TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		R.	E.																
Estab	lishm	sent	Name	ſ	Nobu Hiba	achi and S	ushi					Tur	o of F	Setekd	in the second	Farmer's Market Food Unit Ø Permanent O Mobile			
Addre	55			2	401 S. Mt.	. Juliet Rd	Ste 155					1 yş	e or E	stabi	snme	O Temporary O Seasonal			
City				Ī	Mount Juli	et	Time i	n 12	2:2	6 F	M	A	M/PN	л ті	me o	ut 01:35: PM AM / PM			
Inspec	tion	Dat	e	Ō)9/08/20	023 _{Establ}						-							
										_					Cor	nsultation/Other			
Risk	Autor S. Mit. Juliet Rul Status O Temporary O Seasonal Mount Juliet Time in 12:26 PM AM / PM Consultation/Other O Temporary O Seasonal O Temporary O Seasonal Op/08/2023 Establishment # 605300914 Embargoed O Seas of Inspection KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Category O 1 Cold O 2 O 3 O 4 Follow-up Required O Yes K No Number of Seasonal Risk Ractors are food preparation practices and employee behaviors most commonly reported to the Constraint for Disease Control and Prevention as contributing factors in foodborne linese outbreaks. Public Health Interventions are control measures to prevent linese or injury. POODDORNE ILLINESE RISK RACTORS AND PUBLICH PLATH INTERVENTIONS Consultation of the same code provision Notin Na No Outher of the complance Status COS R W O O O No discharge present, demonstrates knowledge, and O O S No No N OUT NA NO Seasonal Consultation of the same code provision Coreal Fac Safety (TCS) Foeds N OUT NA NO Generating procedures followed No Proper code Risk and generatures O Consultation of the same code provision N OUT NA NO </td <td>11</td> <td>0</td>						11	0											
		Ri	Name Note Hilden and SUSNI Type of Establishment 401 S. Mt. Juliet Rd Ste 155 0 Temporary 0 Seasonal 401 S. Mt. Juliet Rd Ste 155 0 Temporary 0 Seasonal 401 S. Mt. Juliet Rd Ste 155 0 Diversition 2000 Constants 0 Diversition 0 Diversitation 0 Diversition 0 Diversitation 0 Diversiti																
						FO	ODBORNE ILLNESS R	ISK F	ACT	ORS	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
IMais		·							ltens)	
104-1	1 com	spile		_					R		Ē	rec.e	u on-si	te dun	ng ins	Compliance Status		R	WT
	-	-	NA M	-	Decree is share					_		IN	ουτ	NA	NO				
							÷ ·	0	0	5				-		Proper cooking time and temperatures	0	ु	5
			NALI		Management ar			0	0		17						_	0	
	_							0	0	5						a Public Health Control			
4 8								0								1 1			
5 2	K	5		0	No discharge fro	om eyes, nose, a	and mouth		õ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
				o I	Hands clean an	d properly wash	ed	0	0										
			0	,	alternate proced	dures followed							OUT	-	-	Consumer Advisory		- 1	
			NA		Handwashing si			0	0	2	23	X	0	0			0	0	4
			015					0	0				OUT	_	NO	Highly Susceptible Populations			
11 8	K	5	013		Food in good co	ondition, safe, an	d unadulterated		ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
-	-		-	2	destruction			0	0										
	-						contamination	0	0	4	25	0 嵐		26	J		8	응	5
14 8	K (2						0	0				OUT	NA					
15 🖇	8 0	2				on or unsale loo	d, retained tood hot re-	0	0	2	27	0	0	8		HACCP plan	0	0	5
			G	000	d Retail Prac	tices are pre-	ventive measures to c						_		geni	, chemicals, and physical objects into foods.			
				OUT				ected o	n-site	during			ICE				_		
	0	UT		_				COS	R	WT		0	UT				COS	R	WT
28 29											4	5 1					0	0	1
30	1				btained for spec	ialized processing		ŏ	ŏ	1	4	5 (_				0	0	1
31			Proper	000						2	4	1 1	🕱 N	onfoo	d-cor	tact surfaces clean	0	0	1
32		- 0	Control	od r	properly cooked	for hot holding					4	_	_	ot and	Look		0		2
33	1	o /	Approv	ed t	hawing methods	s used		0	0	1	4)	ΟP	lumbir	ng ins	stalled; proper backflow devices	0	0	2
34		UT C	Therm	me			lon	0	0	1									
35	8	IK F	Food p	rope	erly labeled; orig	inal container; re	equired records available	0	0	1	5	2 (0 G	arbag	e/refi	use properly disposed; facilities maintained	0	0	1
	0	σ			Prevention	n of Feed Com	tamination				5	-+	_			lities installed, maintained, and clean	0	0	1
36	8	18	nsects	, roc	ents, and anim	als not present		0	0	2	5	•	0 A	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
37	_	_		_		during food prepa	aration, storage & display	0	0	1			UT			Administrative items			
38	_	-			leanliness hs; properly use	ed and stored		0	0	1	5					nit posted inspection posted	8	8	0
40	0				uits and vegetal					1		-	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
41	1	D I		_	sils; properly st	ored			0		5					with TN Non-Smoker Protection Act		R M	
42 43	1	5	Single-	use/	single-service a	iens; properly str inticles; properly	ored, dried, handled stored, used		0		54 55	5				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
44	-	-			d properly			0	0	1									
service	esta	blist	hment p	ermi	it. Items identified	d as constituting in	mminent health hazards shall I	be corre	cted i	mmed	ately (or op-	ration	s shal	l ceas	Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per	it in a	consp	icuous
							cuous manner. You have the ri 39, 68-14-711, 68-14-715, 68-14-7			t a hei	ring r	1			n by f	Ning a written request with the Commissioner within ten (10) da	rs of the	e date	of this
	1	7		_	\mathcal{C}		09/	08/2	023	3		X	A	A	1	n	09/0)8/2	2023
Signa	nature of Person In Charge Date Schature of Environmental Health Specialist Date																		

