

City

Mount Juliet

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Hibachi Jr Permanent O Mobile Establishment Name Type of Establishment 11321 Lebanon Rd O Temporary O Seasonal Address

Time in 12:29 PM AM / PM Time out 01:40: PM AM / PM 09/09/2021 Establishment # 605300786 Embargoed 0 Inspection Date

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

Number of Seats 30 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		X)\$=co	recte	d on-si	te duri	ing ins	pection
					Compliance Status	cos	R	WT						C
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cookin
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	0	0	Proper coo
	IN	OUT	NA	NO	Employee Health				17		ō	ō	XK.	Proper reh
2	100	0			Management and food employee awareness; reporting	0	ा							Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	County .
	IN	OUT	NA	NO	Good Hygienic Practices				18	×	0	0	0	Proper coo
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	_	0	0	0	Proper hot
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	25	0	0		Proper cold
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper date
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	-		_		_	Time as a
_	-		_		alternate procedures followed	_				IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	0	0		Consumer
		OUT	NA	NO	Approved Source		_	=			_	-		food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	X	Food received at proper temperature	0	0		24	0	0	300		Pasteurize
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	_		(80)		rasieui ze
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food addit
13	黛	0	0		Food separated and protected	0	0	4	26	窳	0			Toxic subs
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conf
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliano HACCP pla

					Compliance status	000	P.	**1
	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	3%	Proper reheating procedures for hot holding	0	0	9
	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	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	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	0	X		Food additives: approved and properly used	0	0	5
26	黨	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

trol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	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	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)		_		
		Compliance Status	COS	R	¥	
	OUT	Utensiis and Equipment				
45	×	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	0	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	0	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	
56	0	Most recent inspection posted	0	0	_	
		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		

cuous manner. You have the right to request a h (10) days of the date of the

Date

09/09/2021

Signature of Person In Charge

09/09/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Hibachi Jr

Establishment Number #: |605300786

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 comp sink Dish machine	QA CI	200 100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Ric	38					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
House soup	Hot Holding	137
Shrimp	Cooking	162
Steak ric	Cooling	99
Chicken	Cold Holding	41
Teriyaki chicken	Hot Holding	160
Fried rice	Hot Holding	165
Cut mixed vegetables	Cold Holding	39
White rice	Hot Holding	157
Steak raw wic	Cold Holding	41
Cooked chicken Wic 1 hr	Cooling	74

Observed Violations
Total # B
Repeated # ()
37: Employee cup stored on shelf with containers of oil and soy sauce
42: Pans stacked wet on shelf over 3 comp sink
45: Severely grooved cutting boards

^{***}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 Jr Establishment Number: 605300786

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Employee 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: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: (NA) No food held under time as a public health control.
- 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:

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 Name: Hibachi Jr	
Establishment Number: 605300786	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information Establishment Name: Hibachi Jr Establishment Number #: 605300786

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Source Type: Water Source: City

Source Type: Food Source: PFG, GFS, Yamasho

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments