



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

59

Establishment Name Saito 1 Hibacho and Grill Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 6600 Stage Road Ste 101 ☐ Temporary ☐ Seasonal
City Bartlett Time in 12:20 PM AM / PM Time out 03:50 PM AM / PM
Inspection Date 08/30/2023 Establishment # 605130713 Embargoed 000
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No 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.)

IN=in compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting	0	0	5		
3	IN	OUT	NA	NO	Proper use of restriction and exclusion	0	0	5		
4	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
5	IN	OUT	NA	NO	Good Hygienic Practices			COS R WT		
6	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use	0	0	5		
7	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth	0	0	5		
8	IN	OUT	NA	NO	Preventing Contamination by Hands			COS R WT		
9	IN	OUT	NA	NO	Hands clean and properly washed	0	0	5		
10	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
11	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2		
12	IN	OUT	NA	NO	Approved Source			COS R WT		
13	IN	OUT	NA	NO	Food obtained from approved source	0	0	5		
14	IN	OUT	NA	NO	Food received at proper temperature	0	0	5		
15	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated	0	0	5		
16	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction	0	0	2		
17	IN	OUT	NA	NO	Protection from Contamination			COS R WT		
18	IN	OUT	NA	NO	Food separated and protected	0	0	4		
19	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized	0	0	5		
20	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served	0	0	2		
21	IN	OUT	NA	NO	Consumer Advisory			COS R WT		
22	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food	0	0	4		
23	IN	OUT	NA	NO	Highly Susceptible Populations			COS R WT		
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered	0	0	5		
25	IN	OUT	NA	NO	Chemicals			COS R WT		
26	IN	OUT	NA	NO	Food additives: approved and properly used	0	0	5		
27	IN	OUT	NA	NO	Toxic substances properly identified, stored, used	0	0	5		
28	IN	OUT	NA	NO	Compliance with Approved Procedures			COS R WT		
29	IN	OUT	NA	NO	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.

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT	Pasteurized eggs used where required	0	0	1					
29	OUT	Water and ice from approved source	0	0	2					
30	OUT	Variance obtained for specialized processing methods	0	0	1					
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT	Proper cooling methods used; adequate equipment for temperature control	0	0	2					
32	OUT	Plant food properly cooked for hot holding	0	0	1					
33	OUT	Approved thawing methods used	0	0	1					
34	OUT	Thermometers provided and accurate	0	0	1					
Food Identification					Physical Facilities			COS R WT		
35	OUT	Food properly labeled; original container; required records available	0	0	1					
Prevention of Food Contamination					45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
36	OUT	Insects, rodents, and animals not present	0	0	2					
37	OUT	Contamination prevented during food preparation, storage & display	0	0	1					
38	OUT	Personal cleanliness	0	0	1					
39	OUT	Wiping cloths: properly used and stored	0	0	1					
40	OUT	Washing fruits and vegetables	0	0	1					
Proper Use of Utensils					46	OUT	Warewashing facilities, installed, maintained, used, test strips	0	0	1
41	OUT	In-use utensils; properly stored	0	0	1					
42	OUT	Utensils, equipment and linens; properly stored, dried, handled	0	0	1					
43	OUT	Single-use/single-service articles; properly stored, used	0	0	1					
44	OUT	Gloves used properly	0	0	1					
47	OUT	Nonfood-contact surfaces clean	0	0	1					
Administrative Items					48	OUT	Hot and cold water available; adequate pressure	0	0	2
55	OUT	Current permit posted	0	0	0					
56	OUT	Most recent inspection posted	0	0	0					
Compliance Status					49	OUT	Plumbing installed; proper backflow devices	0	0	2
57	OUT	Compliance with TN Non-Smoker Protection Act	0	0	0					
58	OUT	Tobacco products offered for sale	0	0	0					
59	OUT	If tobacco products are sold, NSPA survey completed	0	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 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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 08/30/2023 Signature of Environmental Health Specialist [Signature] Date 08/30/2023

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

Establishment Number #: 605130713

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Commercial dish washer	Chlorine	0	
3 compartment sink	Quat		

