

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

76

Saito 1 Hibacho and Grill

Type of Establishment

Type of Establishment

O Mobile

Address 6600 Stage Road Ste 101 O Temporary O Seasonal

 City
 Bartlett
 Time in 02:10 PM AM / PM Time out 03:20; PM AM / PM
 AM / PM Time out 03:20; PM AM / PM
 AM / PM Time out 03:20; PM AM / PM

 Inspection Date
 03/14/2023 Establishment # 605130713
 Embargoed 000

Purpose of Inspection MiRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No Number of Seats 107

tisk 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, NO) 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	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=0	correc	ted on	-sit
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervisien				П	11	OU	т
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16 C	0	,
	IN	ОUТ	NA	NO	Employee Health						s o	
2	TXC	0			Management and food employee awareness; reporting	0	0	$\overline{}$	l h		\top	T
3	×	0			Proper use of restriction and exclusion	0	0	5	Н	"	OU	П
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	18 (
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	113	19 (1 18	ß
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	1 7	20 24	50	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 17	21 C	74	ST.
6	100	0		0	Hands clean and properly washed	0	0		ΙĘ	22 0	0	Л
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	11		
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 17	23 C	, To	╗
	IN	OUT	NA	NO	Approved Source				ľ	.3	′	1
9	200	0			Food obtained from approved source	0	0		П	- 11	OU	П
10	0	0	0	×	Food received at proper temperature	0	0	1	Ιħ	24 C	٥ اه	╗
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	٠,	′ `	Ί.
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11	OU	п
	IN	OUT	NA	NO	Protection from Contamination					25 C		_
13	0	凝	0		Food separated and protected	0	0	4] [3	26 8	3 0)
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	- 11	OU	IT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27 0	0	,

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	,
	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	120	0	0	Proper hot holding temperatures	0	0	1
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	25	0	0	Proper date marking and disposition	0	0	1
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		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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	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.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT				
35	×	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	ŀ
38	0	Personal cleanliness	0	0	г
39	126	Wiping cloths; properly used and stored	0	0	т
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
44	0	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment		-	
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	羅	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	١ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	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, 68-14-709, 68-14-710, 68-14-715, 68-14-715, 68-14-715, 68-14-716, 4-5-329.

More Hay

Signature of Person In Charge

03/14/2023

Signature of Environmental Health Specialist

03/14/2023

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 () 9012229200 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.	\vdash
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\vdash
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Commercial dishwasher	Chlorine	50	130					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	41				
Walk in freezer	0				
Prep cooler	40				
Refrigerator	41				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Fried rice	Hot Holding	97				
Cooked Chicken	Hot Holding	150				
Cooked chicken	Hot Holding	124				
Cooked shrimp	Hot Holding	77				
Raw chicken	Cold Holding	37				
White rice	Hot Holding	167				
rice and chicken	Reheating	167				

Observed Violations								
Total # 14								
13: Raw steak stored over raw shrimp in walk in cooler and prep Cooler.								
14: Microwaves are dirty and needs to be washed, rinsed and sanitized. I								
observed kitchen chef reheating food in microwave								
19: Food sitting on counter snd not maintain								
21: Produce prepped on yesterday was not date marked. (Zucchini)								
35: Unlabeled food. Please label food thats not in original package								
36: Gnats present in Kitchen								
37: Food uncovered in top freezer.								
39: Wiping cloths are stored on counter and by grill. Please place in sanitizer bucket								
45: Produce (green)cutting board have too many grooves and its stained. Please								
replace.								
45: Refrigerator needs to be washed rinsed and sanitized.								
47: Cabinets in waitress area are dirty and need to be cleaned. Grease build up								
on cooking equiptment.								
51: Wallpaper peeling in women's restroom								
52: Dumpster door is open. Please close door.								
53: Ceiling vents are dusty.								

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

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Establishment Name: Saito 1 Hibacho and Grill	
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Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11:	
3:	
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57:	
58:	
***See page at the end of this document for any violations that could not be	be displayed in this space.
Post-records	
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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Establishment Number: 605130713				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Sources

Source Type: Food Source: Performance food service

Source Type: Food Source: Off The Dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Person in charge was not on site when I initially arrived.

I asked kitchen chef how long the shrimp,rice and chicken been sitting on counter and he told me 10 minutes. I checked temperature and all were under 100 degrees Fahrenheit except the left side of the chicken bowl. When i temp the right side it was 150 degrees and the left side was 99. So I asked the kitchen chef did he put two different batches of chicken in the same bowl. He stated he had some chicken left in bowl and when he added more chicken. I told him not to do that again.

Once person in charge arrived I informed him that the food can not be left sitting on the counter. It has to be hot held at 135 degrees Fahrenheit or above or at 41 degrees Fahrenheit or below. I recommend him to get a hot box. I also told him about time as a public health. He then stated that he knew about that because did time as a public health when he worker at Popeyes