TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE						
TOKYO GF					TOKYO GR	KYO GRILL						Type of Establishment Wermanent O Mobile							Ś	
Address 2801 KIRBY RD										1.33	AC UI		511110	O Temporary O Seasonal						
City Memphis Time in				01	L:1	0 F	M	A	M/P	M Tir	ne o	и 01:35: РМ АМ/РМ								
Inspe	ectio	n Da	rte		05/31/20	23 Establishment	<u>60525160</u>	8			Emba	irgoe	d C)						
Purp	Purpose of Inspection & Routine O Follow-up O Complaint O Preliminary O Consultation/Other																			
Risk	Cat				O 1	3 22	O 3			O 4						-up Required 🛛 Yes 🕱 No	Number of Se	ats	28	
			18K P	as c	ontributing fac	tors in foodborne i	s and employee iliness outbreak	s. P	ublic	s mo : Hea	at c ulth	Inte	rven	tions	are	d to the Centers for Disease Cont control measures to prevent illu	iss or injury.	ion		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																			
IN-	in ce	ompīla	ance			nce NA=not applicable	NO=not observe				S=co	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of th				WIT
	IN	ουτ	NA	NO	Com	Supervision		cos	K	WI	h	IN	олт	NA	NO	Compliance Status Cooking and Reheating of Time/		000	ĸ	WT
1	8	0	_		Person in charge performs duties	present, demonstrates	knowledge, and	0	0	5	16	1	0	0		Control For Safety (TCS) Proper cooking time and temperatures	Feeds	0	0	
			NA	NO		Employee Health food employee awarer	and months	~				õ	ŏ			Proper reheating procedures for hot hok		8	ŏ	5
2 3	_	0				riction and exclusion	ress, reporting	6	8	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
		_	NA			od Hygienic Practic						0	0	0		Proper cooling time and temperature		0		_
4 5	<u>R</u>	0				ting, drinking, or tobacc n eyes, nose, and mout		0	8	5	19 20		0		×	Proper hot holding temperatures Proper cold holding temperatures		8	응	
	IN X	OUT O	NA	and the second second	Prevent Hands clean and p	ing Contamination	by Hands	0				0	0			Proper date marking and disposition		0		5
_		ō	0	ō	No bare hand con	tact with ready-to-eat f	oods or approved	ō	ō	5	22	8	0	O NA	-	Time as a public health control: procedu	res and records	0	0	
8	X	0			alternate procedur Handwashing sink	is properly supplied an	d accessible	0	0	2	23	IN XX	OUT	0	NO	Consumer advisory provided for raw and	undercooked	0	0	4
_	_	001	NA	_	Food obtained from	Approved Source m approved source		0	0		-	N IN	OUT	-	NO	food Highly Susceptible Popula	tions	-	-	-
10 11	8	8	0	0	Food received at p	proper temperature dition, safe, and unadul	toratod	0	8	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_	ŏ	×	0	Required records	available: shell stock to		ŏ	ŏ		H	IN	OUT	NA	NO	Chemicals				
			NA	NO		ction from Contami	nation				25	0	0	X		Food additives: approved and properly u		0		5
13 14		응	응		Food separated an Food-contact surfa	nd protected aces: cleaned and sani	tized	8	8	4	26	<u>宗</u> IN		NA	NO	Toxic substances properly identified, sto Confermance with Approved F		0	0	-
	2	٥			Proper disposition served	of unsafe food, returned	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
	_	_		Goo	d Retail Practic	ces are preventive	measures to co	ntro	l the	intre	duc	tion	of	atho	ens	s, chemicals, and physical object	into foods.		_	
				_						a Al			_		_					
				00	F=not in compliance	pliance Status	COS=corre	cted o		during						R-repeat (violation of the san Compliance Status		cosi	R	WT
_	_	OUT			Safe	Food and Water			OUT Utensils and Equipment									~ 1		
28					d eggs used when ice from approved			0	0	2	4	5				onfood-contact surfaces cleanable, proper , and used	ly designed,	0	0	1
30	_	0 001	Variance obtained for specialized processing methods			ds	0	0	1	4	6	o v	Varew	ashin	ng facilities, installed, maintained, used, te	st strips	0	0	1	
31	-	0	Prop		ling methods used	t; adequate equipment	for temperature	0	0	2	4	_	0 N	lonfoo	d-cor	ntact surfaces clean		0	0	1
32	2	0			properly cooked for	or hot holding		0	0	1	4			lot and	i cold	Physical Facilities d water available; adequate pressure		0		2
33	_				thawing methods u iters provided and			0	8	1	4	_	_			stalled; proper backflow devices d waste water properly disposed			0	2
	_	OUT		1.01114		d identification		Ľ		_	5	_				es: properly constructed, supplied, cleane	d		ŏ	1
35			Food	prop		al container; required re		0	0	1	5		-	-		luse properly disposed; facilities maintaine	d	0	0	1
36	-	OUT	Insec	ts. ro		of Food Contaminat s not present	lon	0	0	2	5	-+-				ilities installed, maintained, and clean entilation and lighting; designated areas u	ied	_	0	1
37	+	-	Insects, rodents, and animals not present		torana & disnlav	0	0	1	F	-	UT			Administrative items		-	-			
38	_	_	Contamination prevented during food preparation, storage & display Personal cleanliness			0	0	1	5			Jument	Deco	mit posted		0	0			
39		Ó	Wipir	ng clo	ths; properly used			0	0	1	5					inspection posted		0	0	0
40	_	O OUT	was	ning fi	ruits and vegetable Prope	r Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection		TES	NO	WT
41	_				nsils; properly store quipment and liner	ed ns; properly stored, drie	id handled	8	8	1	5					with TN Non-Smoker Protection Act oducts offered for sale		X	읭	0
43	-	0	Singl	e-use	/single-service arti	icles; properly stored, u	ised	0	0	1	5	9				roducts are sold, NSPA survey completed		õ		
44 O Gloves used properly O O 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 imspection 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																				
						14-708, 68-14-709, 68-14-7					-	9	-	_	$\overline{}$	1				
	2	\leq	12	5 6	31.	ン	05/3	31/2	023	3		\geq	T		Ì	2	0	5/3	1/2	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.gow/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: TOKYO GRILL Establishment Number #: 605251608

