



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Establishment Name Toyama Japanese Steakhouse Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 15532 Old Hickory Blvd ☐ Temporary ☐ Seasonal
City Nashville Time in 01:40 PM AM / PM Time out 03:10 PM AM / PM
Inspection Date 03/27/2024 Establishment # 605246602 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 132

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
	IN	OUT	NA	NO	Supervision											IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="checkbox"/>	<input type="checkbox"/>		5	16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooking time and temperatures					<input type="checkbox"/>	<input type="checkbox"/>		5						
	IN	OUT	NA	NO	Employee Health										17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding					<input type="checkbox"/>	<input type="checkbox"/>							
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting					<input type="checkbox"/>	<input type="checkbox"/>				IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control														
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion					<input type="checkbox"/>	<input type="checkbox"/>																						
	IN	OUT	NA	NO	Good Hygienic Practices										18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time and temperature					<input type="checkbox"/>	<input type="checkbox"/>							
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use					<input type="checkbox"/>	<input type="checkbox"/>			19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures					<input type="checkbox"/>	<input type="checkbox"/>								
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth					<input type="checkbox"/>	<input type="checkbox"/>			20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures					<input type="checkbox"/>	<input type="checkbox"/>								
	IN	OUT	NA	NO	Preventing Contamination by Hands										21	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper date marking and disposition					<input type="checkbox"/>	<input type="checkbox"/>							
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed					<input type="checkbox"/>	<input type="checkbox"/>			22	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records					<input type="checkbox"/>	<input type="checkbox"/>								
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="checkbox"/>	<input type="checkbox"/>				IN	OUT	NA	NO	Consumer Advisory														
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible					<input type="checkbox"/>	<input type="checkbox"/>		2	23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Consumer advisory provided for raw and undercooked food					<input type="checkbox"/>	<input type="checkbox"/>		4						
	IN	OUT	NA	NO	Approved Source											IN	OUT	NA	NO	Highly Susceptible Populations													
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source					<input type="checkbox"/>	<input type="checkbox"/>			24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Pasteurized foods used; prohibited foods not offered					<input type="checkbox"/>	<input type="checkbox"/>		5						
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature					<input type="checkbox"/>	<input type="checkbox"/>				IN	OUT	NA	NO	Chemicals														
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food in good condition, safe, and unadulterated					<input type="checkbox"/>	<input type="checkbox"/>			25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Food additives: approved and properly used					<input type="checkbox"/>	<input type="checkbox"/>								
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shell stock tags, parasite destruction					<input type="checkbox"/>	<input type="checkbox"/>			26	<input type="checkbox"/>	<input checked="" type="checkbox"/>			Toxic substances properly identified, stored, used					<input type="checkbox"/>	<input type="checkbox"/>		5						
	IN	OUT	NA	NO	Protection from Contamination											IN	OUT	NA	NO	Conformance with Approved Procedures													
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food separated and protected					<input type="checkbox"/>	<input type="checkbox"/>		4	27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan					<input type="checkbox"/>	<input type="checkbox"/>		5						
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized					<input type="checkbox"/>	<input type="checkbox"/>		5																				
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper disposition of unsafe food, returned food not re-served					<input type="checkbox"/>	<input type="checkbox"/>		2																				

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



Establishment Information

Establishment Name: Toyama Japanese Steakhouse
Establishment Number #: 605246602

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)
Three compartment sink (not Low temp dish machine	Chlorine Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	44
Lowboy freezer	4
Reach in cooler 1	38
Reach in cooler 2	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw shrimp in prep cooler	Cold Holding	43
Raw chicken in prep cooler	Cold Holding	42
Rice in rice cooker	Cooking	206
Fried rice in rice warmer	Hot Holding	150
Tofu in reach in cooler 1	Cold Holding	38
White rice inside rice warmer	Hot Holding	157
Lettuce in reach in cooler 2	Cold Holding	38
Raw shrimp in reach in cooler 3	Cold Holding	41
Raw salmon in reach in cooler 3	Cold Holding	41
Raw chicken in reach in cooler 3	Cold Holding	41
Raw shrimp in walk in cooler	Cooling	49
Raw beef in walk in cooler	Cold Holding	37
Raw chicken in walk in cooler	Cold Holding	37
Raw yellowtail in walk in cooler	Cold Holding	36
Cooked octopus in sushi display cooler	Cold Holding	40

Observed Violations

Total # 17

Repeated # 0

13: Raw shrimp stored above open container of sliced carrots inside reach in cooler 3. CA: moved shrimp below carrots. Discussed vertical storage hierarchy with PIC.

14: Bowls stored on shelf under soups have food debris in the bowls. PIC stated the bowls are supposed to be the "clean" bowls. CA: rewashed, rinsed, and sanitized bowls.

20: Cooked crab at 46F and cooked shrimp at 45F inside lowboy cooler at sushi station. Items were placed inside the cooler at 10am, but were removed to make orders during lunch rush. Items have likely been cooling for 1.5-2 hours. Items were placed in cooler from the walk in cooler. CA: moved crab and shrimp to walk in cooler.

26: Unlabeled chemical spray bottle stored on low temp dish machine. Unable to see the liquid inside the bottle. CA: voluntarily embargoed by PIC.

26: Unlabeled chemical spray bottle stored on hand sink on cook line. Unable to see the liquid inside the bottle. CA: voluntarily embargoed by PIC.

35: Soy sauce being stored in a reused vodka bottle without a label.

37: Employee apron stored on top of clean dishes on hibachi chef carts.

37: Employee food and drinks stored with establishment food inside walk in cooler. No separation or labels indicating which food is for employees.

37: Employee clothing items stored on shelf with dry food ingredients.

37: Uncovered employee drink stored on cutting board of prep table.

39: Wet wiping cloth stored on cutting board in sushi station.

41: Ice scoop stored with the handle touching the ice at the drink fountain.

41: Knife stored in room temperature water at sushi station.

47: Dark buildup inside ice machine.

47: Food buildup on shelves and bottom of reach in cooler 1.

47: Food buildup inside microwave.

53: Excessive grease and food buildup behind and underneath fryer and grill.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Written policy posted.
- 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: Observed employees practicing proper hand washing procedures.
- 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 sources
- 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
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: See temps
- 19: See temps
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Written policy available for sushi rice. Identifying sticker on rice warmer.
- 23: Advisory present on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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
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Source: Sysco, True World

Source Type:	Water
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Source: City

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments