TENNESSEE DEPARTMENT OF HEALTH - - - -____

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NAME OF			D			FOOD SERV	ICE ESTA	BL	ISH	M	ENT	F 11	NS	PEC	TIC	ON REPORT S	COR	E		
Establishment Name			Haiku Hibachi O Fermer's Merket Food Unit								O Farmer's Market Food Unit		2)						
Add	iress				5318 Ringgo	old Rd.					_	Typ	be of	Establi	shme	O Temporary O Seasonal				
City					East Ridge		Time in	01	1:1	5 F	PM	4	M/P	мта	ma 01	ut 02:00; PM AM / PM				
					04/28/202	23 Establishment#					Embe	_			110 04					
		n Da			Routine					-	elimin				0.000	nsuitation/Other				
			spect	bon	-	O Follow-up	O Complaint			_	eamin	ary						1	6	
Risi	k Cat	egon R		act	O1 ors are food pre	paration practices	O3 and employee	beha		04 8 mo	at c	omin	nonly			up Required 🕱 Yes O No Numbe to the Centers for Disease Control and Pre	r of Sea ventio		-0	
						tors in foodborne il	iness outbreak	s. P	ublic	: He	aith	Inte	rven	tions	are	control measures to prevent illness or injur				
		(11	rk de	algnat	ed compliance statu											INTERVENTIONS ach Hem as applicable. Deduct points for category or su	bontego	(7.)		
IN	⊧in c	ompii	nce			nce NA=not applicable	NO=not observe)S=co	rrecte	d on-t	site duri	ng ins	pection R=repeat (violation of the same code p				
	IN	OUT	NA	NO	Comp	pliance Status Supervision		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperatur	_	1 20	4	NT
1	篇	0	1.0-1		Person in charge p	resent, demonstrates k	nowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods				
÷			NA	NO	performs duties	Employee Health		-		-		1 <u>2</u> 0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding		3	3	5
	X	_				food employee awarene	ess; reporting		0	5		IN	ουτ			Cooling and Holding, Date Marking, and Time	_			
3	2	0	NA	NO	,	iction and exclusion od Hygionic Practice		0	0	_	12	0	0	0	14	A Public Health Control Proper cooling time and temperature			51	
4	20	0	-	0	Proper eating, tasti	ing, drinking, or tobacco	o use	0	0		19	家	0	0		Proper hot holding temperatures		510	5	
5	义 IN		NA	-		eyes, nose, and mouth ing Contamination b		0	0	Ť	20	12	8		0	Proper cold holding temperatures Proper date marking and disposition		3	3	5
6	邕	0			Hands clean and p	roperly washed		0	_			0	ō	×	-	Time as a public health control: procedures and recor	_	_	-	
7	×	0	0	0	alternate procedure			0	0	°		IN	OUT		NO	Consumer Advisory		_	-	
		OUT	NA	NO	Handwashing sinks	s properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooke food	* ¢			4
	黨		0	~	Food obtained from Food received at p				0			IN	OUT	-	NO	Highly Susceptible Populations	_	-	-	
11	×	ŏ			Food in good cond	ition, safe, and unadult		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered		2	낀	5
12	0	0	×	0	Required records a destruction	available: shell stock tag	gs, parasite	0	0			IN	ουτ			Chemicais				
13		OUT X	NA	NO	Food separated an	ction from Contamin of protected	ation	233	ο	4	25	0 度	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used				5
		õ			Food-contact surfa	ces: cleaned and sanit			Õ			IN		NA	NO	Conformance with Approved Procedures			-	
15	黛	٥			Proper disposition served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	贫		Compliance with variance, specialized process, and HACCP plan	4		<u> </u>	5
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into food				
								GOO	D R	ar.	L PR	ACT	TICE	8						
				00	T=not in compliance Comp	liance Status	COS=corre	cted o	R	during WT	inspe	ction				R-repeat (violation of the same code provisi Compliance Status		DS F	त	wт
	_	OUT			Safe I	Food and Water			<u> </u>			0	UT			Utensils and Equipment				
	8				d eggs used where lice from approved			0	8	2	4	5 3				nfood-contact surfaces cleanable, properly designed, and used	4			1
3	0	0 OUT	Varia	ince o		ized processing method mperature Control	is .	0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, test strips				1
3	и	0				adequate equipment f	or temperature	0	0	2	4			Vonfoo	d-cor	tact surfaces clean				1
	2	0	contr Plant		properly cooked for	r hot holding			0	1	4		UT O	-lot and	t cold	Physical Facilities		Т	ы	2
3	3	0	Appr	oved	thawing methods us	sed		0	0	1	4	9	0	Plumbir	ng ins	stalled; proper backflow devices	- 0	5	5	2
3	4	OUT	Then	mome	eters provided and a	accurate		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned				2
3	5		Food	i prop		I container; required re	cords available	0	0	1	5	_				use properly disposed; facilities maintained			_	1
		OUT			Prevention o	f Food Contaminatio	on				5	3	0	Physica	al faci	ities installed, maintained, and clean	-	10	+	1
3	6	0	Insec	sts, ro	dents, and animals	not present		0	0	2	5	4	嵐 /	Adequa	de ve	ntilation and lighting; designated areas used	0		2	1
3	7	0	Cont	amina	ation prevented duri	ing food preparation, st	orage & display	0	0	1		0	TUK			Administrative items				
	8 9				leanliness ths: properly used a	and stored		0	0	1	5		0	Current	perm	nit posted inspection posted	9		य	0
_	0	0			ths; properly used a ruits and vegetables				8		F	4 	<u>, 1</u>	WUSC FE	cent	Compliance Status		S N		NT
-	1	OUT O	lo-re	e ute	Proper nsils; properly store	Use of Utensils		0	0	1	5	7	-	Comol	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		KLC	21	
- 4	2	0	Uten	sils, e	quipment and liners	s; properly stored, dried	d, handled	0	0	1	5	8		Tobacc	o pro	ducts offered for sale			2	0
_	3 4				/single-service artic ed properly	cles; properly stored, us	ed	8	8	1	5	9		10080	co pr	oducts are sold, NSPA survey completed			1	
_																				

