



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Saito 1 Hibacho and Grill
Address: 6600 Stage Road Ste 101
City: Bartlett
Inspection Date: 03/27/2023
Time in: 01:45 PM
Time out: 02:00 PM
Risk Category: 01
Number of Seats: 107

Risk 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signatures and dates for Person In Charge and Environmental Health Specialist.

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.
- "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

Repeated # 0

- 19: Metal bowl of rice sitting on counter and is not 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 that's not in original package
- 36: Gnats present in Kitchen
- 37: Food uncovered in top freezer.
- 39: Wiping cloths are stored on counter and by grill. Please place in sanitizer bucket
- 45: Refrigerator needs to be washed rinsed and sanitized.
- 45: Produce (green)cutting board have too many grooves and it's stained. Please replace.
- 47: Cabinets in waitress area are dirty and need to be cleaned. Grease build up on cooking equipment.
- 51: Wallpaper peeling in women's restroom
- 52: Dumpster door is open. Please close door.
- 53: Ceiling vents are dusty.



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***Comments/Other Observations***

- 1:
- 2:
- 3:
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- 57:
- 58:

\*\*\*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.

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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**Sources**

Source Type: Source:

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**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.