



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name HIBACHI GRILL
Address 3804 NOLENSVILLE PK
City Nashville
Inspection Date 11/06/2023
Purpose of Inspection Routine
Risk Category 01
Number of Seats 299

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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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.

Signature of Person In Charge: [Signature] Date: 11/06/2023
Signature of Environmental Health Specialist: John Michael Date: 11/06/2023

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



Establishment Information

Establishment Name: HIBACHI GRILL
 Establishment Number #: 605255706

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) |
|--------------------|----------------|-----|---------------------------|
| 3 compartment sink | Chlorine | 100 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------------|---------------------------|
| Reach in cooler | 34 |
| Reach in freezer | 10 |
| Reach in cooler 2 | 30 |
| Prep cooler | 37 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|---|---------------|---------------------------|
| Mozzarella cheese in reach in cooler | Cold Holding | 40 |
| Raw salmon in reach in cooler | Cold Holding | 39 |
| Mac and cheese in reach in cooler | Cold Holding | 39 |
| Raw chicken in reach in cooler 2 | Cold Holding | 40 |
| Cooked chicken in reach in cooler 2 | Cold Holding | 38 |
| Fried talapia in reach in cooler | Cold Holding | 40 |
| Raw chicken drumsticks in reach in cooler | Cold Holding | 38 |
| Raw chicken in open top prep cooler | Cold Holding | 41 |
| Raw beef in open top prep cooler | Cold Holding | 40 |
| Raw shrimp in open top prep cooler | Cold Holding | 39 |
| Tofu in prep cooler | Cold Holding | 37 |
| Raw chicken in prep cooler | Cold Holding | 40 |
| Cooked rice warmer | Hot Holding | 147 |
| Immitation crab in glass cooler | Cold Holding | 43 |
| Chicken | Cooking | 167 |

Observed Violations

Total # 12

Repeated # 0

- 11: Dent can stored at back storage rack. CA trained and embargoed 2lb.
- 14: Low temp dish machine has 0 ppm chlorine sanitizer. CA trained to use 3 compartment sink and placed a maintenance order.
- 21: Several Containers have bulk food with a wrong date mark. All tcs food in reach in cooler and walk in cooler for more than 24 hours must have date mark. CA trained and corrected.
- 36: Live roach observed by the low temp dish machine.
- 36: Large gaps observed in 2 back doors by storage area and ware washing area.
- 37: Employee personal drink stored on the prep table.
- 39: Several wet wiping clothes stored on the prep table.
- 47: Several Walk in coolers and reach in coolers shelves are dirty and rusted
- 47: Storage racks shelves are dirty and rusted.
- 53: The hood filters above the grill are dirty.
- 53: Excessive build up under and behind the kitchen equipment in cook line.
- 53: Busted floor tiles pooling water by dish machine area.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 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
- 10: (NO): No food received during inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Temperatures recorded on report.
- 19: Temperatures recorded on report.
- 20: Temperatures recorded on report.
- 23: See 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:
- 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.

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Sources

Source Type: Food Source: First choice seafood, Jfc, supreme

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments