R	WT						Complianc
	IN	оит	NA	NO	Supervision			$\Box$		IN	оит	NA	NO	Cooking and Ret
1	器	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	滋	0	0	0	Proper cooking time a
	IN	OUT	NA	NO	Employee Health				17			ŏ		Proper reheating proc
2	100	0			Management and food employee awareness; reporting	0	0	$\Box$						Cooling and Holdle
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pub
	IN	OUT	NA	NO	Good Hygienic Practices			$\neg$	18	区	0	0	0	Proper cooling time ar
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding ten
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0		Proper cold holding te
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking a
6	凝	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a public healt
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			OUT	_	NO	Con
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2	I	-	-		110	Consumer advisory p
	IN	OUT	NA	NO	Approved Source				23	×	0	0		food
9	窓	0			Food obtained from approved source	0	0	$\Box$		IN	OUT	NA	NO	Highly Su
10	×	0	0	0	Food received at proper temperature	0	0	1 I	24	BK.	0	0		Pasteurized foods use
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	100	•			Pasteurized roods use
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	0		Food additives: appro
13	黛	0	0		Food separated and protected	0	0	4	26	义	0			Toxic substances pro
14	×		0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15		0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	×	0	0		Compliance with varia HACCP plan

					Compliance Status	cos	ĸ	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	*	0	0	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	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0.0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	×	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00	DR	3/.
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	186	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	$\overline{}$		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	200	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	_

pecti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	-
47	凝	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative items			Ī
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

(SW Bee LI

05/14/2024

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05/14/2024

Date

Signature of Person In Charge

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 6153405620 to sign-up for a class.

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



Establishment Information							
Establishment Name: Ichiban Japanes	e Cuisine						
Establishment Number # 605321885							
MCDA Common To be completed if	4F7 := #M=#						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	rsons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are not completely open.							
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	ropen.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info Machine Name	Sanifires Tune	PPM	Tampardus ( 5-b	rank alfo			
Maonine Name	Sanitizer Type	PPM	Temperature ( Fah	rennenti			
Equipment Temperature							
Description			Temperature ( Fahr	enhelt)			
Food Temperature			I =				
Description		State of Food	Temperature (Fahr				
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otal # 8	
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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: Ichiban Japanese Cuisine	
Establishment Number: 605321885	
Comments/Other Observations	
17/11/01/01/01/09/01/01/01/01/01/01/01/01/01/01/01/01/01/	
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Additional	Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Ichiban Japanese Cuisine					
Establishment Number: 605321885					
Comments/Other Observations (cont'd)					
Additional Comments (contid)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information		
Establishment Name: Ichiban Japanese Cui	sine	
Establishment Number # 605321885		
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Sources		
Source Type:	Source:	
Additional Comments		