

Purpose of Inspection

Routine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Nobu Hibachi and Sushi Remanent O Mobile Establishment Name Type of Establishment 401 S. Mt. Juliet Rd Ste 155 O Temporary O Seasonal Address **Mount Juliet** Time in 11:24 AM AM / PM Time out 11:51; AM 05/31/2022 Establishment # 605300914 Embargoed 0 Inspection Date

O Complaint

Number of Seats 110 Risk Category О3 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CC								
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	Person in charge present, demonstrates knowledge, and performs duties		0	0	5			
Н	IN	ОИТ	NA	NO	Employee Health		-	
2	W.	0			Management and food employee awareness; reporting		0	$\overline{}$
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	O Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	8 XX O			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	
10	0	0	0	×	Food received at proper temperature	0	0	
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	Ŕ	0	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- served	0	0	2

∰ Follow-up

_					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0-0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

als, and physical objects into foods.

			G00		
		OUT=not in compliance COS=corr			
	Lave	Compliance Status	cos	к	W
	OUT		-	_	_
28	_	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-2
30	0	Variance obtained for specialized processing methods	0	0	1
	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	1
34	XX	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	-
	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	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	Т
44		Gloves used properly	O	Ö	

pect	ion	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	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	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48		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		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	П		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

05/31/2022

Signature of Person In Charge

05/31/2022

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Fort-blickmann by								
Establishment Information								
Establishment Name: Nobu Hibachi and Sushi								
Establishment Number #: 605300914	•							
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.					
"No Smoking" signs or the international "Non-8	moking" symbol are not cons	picuously posted at every	entrance.					
Garage type doors in non-enclosed areas are not completely open.								
Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely removed o	r open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renheit)				
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
Walk in freezer			2					
Food Temperature								
Description		State of Food	Temperature (Fahi	renhelt)				
Shrimp		Cold Holding	41					
		Cold Holding						
			I					
1			1					

Observed Violations
Total # 8 Repeated # 0
Repeated # ()
34:
35:
37:
39:
42:
45 [.]
45: 47:
53:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Name: Nobu Hibachi and Sushi

Establishment Information



Establishment Number: 605300914		
Comments/Other Observations		
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10:		
20: See feed temps. Walk in freezer working new		
19: 20: See food temps. Walk in freezer working now 21: 22: 23: 24: 25: 26: 27: 57: 58:		
22.		
23:		
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58:		
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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 Name: Nobu Hibachi and Sushi				
Establishment Number: 605300914				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: Nobu Hibachi and Sushi							
Establishment Number #: 605300914	Tild to the state of the state						
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
See routine inspection for comments							