

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

SCORE

Number of Seats 50

O Temporary O Seasonal

Follow-up Required

Time in 05:05 PM AM / PM Time out 06:00; PM

狱 Yes O No

06/17/2019 Establishment # 605241475 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Type of Establishment

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						0		
Compliance Status				COS	R	WT		
	IN	OUT	NA	NO	Supervisien			
1	0	巍			Person in charge present, demonstrates knowledge, and performs duties	0	Ħ	5
	IN		NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	*		0	Proper eating, tasting, drinking, or tobacco use	0	1	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	M	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	×	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	×	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	0	×			Proper disposition of unsafe food, returned food not re- served	0	0	2

ROBATA RESTAURANT

2116 MADISON AVE

Memphis

_	Compliance Status				COS	к	WI	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	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	0	LØ	0		Proper cold holding temperatures	0	X	5
21	0	25	0	0	Proper date marking and disposition	0	200	*
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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures	Conformance with Approved Procedures		
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

			GOO	D R	3/ .
		OUT-not in compliance COS-com Compliance Status			
	cos	R	WT		
	OUT				
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	黨	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×		0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	Ħ	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
42	120		0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	麗	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	×	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	•
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	
	OUT	Administrative Items			Ī
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		0	
58		Tobacco products offered for sale	1.86	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l

06/17/2019

06/17/2019

Signature of Person In Charg

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: ROBATA RESTAURANT

Establishment Number #: 605241475

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.	Yes			
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes			
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes			
Garage type doors in non-enclosed areas are not completely open.	Yes			
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes			
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes			
Smoking observed where smoking is prohibited by the Act.	Yes			

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Cleaner Solutions dish machine	Chlor San	50	240				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Master Bilt reach in freezer	-3			
Beverage Air double door	42			
Prep cooler	42			
Frigidaire chest freezer	0			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
White rice	Hot Holding	142
Cherry tomatoes	Cold Holding	61
Marinated eggs	Cold Holding	49
Tofu	Cold Holding	65
Karage(chicken)	Cold Holding	54
Bbq pork	Cold Holding	41
Crab	Cold Holding	41
Fishcake	Cold Holding	-2
Mixed greens	Cold Holding	45
True Prep cooler(not working)		61
Spicy tuna	Cold Holding	43
Raw crab	Cold Holding	41
Cherry tomato	Cold Holding	43
Raw shrimp	Cold Holding	44
Kimchi	Cold Holding	43

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Observed Violations
Total # 18
Repeated # 0
1: Person in charge was not able t demonstrate knowledge and failure of PIC to
monitor food workers in kitchen.
4: Observed food worker improperly drinking from a beverage container with no
lid or straw.
8: Handwashink sink is not properly supplied with single towels.
Handwashing sink was not acessible. Observed utensils and pot in handwashing sink.
13: Raw meat is stored above ready to eat food in prep coolers.
15: I observed food in a prep cooler that was not working, and food inside was
molded. Food was unsafe and adulterated.
20: Improper cold holding temperatures.
21: No date marking system on refrigerated, RTE, TCS foods prepared and held
for more than 24 hours.
31: Inadequate equipment for temperature control.
33: Improper thawing of raw short ribs and raw chicken
34:
35:
36:
41:
42:
45:
47:
53:

^{***}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: ROBATA RESTAURANT	
Establishment Number: 605241475	
Comments/Other Observations	
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Additional Comments	

See last page for additional comments.

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Establishment Name: ROBATA RESTAURANT		
Establishment Number: 605241475		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information Establishment Name: ROBATA RESTAURANT Establishment Number # 605241475 Sources Source Type: Food Source: Sysco Foods Source Type: Food Source: Off the Dock

Source:

Yanasho

Source Type: Source:

Food

Source Type: Source:

Additional Comments

Source Type:

Delindsey@gmail.com