

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Nobu Hibachi and Sushi

Establishment Name

Address

O Farmer's Market Food Unit

Permanent O Mobile

O Temporary O Seasonal

Mount Juliet

Time in 12:50 PM AM / PM Time out 01:22; PM AM / PM

Inspection Date

Nobu Hibachi and Sushi

Type of Establishment O Mobile

O Temporary O Seasonal

O Te

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

Risk Category O1 🕱 O3 O4 Follow-up Required O Yes 🕱 No Number of Seats 110

tisk 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	08 =cor	recte	d
ㄷ		_	_		Compliance Status	cos	R	WT	▮⊏		_
	IN	OUT	NA	NO	Supervision					IN	l
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	*	H
	IN	OUT	NA	NO	Employee Health			-	17	0	t
2	300	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	Т
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	200	T
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	145	Т
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	Γ
6	黨	0		0	Hands clean and properly washed	0	0		22	X	Γ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	k
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0=0	t
	IN	OUT	NA	NO	Approved Source				23	×	L
9	黨	0			Food obtained from approved source	0	0			IN	C
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	Т
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	L
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	4
	IN	OUT	NA	NO	Protection from Contamination				25	0	Т
13	黛	0	0		Food separated and protected	0	0	4	26	黨	Γ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	

_					Compliance Status	000	ĸ	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	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	黨	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

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon	-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	86	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	100	-	
45	H	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	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
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	_ '
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post most recent inspection report in a conspicuous manner. You have the height to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this second 20 to the constitution of the constituti

04/13/2023

vature of Invironmental Health Specialis

04/13/2023

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

Date

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)				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Wic	32					
Ric	39					

Food Temperature						
State of Food	Temperature (Fahrenheit)					
Cold Holding	39					
Cold Holding	31					
Cold Holding	41					
Cold Holding	41					
	Cold Holding Cold Holding Cold Holding					

bserved Violations	
otal # 6	
epeated # 0	
5:	
7:	
9:	
2:	
5:	
7:	
"See page at the end of this document for any violations that could not be displayed in this space	

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Establishment Information	
Establishment Name: Nobu Hibachi and	Sushi
Establishment Number: 605300914	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: Item corrected. Employee cutting broccoli with gloves on. 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Items corrected see food temps	
5: 6:	
7: Item corrected. Employee cutting broccoli with gloves on.	
8:	
9:	
11·	
12:	
13:	
14:	
15: 16·	
17:	
18:	
19:	
20: Items corrected see food temps	
22.	
23:	
24:	
19: 20: Items corrected see food temps 21: 22: 23: 24: 25: 26: Item corrected. Spray bottles labeled 27: 57: 58:	
26: item corrected. Spray bottles labeled	
57:	
58:	

Additional Comments

See last page for additional comments.

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

^{***}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	
Sources	
Source Type:	Source:
Additional Comments	
See routine inspection for comments	