TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.49

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E-1-1	E-h				HIBACHI GR	ILL									Farmer's Market Food Unit OMarket	9	r		
Estab		men	t Man		3804 NOLEN	JSVILLE PK				_	Ту	e of l	Establi	shme		J	L		
Addre	55				Nashville	-	0'	$\overline{}$							o Temporary O Seasonal ut 02:30; PM AM / PM				
City														me o	ut <u>U2:30; PIVI</u> AM/PM				
Inspec						2 Establishment # 6052557						d 0			[
Purpo					O Routine	發Follow-up O Complai	nt		O Pro	Nimir	hary				nsuitation/Other			200	<u>a</u>
Risk (Cate		isk F	acto									y repo	ortec	up Required O Yes 🗱 No I to the Centers for Disease Cont		ieats tíon	29	9
				as c	ontributing facto										control measures to prevent illn	ess or injury.			
		(Ma	rk der	ignat	ed compliance status	FOODBORNE ILLNESS I (IN, OUT, NA, NO) for each numbered It	em. For	item	n mark		ит, п	ark Co	OS or R	for e	ach Item as applicable. Deduct points for	category or subcate	gory.		
IN=ir	n ca	mpili	ance			e NA=not applicable NO=not obse liance Status		F R		\$=co	rrecte	d on-s	site duri	ng ins	pection R=repeat (violation of th Compliance Status	e same code provisi	on) COS	R	WT
	N	DUT	NA	NO		Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/				
		٥			Person in charge pre performs duties	esent, demonstrates knowledge, and	0	0	5		0	0		×	Control For Safety (TCS) Proper cooking time and temperatures	Foods	0	0	
2 3			NA	NO		Employee Health od employee awareness; reporting	0	0		17	0	0	0	X	Proper reheating procedures for hot hok Ceeling and Holding, Date Marking		0	0	\$
3 8	ĸ	0			Proper use of restric	tion and exclusion	0	-	5		IN	OUT	NA	NO	a Public Health Contr				
4 2		OUT	NA			d Hygienic Practices g. drinking, or tobacco use	- 0	0		18 19		0			Proper cooling time and temperature Proper hot holding temperatures		00	0	
5 2	K	0	NA	0	No discharge from e	yes, nose, and mouth g Contamination by Hands	ō		5		12	0	0		Proper cold holding temperatures Proper date marking and disposition		0	8	5
6 8	8	0		0	Hands clean and pro	perly washed	0	-	5		1				Time as a public health control: procedu	res and records	o	ō	
	·	2	٥	0	alternate procedures		0	0			IN	OUT	NA	NO	Consumer Advisory			-	
	NK	OUT	NA			properly supplied and accessible Approved Source		0	2	23		0			Consumer advisory provided for raw and food		0	٥	4
10 C	8	0	0		Food obtained from Food received at pro	per temperature	0	0		24		OUT	NA	NO	Highly Susceptible Popule Pasteurized foods used; prohibited foods		0	0	5
11 3 12 3	_	0	0	0		on, safe, and unadulterated ailable: shell stock tags, parasite	0	-	5	F	IN	OUT		_	Chemicals	5 INLUIEIEU	-	~	Ĵ
- 11	N	DUT	NA	-	destruction Protect	ion from Contamination				25	0	0	x		Food additives: approved and properly u	ised	0	ा	
13 X 14 X		8	8		Food separated and Food-contact surface	protected es: cleaned and sanitized	0	0	4	26	S IN	O OUT			Toxic substances properly identified, sto Conformance with Approved F		0	0	9
15 %	_	ō	_			f unsafe food, returned food not re-	0		2	27	-	0	8		Compliance with variance, specialized p HACCP plan		0	0	5
		_		-						-		-						_	_
				GOO	d Retail Practice	s are preventive measures to			ETAI					gens	, chemicals, and physical object	s into foods.			
				00	Inot in compliance	COS=co	mected o		during				0		R-repeat (violation of the san	me code provision)	000		WT
		DUT	_	_	Safe Fe	iance Status ood and Water			<u> </u>		0	UT			Compliance Status Utensils and Equipment		COS	~ 1	wi
28 29		0	Wate	r and	d eggs used where r ice from approved s	anuina.4	0	10	1				_				_		1
30	_	-				ource	0	ŏ	2	4	5				nfood-contact surfaces cleanable, proper and used	rly designed,	0	0	1
31	Т	OUT	Varia	nce c	btained for specialize		0	0 0	2	\vdash	+	<u> </u>	onstru	cted,	nfood-contact surfaces cleanable, proper		0 0	0 0	
32			Prop	er coo	btained for specialize Food Tem	ource ed processing methods	0	0	2 1 2 2	4	6	o v 感 N	onstru Varew	cted, ashin	nfood-contact surfaces cleanable, proper and used g facilities, installed, maintained, used, to itact surfaces clean			\rightarrow	1
	+	0	Prop contr Plant	er coo ol food	bitained for specialize Food Tem bling methods used; a properly cooked for f	curce ed processing methods perature Control adequate equipment for temperature not holding	0	000000000000000000000000000000000000000	2 1 2 1 1 1	4	6 7 6 7		Varew Varew Vonfoo	cted, ashin d-cor d cold	nfood-contact surfaces cleanable, proper and used g facilities, installed, maintained, used, te itact surfaces clean Physical Pacilities I water available; adequate pressure		0	0	2
33	+	0	Prop contr Plant Appre	er coo ol food oved	Extrained for specialize Food Tem bling methods used; a	curce ed processing methods perature Control adequate equipment for temperature not holding ed	0	0000	2 1 2 1 1 1	4	6 7 2 8 9		Varew Varew Vonfoo Hot and Plumbir Sewage	cted, ashin d-cor d cold ng ins e and	nfood-contact surfaces cleanable, proper and used g facilities, installed, maintained, used, to ttact surfaces clean Physical Pacilities (water available; adequate pressure stalled; proper backflow devices waste water properly disposed	ist strips	0 0	0	
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 60		
	Please call () 6153405620	to sign-up for a class.	nDr of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: HIBACHI GRILL Establishment Number #: [605255706

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 Temperature					
Description	Temperature (Fahrenheit)				

escription	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 4		
Repeated # ()		
37:		
39:		
47:		
53:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HIBACHI GRILL Establishment Number : 605255706

Comments/Other Observations	
(IN): All handsinks are properly equipped and conveniently located for food employee use.	
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*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.

Establishment Information

Establishment Name: HIBACHI GRILL

Establishment Number : 605255706

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: HIBACHI GRILL Establishment Number #: 605255706

Sources		
Source Type:	Source:	

Additional Comments