



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Nobu Hibachi and Sushi
Address: 401 S. Mt. Juliet Rd Ste 155
City: Mount Juliet
Inspection Date: 05/20/2022
Time in: 12:05 PM
Time out: 02:36 PM
Risk Category: 03
Number of Seats: 110

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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: 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, Chemicals, and 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 sections: 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.

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: 05/20/2022
Signature of Environmental Health Specialist: [Signature] Date: 05/20/2022



**Establishment Information**

Establishment Name: Nobu Hibachi and Sushi  
 Establishment Number #: 605300914

**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)
Dish machine	Cl	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in cooler (wic)	40
Reach in cooler (ric) grill	49
Walk in freezer (wif)	70
Ric salad	39

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Diced tofu	Cold Holding	44
Shrimp raw	Cold Holding	47
Chicken ric 45 mins	Cooling	48
Ginger sauce wic	Cold Holding	41
Chicken	Cooking	169
White rice	Hot Holding	158
Fried rice	Hot Holding	148
Steak	Cooking	156
Tuna ric	Cold Holding	41
Salmon ric	Cold Holding	39

## Observed Violations

Total # 9

Repeated # 0

20: Reach in cooler by grill not in temp. Diced tofu and shrimp out of temp. Thrown out during inspection. Walk in freezer was not working at time of inspection. Owner stated that it was not working this morning when he got here. Employee stated that it was not working last night at closing. Repair person has been called to be here today around 4pm.

34: No thermometer in chest freezer

35: Squeeze bottles on hibach carts and by grill not labeled

37: Employees keys and cell phone stored on shelf with spices and plates

39: Wiping clothes left laying around on several prep tables not stored in sanitizing solution

42: Glasses stacked wet on shelf at servers station

45: Severely grooved cutting boards through out kitchen

47: Inside of microwave dirty

53: Water standing on floor under equipment in kitchen



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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: Employees washed hands when changing gloves. Employee washed hands after cleaning out walk in freezer
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken delivered today then cut for serving size cooling in wic and ric. See food temps
- 19: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice timed out in log book
- 23: Statement on 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, Enson Cincinnati, true world,

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

All thrown out of walk in freezer due to having thawed and being out of temperature. See list that follows: Fish eggs 7.5 lbs, Octopus salad 6lbs, crawfish 6lbs, squid 1lbs, white tuna 1lbs, smoked salmon 10lbs, salmon 30lbs, red snapper 1lbs, tuna 2lbs, Ebi Shrimp 5lbs, soft shell crab 3lbs, coconut shrimp 10lbs, Breaded oysters 6lbs, Soba noodles 5lbs, chicken nuggets 10lbs, French fries 15lbs, ice cream 5 gallons, 6 cases of ice cream cups, crab raggons 20lbs, 3 Tennessee cheese cakes. Several items still frozen on the lower shelves in freezer. Those items moved to walk in cooler to help keep cold longer. Walk in freezer air temperature is 70.