



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

58

Establishment Name Nobu Hibachi and Sushi Type of Establishment Farmer's Market Food Unit Permanent Mobile

Address 401 S. Mt. Juliet Rd Ste 155 Temporary Seasonal

City Mount Juliet Time in 12:48 PM AM / PM Time out 02:36 PM AM / PM

Inspection Date 03/25/2022 Establishment # 605300914 Embargoed 12

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

Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 110

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.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input type="radio"/>	<input checked="" type="radio"/>		Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>	5
Employee Health							
2	<input checked="" type="radio"/>	<input type="radio"/>		Management and food employee awareness, reporting	<input type="radio"/>	<input type="radio"/>	5
3	<input checked="" type="radio"/>	<input type="radio"/>		Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>	5
Good Hygienic Practices							
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	5
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	5
Preventing Contamination by Hands							
6	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	5
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	<input type="radio"/>	<input type="radio"/>	5
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible	<input type="radio"/>	<input type="radio"/>	2
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	5
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	5
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	5
12	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	5
Protection from Contamination							
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food separated and protected	<input type="radio"/>	<input type="radio"/>	4
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized	<input type="radio"/>	<input type="radio"/>	5
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served	<input type="radio"/>	<input type="radio"/>	2
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	5
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	5
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>	5
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>	5
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>	5
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>	5
22	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>	5
Consumer Advisory							
23	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food	<input type="radio"/>	<input type="radio"/>	4
Highly Susceptible Populations							
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	5
Chemicals							
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>	5
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>	5
Conformance with Approved Procedures							
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Compliance with variance, specialized process, and HACCP plan	<input type="radio"/>	<input type="radio"/>	5

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

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT		
OUT									
Safe Food and Water									
28	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
29	<input type="radio"/>	Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
30	<input type="radio"/>	Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Food Temperature Control									
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
32	<input type="radio"/>	Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
33	<input type="radio"/>	Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
34	<input type="radio"/>	Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Food Identification									
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Prevention of Food Contamination									
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
38	<input type="radio"/>	Personal cleanliness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
40	<input type="radio"/>	Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Proper Use of Utensils									
41	<input checked="" type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
44	<input type="radio"/>	Gloves used properly	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Utensils and Equipment									
45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
47	<input type="radio"/>	Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Physical Facilities									
48	<input type="radio"/>	Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
49	<input type="radio"/>	Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
50	<input type="radio"/>	Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2		
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
53	<input type="radio"/>	Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1		
Administrative Items									
55	<input type="radio"/>	Current permit posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
56	<input type="radio"/>	Most recent inspection posted	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
Compliance Status									
							YES	NO	WT
Non-Smokers Protection Act									
57	<input checked="" type="radio"/>	Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
58	<input type="radio"/>	Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0		
59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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 the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 03/25/2022 Signature of Environmental Health Specialist [Signature] Date 03/25/2022

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

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)
Dish machine	Cl	150	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler (ric) make line	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Fried rice	Hot Holding	157
White rice	Hot Holding	168
Shrimp raw	Cold Holding	36
Diced chicken raw	Cold Holding	40
Tofu	Cold Holding	38
Rice wic 4 hrs	Cooling	55
Noodles wic	Cold Holding	41
Steak	Cooking	159
Fried shrimp	Cooking	200
Pork dumpling	Cooking	179
Salmon sushi cooler	Cold Holding	41

Observed Violations

Total # 15

Repeated # 0

- 1: Manager in charge was not able to answer questions about kitchen operations and there are several priority violations
- 6: Employee washed hands in 3 comp sink and then dried on a hand towel not a paper towel.
- 11: 2 Severely dented cans of ketchup stored with other cans. Removed during inspection. Discussed with manager about checking cans for dents when delivered
- 13: Beef stored over salmon in wic. Raw eggs stored over sauces in wic
- 14: Pans used to transport raw meat and vegetables to hibachi tables is being washed in 2 compartment prep sink. They are not being sanitized. Explained that they need to be washed in dish machine or 3 comp sink
- 21: Several containers of sauces made in house are not date marked
- 23: Consumer advisory statement on menu but not connected to the food to be served raw or undercooked.
- 35: Several squeeze bottles not labeled stored by stove
- 36: Fly strips are hung from ceiling in kitchen over food prep area
- 37: Flour mixture and tempura batter store by hand sink without splash guard. Employee drinks store on shelf over veggie cooler.
- 39: Wiping clothes left laying on cutting board at make line cooler
- 41: Knife stuck between cooler and prep table
- 42: Glasses stacked wet on counter in servers station
- 43: To go containers turned up on table by rice warmer
- 45: Severely grooved cutting boards on make line cooler



Establishment Information

Establishment Name: Nobu Hibachi and Sushi

Establishment Number : 605300914

Comments/Other Observations

- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 12: (IN) Parasite destruction paperwork available
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 22: Sushi rice being held in tilt. Timed out in log kept on shelf behind sushi station
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 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.

Establishment Information

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

Establishment Name: Nobu Hibachi and Sushi

Establishment Number #: 605300914

Sources

Source Type: Food Source: Sysco, Alliance food group,

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments