

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Wasabi Sushi
Establishment Number #: 605212251

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)
Three comp sink	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in	48
Display case	55

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Salmon-1 dr reach in	Cold Holding	48
Tuna- 1 dr reach in	Cold Holding	41
Crab- prep top	Cold Holding	49
Shrimp tempura- toaster oven	Hot Holding	80
Spicy tuna- display case	Cold Holding	49

Observed Violations

Total # 6

Repeated # 0

1: Owner is unable to demonstrate managerial control over food facility. Cold holding temperatures are out of range and no action taken for display unit when temperature reading was noted to owner. Owner indicated that because it is hot outside today the coolers are not working properly.

8: Water is not turned on at handwash sink upon arrival. Handwash sink is dry indicating no recent use. Owner manually turned water on during inspection to allow handwashing however faucet is leaking so bad it can not remain on. Repair sink to allow hot and cold water on demand for handwashing.

19: Shrimp tempura in toaster oven at 80 F. Maintain hot food at 135F or above. Items were discarded

20: TCS food in reach in unit is not holding proper temperature. Repair or replace unit si it is able to maintain cold food at 41F or below.

45: Discontinue use of scotch tape in gaskets on two door unit.

56: Post current health inspection

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wasabi Sushi

Establishment Number : 605212251

Comments/Other Observations

- 2: (IN): An employee health policy is available.
- 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: (IN) Observed proper handwashing by employees.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN) Food obtained from approved source
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Rice is marked with time but no date.
- 23: 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:
- 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: Wasabi Sushi

Establishment Number : 605212251

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Wasabi Sushi

Establishment Number #: 605212251

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Use of interpreter used during inspection to convey violations. Owner indicated no email. An inspection report will be dropped off tomorrow.