



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Nobu Hibachi and Sushi
Address: 401 S. Mt. Juliet Rd Ste 155
City: Mount Juliet
Inspection Date: 04/05/2023
Time in: 12:41 PM
Time out: 02:07 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 columns: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Rows include 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 columns: Compliance Status (OUT) and COS, R, WT. Rows include 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, and Compliance Status (YES, NO, WT).

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: 04/05/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/05/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**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)
Ecolab	Cl	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Beverage-air ric	50
Spartan ric	39
Wic	47
Wif	15

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Steamed rice	Hot Holding	170
Fried rice	Hot Holding	143
White rice	Hot Holding	178
Teriyaki chicken	Cooking	166
Cubed chicken raw	Cold Holding	48
Salmon Raw	Cold Holding	50
Cubed steak	Cooling	54
Shrimp raw	Cold Holding	45
Hibachi shrimp	Cooking	148
Tuna	Cold Holding	41
Crab salad	Cold Holding	41

**Observed Violations**

**Total # 9**

**Repeated # 0**

- 7: Employee cutting lettuce for salads with bare hands
- 20: Several items in ric and wic not in temp. Iced down during inspection. Service order requested
- 26: Several spray bottles of chemicals not labeled. Labeled during inspection
- 35: Several squeeze bottles by grill and on hibachi carts not labeled
- 37: Containers of soy sauce stored on floor
- 39: Wiping cloth left laying on cutting board in sushi area
- 42: Metal bowls stacked wet on shelf over prep sink
- 45: Severely grooved cutting boards through out kitchen. Plastic containers used as scoops in rice and msg without handle
- 47: Inside microwave dirty and shelves inside ric are dirty



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employee washed hands when changing gloves.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: Received truck from true world during inspection. Shrimp frozen when delivered
- 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: Steak cubed 20 mins before inspection cooling in ric
- 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 held in time program. Timed out in log book stored on shelf in sushi area
- 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.
- 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:	Water	Source:	City
Source Type:	Food	Source:	Sysco, supreme seafood, True world
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**