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 report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-320.

h	04/28/2023	John Elles	04/28/2023			
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date			
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****					

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PH-2267 (Rev. 6-15)	Free food safety training ck Please call (asses are available each mon) 4232098110	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Haiku Hibachi Establishment Number #: 605227069

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)					
Triple Sink	Chlorine	50						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41°F. Product temperatures taken from each						

Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	176
General Tso Chicken	Cold Holding	37
Scallops (low boy R)	Cold Holding	31
Steak (low boy L)	Cold Holding	30
Chicken (wlak in)	Cold Holding	33
Steamed Rice	Hot Holding	144
Fried Rice	Hot Holding	170

Total # 5

Repeated # 0

13: Raw foods stored above vegetables and sauces in walk in cooler unit. Products were moved at time of inspection.

43: Single service products stored on floor. All single service products must be at least 6" off floor to avoid contamination and moisture.

45: Cardboard used to line food contact surfaces and shelving. Linens also used lining shelving. Must provide a smooth, durable, non-absorbant, and easily cleanable material.

47: Some non-food contact surfaces dirty.

54: Designated areas not provided for personal items away from food storage and food prep areas.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Haiku Hibachi Establishment Number : 605227069

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 employees washing hands as needed during inspection. Proper and adequate handwashing observed.

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: (IN) Food products obtained from approved sources.
- 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.
- 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: (IN) Raw, TCS foods cooked to the proper internal cooking temperature at time of inspection (see food temperatures).
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.

19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.

20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.

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: (IN) Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.

58: (IN) Tobacco products not sold at establishment.

***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.

Establishment Information

Establishment Name: Haiku Hibachi

Establishment Number : 605227069

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Haiku Hibachi

Establishment Number #: 605227069

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public Water Supply
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments