## TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTAN			BL	BLISHMENT INSPECTION REPORT								SCORE								
Contract of the second s												O Fermer's Market Food Unit	$\mathbf{\cap}$							
Establishment Name								Tur	w of i	Establi	ehme	R Permanent O Mobile	Y							
Address 5318 Ringgold Rd.								. ,,	2011		ann,	O Temporary O Seasonal								
City					East Ridge		Time in	02	2:3	0 F	PM	A	M/P	м ті	me ou	ut 03:00; PM AM / PM				
Insp	ectio	on Da	rte		05/02/202	22 Establishment #	60522706	9			Emba	argoe	d 6	6						
Puη	oose	of In	spect		ORoutine	ə Follow-up	O Complaint			O Pr					Cor	nsuitation/Other				
Risi	Cat	tegor			01	<b>3</b> 22	03			<b>O</b> 4						up Required O Yes 🙀 No	Number of S		46	
		R														to the Centers for Disease Cont control measures to prevent illne		tion		
						FOODBOR	NE ILLNESS RI	SK F	ACTO	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN	⊨in c	(Cr ompli		algas		ne (IN, OUT, NA, NO) for a	NO=not observe		llema							ach Item as applicable. Deduct points for e spection R=repeat (violation of th		_	)	
	_		_			pliance Status			R		Ē					Compliance Status			R	WT
		-	NA	NO	Person in charge p	Supervision resent, demonstrates k	nowledge, and			_		IN	OUT	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1	嶌 IN	O OUT	NA	NO	performs duties	Employee Health		0	0	5	16 17	00	0	8	X	Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	00	00	5
	X	0				food employee awarene	ess; reporting	0		5	Ë	IN	олт			Cooling and Holding, Date Marking				
3	8		NA	NO		iction and exclusion of Hygionic Practice		0	0	-	12	0	0	0		a Public Health Centr Proper cooling time and temperature	61	0		
4	X	0	-	0	Proper eating, tast	ing, drinking, or tobacco	use	0	0	5	19	家	0	0		Proper hot holding temperatures		1	0	
5		0 OUT	NA	-		eyes, nose, and mouth ing Contamination b		0	0	-		10	8	Sec.	0	Proper cold holding temperatures Proper date marking and disposition		00	00	5
6	黛	0			Hands clean and p	roperly washed		0	0		22		ō	×		Time as a public health control: procedu	res and records	0	ō	
7	X	0	0	0	No bare hand contr alternate procedure	act with ready-to-eat fo es followed	ods or approved	0	0	5		IN	OUT			Consumer Advisory		-	-	
		애	NA	NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
9	黨	0			Food obtained from	n approved source			0			IN	OUT	NA	NO	Highly Susceptible Popula	tions			
	0 X		0	8	Food received at p Food in good cond	roper temperature ition, safe, and unadulte	erated	8	00	5	24	0	0	X		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	0	×	0		rvailable: shell stock tag		0	ō			IN	OUT	NA	NO	Chemicals				
			NA	NO	Protec	tion from Contamin	ation				25	0	0	X		Food additives: approved and properly u		0		5
	夏送	0	8		Food separated an Food-contact surfa	d protected ces: cleaned and saniti	zed	8	8	4	26	<u> 第</u>		NA	NO	Toxic substances properly identified, sto Conformance with Approved F		0	0	
15	2	0	-	1		of unsafe food, returned		0	0	2	27	_	0	8		Compliance with variance, specialized p HACCP plan		0	0	5
				_						_										
				Goo	d Retail Practic	es are preventive	measures to co						_		gens	s, chemicals, and physical object	s into foods.			
				00	T=not in compliance		COS=corre			a ( ) during				3		R-repeat (violation of the san	e code provision)			
_	_	OUT		_		liance Status Food and Water		COS	R	WT			UTI		_	Compliance Status Utensils and Equipment		COS	R	WT
2		0	Past		ed eggs used where	required			0		4	_	er F			nfood-contact surfaces cleanable, proper	ly designed,	0	0	1
_	9 0				fice from approved obtained for special	source zed processing method	5	8	8	2	$\vdash$	+	C C			and used				
		OUT	_			mperature Control					4		-			g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	鬣	Prop		oling methods used,	; adequate equipment f	or temperature	0	0	2	4	_	O N UT	10m100	d-cor	Physical Facilities		0	0	1
	2				properly cooked for				2	1	4	_				f water available; adequate pressure		0		2
3	3 4		<u> </u>		thawing methods us eters provided and a			0	0	1	4	_	_			stalled; proper backflow devices		00	0	2
		OUT				Identification					5	_				es: properly constructed, supplied, cleane	d		Ō	1
3	5	0	Food	i prop	xerly labeled; origina	I container; required re	cords available	0	0	1	5	2	<b>o</b>   0	Sarbag	e/refi	use properly disposed; facilities maintaine	d	0	0	1
		OUT				f Food Contamination	on				5	_				ilities installed, maintained, and clean		0	0	1
3	6	0	Insec	cts, ro	idents, and animals	not present		0	0	2	5	4 2	🕱 A	vdequa	de ve	intilation and lighting; designated areas un	ied	0	0	1
3	7	X	Cont	tamin	ation prevented duri	ng food preparation, st	orage & display	0	0	1		0	UT			Administrative items				
3	8 9	-	-		cleanliness ths; properly used a	and stored		0	0	1	5					nit posted inspection posted		00		0
_	0	0			ruits and vegetables	5			õ		É		- 1.			Compliance Status		YES		WT
4	1	OUT	In-us	e ute	Proper nsils; properly store	d Use of Utensils		0	0	1	5	7	-	Someli	ance	Non-Smokers Protection / with TN Non-Smoker Protection Act	Act	X	0	
4	2	0	Uten	sils, e	equipment and linen	s; properly stored, dried		0	0	1	5	8	1	obacc	o pro	ducts offered for sale		0	0	0
	3 4				e/single-service artic ed properly	cles; properly stored, us	ed		8		<u> </u>	9	1	10080	co pr	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor				
man	ner a	nd po	st the	most	recent inspection repo	ort in a conspicuous man	her. You have the rig	ht to r	eques							e. You are required to post the food service ( filing a written request with the Commissioner				
repo	rt. T.	C.A.	sectio		14-703, 68-14-706, 68-1	14-708, 68-14-709, 68-14-71								2	1-	DEM				
			$\leq$	Ľ	<u> </u>		05/0	)2/2	022	2	_		C	M	1		(	)5/0	2/2	022
Sig	natu	re of	Pers	on In	Charge				[	Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist				Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla		RDA 629	
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	nDr vis

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



#### Establishment Information

Establishment Name: Haiku Hibachi Establishment Number #: 605227069

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
			l				

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit		

Observed Violations	
Total # 4	
Repeated # 0	
31:	
51.	
37:	
45:	
54:	
-	

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#### Establishment Information

Establishment Name: Haiku Hibachi Establishment Number : 605227069

Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 5: 6: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 8: 7: 7: 8: 8: 7: 8: 8: 7: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8	
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Additional Comments See last page for additional comments.

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

# Establishment Information

Establishment Name: Haiku Hibachi

Establishment Number : 605227069

Comments/Other Observations (cont'd)

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

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Establishment Name: Haiku Hibachi Establishment Number # 605227069

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

## Additional Comments

\*\*Priority items # 13,19 corrected. See original report dated 5/2/22.\*\*