

Address

Inspection Date

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R W

O Farmer's Market Food Unit Saito 1 Hibacho and Grill Permanent O Mobile Establishment Name Type of Establishment 6600 Stage Road Ste 101 O Temporary O Seasonal

Bartlett Time in 01:45 PM AM / PM Time out 02:00; PM City Embargoed 000 03/27/2023 Establishment # 605130713

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

Number of Seats 107 Risk Category **O**3 04 Follow-up Required 级 Yes O No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

m (IN, OUT, HA, HO) for ea

	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	0 <b>5</b> =c	orrect	ed on-si	ite duri	ing int	spect
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	C
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6 0	-	0	307	Pro
	IN	ОИТ	NA	NO	Employee Health		-		1		_	ŏ	8	Pro
2	MC	0	-		Management and food employee awareness, reporting	0	0		H	1	Ť	Ť	Ť	Ce
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	涎	Pro
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	9 0	186	0	0	Pro
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0 25	0	0		Prog
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	25	0	0	Prog
6	黨	0		0	Hands clean and properly washed	0	0		ΙG	2 0	0	×	0	Tim
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	-		_	1
Ŀ	-		_		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	<sub>2</sub>	3 💥	l٥	0		Con
	IN		NA	NO	Approved Source	L.	_	_	٦	_	_	_		food
9	黨	_			Food obtained from approved source	0	0		L	IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0	١	Ιſ₂	4 0	0	333		Pas
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	•	Ľ	000		1 05
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					5 0	0	- XX		Foo
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Tax
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	X		Con HA(

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	9
	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	186	0	0	Proper hot holding temperatures	0	0	
20	X	0	0		Proper cold holding temperatures	0	0	5
21	0	25	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		NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

Compliance Status

			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	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Γ
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			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	г
44		Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	涎	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	黨	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	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	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	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		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	

0) days of the date of the

Signature of Person In Charge

03/27/2023 Date Signature of Environmental Health Specialist 03/27/2023

\*\*\*\* 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.

Date

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



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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.	
"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)				

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Fried rice On top shelf	Hot Holding	82
Shrimp	Cold Holding	38
Chicken	Cold Holding	43
Fried rice on bottom shelf	Hot Holding	88

Observed Violations
Total # 12
19: Metal bowl of rice sitting on counter and is mot maintaining a temperature of 135 Fahrenheit degrees or above. There was another bowl of rice on bottom
shelf under microwave 21: Produce prepped on yesterday was not date marked. (Zucchini ) 35: Unlabeled food. Please label food thats not in original package 36: Gnats present in Kitchen
<ul><li>37: Food uncovered in top freezer.</li><li>39: Wiping cloths are stored on counter and by grill. Please place in sanitizer bucket</li></ul>
45: Refrigerator needs to be washed rinsed and sanitized. 45: Produce (green)cutting board have too many grooves and its stained. Please replace.
47: Cabinets in waitress area are dirty and need to be cleaned. Grease build up on cooking equiptment. 51: Wallpaper peeling in women's restroom 52: Dumpster door is open. Please close door. 53: Ceiling vents are dusty.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Comments/Other Observations	
1: 2: 3: 4: 5: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 20: 22: 23: 24: 25: 26: 27: 57:	
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Additional Comments			
See last page for a	dditional com	ments.	
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<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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.		

Establishment Information

Establishment Name: Saito 1 Hibacho and Grill		
Establishment Number #: 605130713		
Sources		
Source Type:	Source:	
Additional Comments		
Violation #13 was corrected Violation #14 was corrected. Violation #19 was not corrected Violation #21 was not corrected. Chicken and shrimp was on counter in an ice bath to maintain proper cold holding temperature.		
onered and entire entir		

Establishment Information