****	Additional food safety	information can be found on our v	vebsite, http://tn.go/	whealth/article/eh-foodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training classe	s are available each mon	th at the county health department.	RDA 629
P192207 (Nev. 0-10)	Please call () 6154445325	to sign-up for a class.	nur des

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.	No
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)					
Ecolab	CI	50						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Beverage air ric	40			
Spartan ric	37			
Wic	40			
Wif	0			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Shrimp raw	Cold Holding	41
Cut chicken raw	Cold Holding	41
Tofu	Cold Holding	40
Cubed beef raw	Cooling	49
Shrimp	Cooking	150
Steak	Cooking	152
Chicken	Cooking	172
Lo mein noodles	Cooking	163
Fried rice	Hot Holding	148
White rice	Cooking	193
White rice	Hot Holding	158
Scallops raw	Cold Holding	38
Tuna	Cold Holding	39

Observed Violations

Total # 7

Repeated # 0

35: Several squeeze bottles on hibachi carts not labeled. Large containers in dry storage not labeled.

36: Back door not shut fully. Several flies in kitchen

37: Containers of soy sauce stored on floor. Employee drink stored over prep area

39: Employee was drying dishes with towel when I entered the kitchen

45: Severely grooved cutting boards throughout kitchen

47: Shelves inside ric dirty

53: Food debris on floor around ric and under prep table

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Nobu Hibachi and Sushi

Establishment Number : 605300914

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Discussed policy with pic

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.

6: Employees washed hands when changing gloves.

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.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 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

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

- 22: Sushi rice held in time program. A daily log is kept in sushi area with times in and out
- 23: Statement on menu
- 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: Need a no smoking sign at front door
- 3: Need a no smoking sign on front door

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.

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

Food	Source:	Enson Cincinnati, Sysco, Supreme
Water	Source:	City
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments

Received a complaint of no hand washing, food being dropped on floor and served, bugs crawling in kitchen.