

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

O Farmer's Market Food Unit Toyama Japanese Steakhouse Remanent O Mobile Establishment Name Type of Establishment 15532 Old Hickory Blvd O Temporary O Seasonal Address Nashville Time in 01:40 PM AM / PM Time out 03:10: PM AM / PM City 03/27/2024 Establishment # 605246602 Embargoed 0 Inspection Date O Follow-up **E**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category O1 ©2 O3 O4 Follow-up Required © Yes O 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	¢ ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	\Box
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

	Compliance Status						R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	文	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	9
	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	0	×	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0	25.			Toxic substances properly identified, stored, used	0	0	٥
	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.

L PRACTICES

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT		000		-
28	0	Pasteurized eggs used where required	0	0	_
29	lŏ	Water and ice from approved source	ŏ	ŏ	1
30	Ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	г
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
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	Ж	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	128	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			Т
41	120	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	
44	0	Gloves used properly	0	О	Г

spect	ion	R-repeat (violation of the same code provision			
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment		_	
45	0	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	1
47	凝	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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	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	0	Current permit posted	ि	0	6
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	- 100	0	
58		Tobacco products offered for sale	0	0	0
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 foot service establishment permit. Repeated violations of an identical risk factor may result in revocation of your foot service establishment permit. Items identified as constituting imminent heards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit 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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

03/27/2024

A Signature of Environmental Health Specialist

03/27/2024

Date

**** 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: 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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\vdash
Sarage type doors in non-enclosed areas are not completely open.	\top
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 # ()

- 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.

[&]quot;"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: Toyama Japanese Steakhouse

Establishment Number: 605246602

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:

Additional Comments

See last page for additional comments.

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

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

Establishment Name: Toyama Japanese Steakhouse				
Establishment Number: 605246602				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

	yama Japanese Steakh	ouse		
Establishment Number #:	605246602			
Sources				
Source Type:	Food	Source:	Sysco, True World	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			