

**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

Observed Violations

Total # 18

Repeated # 0

- 1: Person in charge was not able to 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: Handwash sink is not properly supplied with single towels.
Handwashing sink was not accessible. Observed utensils and pot in handwashing sink.
- 13: Raw meat is stored above ready to eat food in prep coolers.
- 14:
- 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:

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Comments/Other Observations

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***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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	Sysco Foods
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Source Type:	Food	Source:	Off the Dock
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Source Type:	Food	Source:	Yanasho
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Source Type:		Source:	
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Source Type:		Source:	
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Additional Comments

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