Description	Temperature (Fahrenheit)
Cold holding table	36
Walk in cooler	38
Walk in freezer	-10
Reach in freezer	10

Description	State of Food	Temperature (Fahrenheit)
Rice	Cooling	64
Shrimp	Cooling	82
Raw shrimp	Cold Holding	36
Raw chicken	Cold Holding	34
Cooked chicken	Hot Holding	70
Shrimp	Cooking	164
Chicken	Cooking	180

Observed Violations

Total # 20

Repeated # 0

1: P.I.C does not demonstrate knowledge. P.I.C. Could not explain the cooling down method, did not know the proper cold holding temperature ,nor the proper hot holding temp.

7: Chef touched ready to eat food With his bare hands (fried rice and broccoli)

13: Raw beef stored over soup at walk in cooler. Raw food should not be stored over ready to eat food.

14: Ice machine near office has black slime. Please drain ice then wash, rinse and sanitize.

21: Noodles ,sliced onions, sliced zucchini and ginger sauce was not date marked and was prepped yesterday. Date mark should be marked for 7 days. Day 1 starts the day food was prepped.

31: Proper cooling method was not used. When i asked the chef to Explain the cooling method he used for the rice he said " i cool for 2 hours then i put it in refrigerator. He did not mentioned anything about the temperature in which the cooling process starts. He did not mention how long he has to get food down to proper Cold holding temperature.

33: Shrimp was placed in bowl filled with water thawing.

The proper way to thaw food is: placing food under running water, refrigerate food or microwave food.

35: Some foods were labeled incorrectly. For example ,container of Onions were labeled mushrooms, Container of chicken was labeled rice and chicken. Some containers of food was not labeled such as ,tofu,lettuce ,soup,ginger sauce and seaweed.

36: Gnats present in kitchen near onions.

37: I observed chef put pieces of chicken on grill and with those same gloves he went in the refrigerator and grabbed a piece of raw shrimp.

39: Wiping cloths were stored near grill and oven. Please place wiping cloths in sanitizer bucket. Make sure sanitizer bucket is away from food products.

41: Bowls used as scoops were stored in flour and planko. Bowls can not be placed in food container. Scoops can be stored in food containers but handle can not touch food.

42: Dishes were not stored inverted at front counter. To go small plates were not stored inverted.

45: Refrigerator shelves need to be washed rinsed and sanitized.

46: Chlorine was not present on dishes after they went through the commercial dishwasher. Please call clean solution to correct this issue. Please use 3

Observed Violations

Total # 20

Repeated # 0

compartment sink to wash dishes until commercial dish washer is working properly

49: Sink near office and employee restroom needs to be repaired. When i turned the knob to turn the water on the water did not come through the faucet. It Came through the part where the faucet connects to the sink. I notice that faucets was loose which may be the reason why water is not coming from faucet.

51: Employee restroom does not have hot water at handsink. The toilet is dirty and needs to be cleaned.

52: Dumpster sliding door is open. Please keep closed.

53: Walls are stained. wall is damaged near mop sink. Ceiling tiles are missing near walk in cooler because of water damage. Ceiling tiles are stained. Ceiling tiles are dusty near vents.

55: Permit is expired.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Saito 1 Hibacho and Grill

Establishment Number : 605130713

Comments/Other Observations

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***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.***

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Sources

Source Type: Food

Source: JFC

Source Type: Food

Source: Sysco, PFG Charlie & Son.

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Bowl of rice ,chicken and shrimp was left on counter in kitchen when i arrived. Chef started to put food in refrigerator stating that he was cooling food. The rice was 64 degrees Fahrenheit ,the shrimp was 83 degrees Fahrenheit.

The cooling Method

Place food in a shallow metal pan to cool. I recommend using an ice bath to help food cool quicker. The cooling down process does not start until food reaches 135 degrees F. Once food reaches 135 degrees F ,you have 2 hours to get food to 70 degrees F. If food does not get to 70 degrees in 2 hours you must reheat food to 165 degrees F and start cooling process over or you can discard food. If food reaches 70 degrees F in 2 hours you will have 4 hours to get food to 41 degrees.

I recommend owner and P.I.C to take a food handling Course .