

City

Risk Category

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Nobu Hibachi and Sushi Remanent O Mobile Establishment Name Type of Establishment 401 S. Mt. Juliet Rd Ste 155 O Temporary O Seasonal Address **Mount Juliet** Time in 12:21; PM AM / PM Time out 12:40; PM 04/19/2021 Establishment # 605300914 Embargoed 0 Inspection Date ∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

04

О3

Number of Seats 110

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

IN=in compliance OUT=not in compliance NA=not applicable NC		OUT=not in compliance NA=not applicable NO=not observe	erved		С	0			
	Compliance Status					COS	R	WT	1
	IN	OUT	NA	NO	Supervision				l
1	盔	٥			erson in charge present, demonstrates knowledge, and erforms duties		0	5	1
	IN	OUT	NA	NO	Employee Health				1
2	$\neg x$	0			Management and food employee awareness; reporting	0	0		1
3	×	0			Proper use of restriction and exclusion	0	0	5	ı
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	1
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	١ ٥	ı
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	100	0		0	Hands clean and properly washed	0	0		1
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		l
	IN	OUT	NA	NO	Protection from Contamination				1
13	×	0	0		Food separated and protected	0	0	4	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	1

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	3%		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

O Yes 疑 No

#### s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=con	COS		_
	OUT		000		-
28	0	Pasteurized eggs used where required	0	0	-
29	ŏ	Water and ice from approved source	ŏ	ŏ	1
30	Ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	г
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Ī
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	Г
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	186	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	О	Г

spect	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	OUT			_	
45	Ħ	Food and nonfood-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	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l n (10) days of the date of the

Signature of Person In Charge

04/19/2021 Date Signature of Environmental Health Specialist 04/19/2021

Date

\*\*\*\* 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.

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



Establishment Information				
Establishment Name: Nobu Hibachi ar				
Establishment Number #:  605300914	-			
NSPA Survey – To be completed if				
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.				
Age-restricted venue does not require each pe	rson attempting to gain entr	y to submit acceptable fo	rm of identification.	
"No Smoking" signs or the international "Non-8	moking" symbol are not con	spicuously posted at eve	ery entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is infiltrating i	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	d by the Act.			
Warran bir a lafe				
Warewashing Info	Sanitizer Type	PPM	Temperature ( Fait	renhelfi
macrimo Hamo	- Cumazar Type		Tomperature ( rai	ii otaliotoj
		<u> </u>	-	
Equipment Temperature				
Description			Temperature (Fah	renheit)
			'	
Food Temperature		1		
Description		State of Food	Temperature (Fah	renhelt)
Chicken		Cold Holding	35	
			1	

Observed Violations
Total # 7 Repeated # 0
Repeated # ()
35:
36: 37:
37:
39: 41:
41:
45:
53:

<sup>&</sup>quot;"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: Nobu Hibachi and Sushi	
Establishment Number: 605300914	
Comments/Other Observations	
2·	
3:	
4:	
5:	
6:	
7:	
8:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:	
<b>1</b> 0:	
11:	
12:	
13. 14.	
14: 15: 16: 17:	
16·	
17:	
<b>18</b> :	
19:	
20: Items corrected. Rice now using tilt policy.	
21: Item corrected. Sauces in wic date marked	
22: 23:	
23:	
24:	
25:	
26: Item corrected. Chemicals stored away from food and equipment 27:	
57·	
57: 58:	

Additional Comments	
See last page for additional comments.	

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Nobu Hibachi and Sushi				
Establishment Number: 605300914				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

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Establishment Name: Nobu Hibachi and Sushi							
Establishment Number #: 605300914	Tild to the state of the state						
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
See routine inspection for comments							