

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

HIBACHI GRILL

Stablishment Name

Address

Address

Nashville

Time in 11:20; AM AM / PM Time out 01:30; PM AM / PM

Inspection Date 11/06/2023 Establishment # 605255706 Embargoed 0

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

Risk Category O1 (22 O3 O4 Follow-up Required (22 Yes O No Number of Seats 299)
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

isk 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	N=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		C	05=co	rrecte	d on-si	te duri	ng in	spec
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	0	0	Pro
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ	_	Pro
2	300	0			Management and food employee awareness; reporting	0	0		1					c
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	议	0	0	0	Pro
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0	Pro
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	20	125	0	0		Pr
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	24	0	0	Pro
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	0	0	Tin
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	_	_	
8	×	0			Handwashing sinks properly supplied and accessible	10	0	2	23	900	0	0		Co
	IN	OUT	NA	NO	Approved Source				L ²³	×		0		foo
9	嵩	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	П
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	323		Pa
11	0	涎			Food in good condition, safe, and unadulterated	0	0	5	24	0	ľ	300		Pa
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0]		IN	оит	NA	NO	Г
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Fo
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Τa
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	П
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Co

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	_	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	25	0	0	Proper date marking and disposition	0	0	1
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	- 5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		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.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	麗	Insects, rodents, and animals not present	0	0	:
37	86	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	г
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status Utensils and Equipment	COS	R	W
	OUT				
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	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

Date

11/06/2023

Signature of Environmental Health Specialist

11/06/2023

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

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department.

Please call () 6153405620 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
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 (Fahrenhelt)						
3 compartment sink	Chlorine	100							

Equipment Temperature						
Description	Temperature (Fahrenhelt)					
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 # ()
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 obsrved 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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^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HIBACHI GRILL Establishment Number: 605255706

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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: HIBACHI GRILL	
Establishment Number: 605255706	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
	IBACHI GRILL						
Establishment Number #:	605255706						
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 Comme	ents						