#### TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

					1	FOOD SERV	ICE ESTA	BL	ISH	IME	١N	F 11	ISF	PEC	TIC	ON REPORT	SCO	RE		
13			and the second second																	
					Tokyo Grill											O Farmer's Market Food Unit	9			
Estal	Establishment Name 2975 s rutherford blvd ste d						_	Тур	e of E	stabli	shme			L	J					
Addr	155				Murfreesboro		-	01								O Temporary O Season				
City									L:4			_			ne o	ut 01:55; PM_ AM/P	м			
Inspe	ctio	n Da	te		03/04/202		60525945	8		- '	Emba	irgoe	d 0				_ L			
Purp	ose	of In:	spect	tion	ORoutine	搿 Follow-up	O Complaint			O Pro	limin	ary		0	Cor	nsultation/Other				
Risk	Cate			act.	O1		03	haha		04			-			up Required O Yes 🗮 M to the Centers for Disease		Seats	36	)
		_		85 0	contributing facto	rs in foodborne il	iness outbreak	s. P	ublic	c Hea	lth	Inte	vent	tions	are	control measures to preven	t illness or injury.			
		(14-	ric de	alana	ted compliance status	FOODBOR	NE ILLNESS RJ	SK F	ACT	ORS	AND M OL	PUI	BLIC	HEA		INTERVENTIONS ach liam an applicable. Deduct pole	ts for category or subcat	HIGHTY.	,	
IN-	in co	mpīt			OUT=not in compliance	e NA=not applicable	NO=not observe	ю		C0							on of the same code provis	ion)		
	N	ourr	NA	NO	Compl	iance Status Supervision		COS	R	WT	F					Compliance Status Cooking and Reheating of	Time/Temperature	COS	R	WT
	-	0	104	110	Person in charge pre		mowledge, and	0	0	5		IN	OUT		NO	Control For Safety (	TCS) Foods			
	N	DUT	NA	NO		Employee Health				•	16 17	00	0			Proper cooking time and temperal Proper reheating procedures for h		00	0	5
2 3	_	응			Management and for Proper use of restrict	od employee awarene tion and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date M a Public Health				
	-	_	NA	NO		Hygionic Practice	••	Ē	Ŭ	_		0	0	0	X	Proper cooling time and temperat		0	0	
4		8			Proper eating, tasting No discharge from e			8	0	5		20	0		0	Proper hot holding temperatures Proper cold holding temperatures		00	00	
	N		NA		Preventing Hands clean and pro	g Contamination b cerly washed	y Hands	0	0		21	0	0	0		Proper date marking and dispositi		0	0	°
_	_	0	0	0		ct with ready-to-eat fo	ods or approved	0	0	5	22	O	O TUO	NA	-	Time as a public health control: pr Consumer Adv		0	0	
8		<u></u>	NA	NO	Handwashing sinks p	properly supplied and Approved Source	accessible	0	0	2	23		0	22		Consumer advisory provided for r		0	0	4
9 3	2	0			Food obtained from a	approved source			0			IN	OUT	NA	NO	Highly Susceptible I	opulations			
10		8	0	24	Food received at pro Food in good condition	on, safe, and unadult		0	0	5	24	0	0	×		Pasteurized foods used; prohibite	d foods not offered	0	0	5
		٥	×	0	destruction	ailable: shell stock ta		0	0			IN	OUT			Chemical	-			
13	3	0	0	NO	Food separated and	ion from Contamin protected	ation	0	0	4	25 26	<b>0</b> 🐹	0	X		Food additives: approved and pro Toxic substances properly identifi		0	0	5
14	_		0			es: cleaned and sanit unsafe food, returne		0	0	5		IN	OUT	_	NO	Conformance with Appro Compliance with variance, specia				
15	8	0			served			0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Goo	d Retail Practice	s are preventive	measures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical o	bjects into foods.			
				0	T=not in compliance		COS=corre			а/Л			1CES	;		B-mension interaction of	the same code provision)			
_		DUT	_		Compli	ance Status od and Water	003-0016	COS	R	WT	É		UT	_	_	Compliance Status Utensils and Equipme		COS	R	WT
28		0	Past	eurize	ed eggs used where re	equired		0	0	1	4	_	ar Fo			nfood-contact surfaces cleanable,		0	0	1
29 30		0			d ice from approved so obtained for specialize	ed processing method	\$	8	0	2	4	+	- 00			and used g facilities, installed, maintained, u	sed, test strips	0	0	1
