## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1200		744	a start															-	
Establishment Name		Saito 1 Hit	bacho and Grill										Fermer's Market Food Unit     Sent     Permanent     O Mobile						
		110	Type of Establishment     © Mobile       6600 Stage Road Ste 101     O Temporary     O Seasonal																
Cit					Bartlett		Time in	12	2:5	0 F	M	A	M/PI	мті	me o	at 01:05: PM AM / PM			
		on Da	nte		04/08/20	22 Establishment							d 0						
		of In			ORoutine	御 Follow-up	O Complaint			O Pr		-	-		Cor	nsultation/Other			
Ris	k Ca	tegor	y		<b>O</b> 1	882	03			<b>O</b> 4				Fo	ollow-	up Required O Yes 🕱 No Number of S	šeats	10	)7
Γ		R	isk													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																INTERVENTIONS			
	N⊨in o	:ompli		algina		iance NA=not applicable			Reins							ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provis		,	
F	IN	OUT	NA	NO	Col	Supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	111	001	-	no		e present, demonstrates	knowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods		_	
H	IN	OUT	NA	NO	performs duties	Employee Health				-		凉 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
23	区区	0				d food employee awaren striction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN	OUT	NA		0	ood Hygienic Practic						0	0			Proper cooling time and temperature	0		
4	区区	0				isting, drinking, or tobacc m eyes, nose, and mout		0	0	5	20		0	0	0	Proper hot holding temperatures Proper cold holding temperatures		00	
6	IN 武	OUT	NA			ting Contamination I properly washed	by Hands	0	0	_	21		0	0		Proper date marking and disposition	0	0	Ŭ
7	×	0	0	0		intact with ready-to-eat for	oods or approved	0	0	5	22	SK IN	O	O NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	X	OUT	NA	NO		Approved Source	d accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	窓	0				om approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	×	0	0	286	Food in good cor	t proper temperature ndition, safe, and unadul		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	X	0	destruction	s available: shell stock to	• · · ·	0	0			IN	OUT		NO	Chemicals			
13	54	0	0	NO	Food separated			0	0	4	25 26	0 実	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	义	0 0	0	]		flaces: cleaned and sani on of unsafe food, returned		0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0		
15	2	0			served			0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Pract	lices are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	geni	, chemicals, and physical objects into foods.			
				00	T=not in compliance	ė	COS=corre			au A				5		R-repeat (violation of the same code provision)			
F	_	OUT			Con	npliance Status Food and Water			R		É		UTI		_	Compliance Status Utensils and Equipment	COS	R	WT
	28 29	0	Past		d eggs used whe	are required		8	8	1	4		er F			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30		Varia		obtained for speci	alized processing metho emperature Control	ds	ŏ	ŏ	1	4	6 1	-			g facilities, installed, maintained, used, test strips	0	0	1
E	31	001	_	er co		ed; adequate equipment	for temperature	0	0	2	4	7 1		lonfoo	d-cor	itact suffaces clean	0	0	1
	32	-	cont Plan		properly cooked	for hot holding		-	0	1	4		UT O ⊢	lot and	1 cold	Physical Facilities	0	0	2
	33 34		Appr	oved	thawing methods eters provided an	used		0	0	1	4	9 )	🖹 P	Numbi	ng ins	stalled, proper backflow devices waste water properly disposed		0 0	
		OUT		THO:TH		od Identification		Ľ		<u> </u>	5		-			is: properly constructed, supplied, cleaned	ŏ	ŏ	1
L	35	×		i prop		nal container; required re		0	0	1	5	_	_			use properly disposed; facilities maintained	0	0	1
H	36	OUT E	_	cts. ro	dents, and anima	of Food Contaminat	ion	0	0	2	5	-	-			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0 0	1
⊢	37		-	_		uring food preparation, s	torace & display	0	0	1	F		UT	,		Administrative items	-	-	
∟	38				leanliness	and root preparation, a	totoge a display	0	0	1	5			Jurrent	t pern	nit posted	0	0	_
<u> </u>	39 40			<u> </u>	ths; properly use ruits and vegetab			8	00	1	5	6	0 1	/lost re	cent	inspection posted Compliance Status	O YES	O NO	WT
		OUT			Prop	er Use of Utensils			-					Same E		Non-Smokers Protection Act			
	41 42	14	Uter	sils, e		ens; properly stored, drie		0		1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	)) 0	0	0
_	43 44				ed properly	rticles; properly stored, u	ised		8		5	9	1	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment perm			
		nd po	st the	most	recent inspection n		mer. You have the rig	the to r	eques							ling a written request with the Commissioner within ten (10) day			
7		C	e Of	1-	All		04/0	-		2	1	<u> </u>	$\supset$		Ø		)4/(	)8/2	2022
0			-							-	<ul> <li></li> </ul>	-			<b>W</b> -				
31	natu	re of	Pers	ion In	Charge					Date	Si	gnat.	re of	Envir	onme	ental Health Specialist			Date
21	natu	re of	Pers	ion In	Charge	*** Additional food safe	aty information car	be fo								ental Health Specialist ealth/article/eh-foodservice ****			Date

PH-2267 (Rev. 6-15)	Free food safety training		th at the county health department.	RDA 629
(Net. 0-10)	Please call (	) 9012229200	to sign-up for a class.	104 023

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



#### Establishment Information Establishment Name: Saito 1 Hibacho and Grill

Establishment Number # 605130713

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

# Warewashing Info Maohine Name Sanitizer Type PPM Temperature ( Fahrenheit)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 11	
Repeated # 0	
35:	
36:	
37:	
39:	
42:	
45:	
46:	
47:	
+7. 40:	
49: 53:	
53. 54:	
J <del>4</del> .	

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#### Establishment Information

Establishment Name: Saito 1 Hibacho and Grill Establishment Number: 605130713

Comments/Other Observations		
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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: Saito 1 Hibacho and Grill Establishment Number : 605130713

Comments/Other Observations (cont'd)

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

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Source:	
Source:	
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## Additional Comments