

Establishment Name

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Saito 1 Hibacho and Grill Permanent O Mobile Type of Establishment

6600 Stage Road Ste 101 Address

O Temporary O Seasonal

Bartlett Time in 12:45 PM AM / PM Time out 01:45; PM AM / PM City Embargoed 000 09/15/2022 Establishment # 605130713 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 107 Risk Category О3 04 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

us (IN, OUT, NA, NO) for a

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observ					ed		0	OS=	come	cted	on-si	te duri	ng ins	pection R=repeat (violation of the same code provis	
					Compliance Status	COS	R	WT	] [						Compliance Status	CC
	IN	out	T NA	NO	Supervision				П	Т	IN .	OUT	NA	NO	Cooking and Reheating of Time/Temperature	П
	-	_	_	_	Person in charge present, demonstrates knowledge, and	_	T.		11	П	···	٠.,			Control For Safety (TCS) Foods	
1	l٥	١0			performs duties	0	0	5	Ιħ	16	न	0	0	0	Proper cooking time and temperatures	70
	IN	OUT	NA.	NO	Employee Health				1 [	17	0	0	0	0	Proper reheating procedures for hot holding	0
2	0	0			Management and food employee awareness; reporting	0	0		1 Г	Т					Cooling and Holding, Date Marking, and Time as	
3	0	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	NO	a Public Health Control	
	IN	OUT	T NA	NO	Good Hygienic Practices				1 1	18	ा	0	0	0	Proper cooling time and temperature	0
4	0	0			Proper eating, tasting, drinking, or tobacco use	0	0	5				嵩	0	0	Proper hot holding temperatures	0
5	0	0			No discharge from eyes, nose, and mouth	0	0	l °				0	0		Proper cold holding temperatures	0
		-	T NA						] [3	21	ा	0	0	0	Proper date marking and disposition	0
6	0	0		<u> </u>	Hands clean and properly washed	0	0	١.	H	22	٥l	0	0	0	Time as a public health control: procedures and records	0
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	۰	Н		IN	-	NA		Consumer Advisory	H
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	1 t	_	$\overline{}$	$\overline{}$		-	Consumer advisory provided for raw and undercooked	T
	IN	OUT	NA	NO	Approved Source				1 l'	23	이	0	0		food	0
9	0	0			Food obtained from approved source	0	0		1 [	Т	IN	OUT	NA	NO	Highly Susceptible Populations	
10	_	0		0	Food received at proper temperature	0	0		ΙŒ	24	ਗ	0	0		Pasteurized foods used; prohibited foods not offered	То
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	"	٧.	٠	•		Pasteurized loods used, profiloited loods not offered	I۲
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П	Т	IN	оит	NA	NO	Chemicals	П
	IN	OUT	NA	NO	Protection from Contamination				1 13	25	ा	0	0		Food additives: approved and properly used	10
13	0	0	0		Food separated and protected	0	0	4	1 13	26	ा	0			Toxic substances properly identified, stored, used	0
14	0	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	1 [		IN	OUT	NA	NO	Conformance with Approved Procedures	
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	] [	27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0

					Compliance Status	COS	R	WT
	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	0	Proper reheating procedures for hot holding	0	0	
	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	120	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	-
26	0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive m ires to control the introduction of pathogens, chemicals, and physical objects into foc

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	r
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	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	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		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	١
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hearing reten (10) days of the date of the 18-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

09/15/2022

Date Signati

09/15/2022

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

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



### Establishment Information

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

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.	$\top$
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\top$
Garage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
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)				
ADC Forty-Four	Chlorine	100					

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Raw meat cooler	41				
Walk in cooler	41				
Walk in freezer	-10				
See through cooler	38				

Description	State of Food	Temperature ( Fahrenheit)
Cooked shrimp	Hot Holding	97
Fried rice	Hot Holding	131
Cooked chick	Hot Holding	90
Soup	Hot Holding	163
Raw shrimp	Cold Holding	35
Raw chicken	Cold Holding	41

Observed Violations
Total # 2
Repeated # ()
19: Food is sitting on counter and not maintaining a proper hot holding
temperature.
45: White refrigerator shelves and bottom needs to be washed , rinsed and
sanitized. Wash, rinse and sanitize all microwaves.

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations		
7: 8:		
8:		
**See page at the end of this document for any violations that could not be	displayed in this space.	
Additional Comments		
Additional Comments		
See last page for additional comments.		

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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:	Source:					
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Additional Comments						

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