	+	OUT O	Prop	er co	Food Tem oling methods used; a	perature Control adequate equipment f	for temperature	0			4		_			tact surfaces clean		0	0	1
31		<u> </u>	contr	rol	properly cooked for h			0	0	2	4	_	UT D H	of and	Look	Physical Facilities water available; adequate pressu	-	0		2
33		0	Appr	oved	thawing methods use	d		0	0	1	4	9 (	ΟP	lumbir	ng ins	stalled; proper backflow devices	•	Ō	0	2
34	_	OUT	Then	mom	eters provided and ac Food I	dentification		0	0	1	5	_	-			waste water properly disposed es: properly constructed, supplied,	cleaned	0	0	2
35		0	Food	i prop	erly labeled; original o	container; required re	cords available	0	0	1	5	2 8	🕱 G	arbag	e/refi	use properly disposed; facilities ma	intained	0	0	1
36	-	0	Incor	the st	Prevention of idents, and animals n	Food Contamination	on	0	0	2	5	-+	-			lities installed, maintained, and cle ntilation and lighting; designated a		0	0 0	1
37	+	-					ener 8 dicelari	0	0	1	F	+	UT	oequo	ne ve	Administrative item:		-		
38	_	_			ation prevented during cleanliness	g lood preparation, se	orage a display	0	0	1	5			ument	Dern	nit posted	•	0	0	
39		Ó	Wipi	ng ck	oths; properly used an	d stored		0	0	1						inspection posted		0	0	0
40		DUT				Jse of Utensils		0								Compliance Status Non-Smokers Prote				WT
41		0	Uten	sils, e	nsils; properly stored equipment and linens;	properly stored, dried	d, handled	0	0	1	5	8				with TN Non-Smoker Protection A ducts offered for sale	ct	No No	0	0
43					e/single-service article ed properly	is; properly stored, us	sed		8		5	9	If	tobac	co pr	oducts are sold, NSPA survey con	npleted	0	0	
																Repeated violation of an identical ris				
mann	er ar	d por	st the	most		t in a conspicuous man	ner. You have the rig	fit to r	eques							e. You are required to post the food s lling a written request with the Commi				
- op of			[	2	2		03/0			2		$\boldsymbol{<}$		57	2	Gr		03/0	)4/2	2022
Sign	atun	e of	Pers	on In	Charge	Additional food safet	ty information can	bef		Date on ou						ental Health Specialist				Date
					,		A THE STREET WATER WATER WATER				A AMERICAN PROPERTY AND A	osite	DIDD.	Jun o	10 W P	ealth/article/eh-foodservice ***				
PH-2	367 (	Rev.	6-15)	)			7	s are	ava		eac	h ma	onth a	at the	cou	ealth/article/eh-foodservice ** Inty health department. p for a class.			R	DA 629

PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mo	nth at the county health department.	RDA 62
ris2201 (new. 0-10)	Please call (	) 6158987889	to sign-up for a class.	nor or

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



#### Establishment Information

Establishment Name: Tokyo Grill Establishment Number #: 605259458

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)						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

opeated # 0 5: 7: 2:	Observed Violations		
epeated # 0 5: 7: 2:	Total 4		
5: 7: 2:	Repeated # 0		
7: 2:			
2:	+J.		
	47:		
3:	52:		
	53:		

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



### Establishment Information

Establishment Name: Tokyo Grill

Establishment Number : 605259458

Comments/Other Observations		
D: L: 2: 3: 4: 5: 5: 5: 7: 3: 9: 0: 1: 2: 3: 4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5		
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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.

# Establishment Information

Establishment Name: Tokyo Grill

Establishment Number: 605259458

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Tokyo Grill Establishment Number #. 605259458

Sources		
Source Type:	Source:	

## Additional Comments

Provided applicable fact sheets to operator regarding observed Priority Items