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)

Equipment Temperature	
Description	Temperature (Fahrenheit)
Cooler	29

Food Temperature Decoription	State of Food	Temperature (Fahrenheit
Shrimp	Cold Holding	36
Chicken	Cold Holding	41
Shrimp tempera	Cooking	170
Crawfish	Cold Holding	38
Tuna	Cold Holding	37

Observed Violations

Total # 2

Repeated # ()

37: Container of soy sauce found on the floor.

53: Build up grease on the vent hood in the kitchen.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: TOKYO GRILL

Establishment Number: 605251608

Comments/Other Observations

 (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
2: 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:
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:
10: (IN) All food received was in good condition and at the proper temperature.
 (IN) All food was in good, sound condition at time of inspection. (NA) Shell stock not used and parasite destruction not required at this establishment.
13: (IN) All raw animal food is separated and protected as required.
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:
17: (NA) No TCS foods reheated for hot holding.
18: Did not observed any cooling. The establishment does cool down sushi rice.
19: (NO) TCS food is not being held hot during inspection.
20:
21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
22: 23:
24: (NA) A highly susceptible population is not served.
25: (NA) Establishment does not use any additives or sulfites on the premises.
26:
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57:
57: 1: 2: 3: 4:
2:
7.
5: 6: 7: 58: 1: 2: 3: 4:
1:
2:
3:
4:

***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: TOKYO GRILL

Establishment Number : 605251608

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: TOKYO GRILL Establishment Number #: 605251608

Sources				
Source Type:	Food	Source:	KTS	
Source Type:	Food	Source:	Spring foods	
Source Type:	Food	Source:	Wismettac	
Source Type:		Source:		
Source Type:		Source:		

Additional Comments