### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Served       Color and particles       Color and particles         Color and Water         OUT not in compliance       Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">Colspan="2">R-repeat (violation of the same code provision)         Colspan="2">Colspan="2">Colspan="2">Colspan="2">Colspan= the same code provision)         Col	ALC: NO	1					FOOD SERV	ICE ESTA	BL	ISH	IME	ENT	r 11	NSF	PEC	TIO	S S S S S S S S S S S S S S S S S S S	COR	E	
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3       S       0       Proper use of restriction and exclusion       0       0       0       1       N <td></td> <td></td> <td></td> <td>NA</td> <td>NO</td> <td></td> <td></td> <td></td> <td>~</td> <td></td> <td></td> <td></td> <td>-</td> <td></td> <td></td> <td></td> <td></td> <td>Ż</td> <td>ŏ</td> <td>5</td>				NA	NO				~				-					Ż	ŏ	5
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IN         NOT         NA         NO         Proventing Contamination by Manda         O	4	꽇						use			5			0						
7       8       0       0       No bare hand contact with resty-to-est floods or approved alternate procedures floods or approved alternation approved floods or approved alternate		IN	OUT	NA	NO	Preventi	ng Contamination by	Hands											ő	1 *
Image: Normal Status         Column Status <thcolumn status<="" th="">         Column Status</thcolumn> <td></td> <td></td> <td>_</td> <td>•</td> <td>_</td> <td></td> <td></td> <td>ds or approved</td> <td></td> <td>-</td> <td>5</td> <td>22</td> <td>0</td> <td>鬣</td> <td>0</td> <td>0</td> <td>Time as a public health control: procedures and recor</td> <td>is C</td> <td>0</td> <td> </td>			_	•	_			ds or approved		-	5	22	0	鬣	0	0	Time as a public health control: procedures and recor	is C	0	
IN       OUT       NA       NO       Approved Source       O       In       OUT       NA       NO       Highly Susceptible Populations         10       O       Image: Control of the second order of the			-	0	0	alternate procedure	is followed				_		_	_	_	NO			+	-
10       O       Image: Construction       Image: Construction       Pasteurized foods used, prohibited foods und offered       O       O       Image: Construction         11       0<		IN	OUT	NA			Approved Source	accessible			_	23			-		food	<u> </u>	0	4
Image: 1       Image: 2       Image: 2 <th< td=""><td></td><td></td><td></td><td>0</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>NO</td><td></td><td></td><td></td><td></td></th<>				0												NO				
IN       OUT       Destination       Out       Destination       Destination         13       S       O       O       A       O       A       O       O       A         13       S       O       O       A       O       A       O       A         14       SC       O       A       A       O       A       A       O       A       A       O       A <t< td=""><td>11</td><td>×</td><td>ŏ</td><td></td><td>~</td><td>Food in good condi</td><td>tion, safe, and unadulte</td><td></td><td>0</td><td>0</td><td>5</td><td>24</td><td>0</td><td>0</td><td>×</td><td></td><td>Pasteurized foods used; prohibited foods not offered</td><td></td><td>0</td><td>5</td></t<>	11	×	ŏ		~	Food in good condi	tion, safe, and unadulte		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered		0	5
13       20       0       Food separated and protected       0       0       4         14       20       0       Food separated and protected       0       0       1         14       20       0       Food separated and protected       0       0       2 <th2< th="">       2       2       <th2< td="" th<=""><td>12</td><td></td><td>-</td><td>~</td><td>-</td><td>destruction</td><td>-</td><td></td><td>0</td><td>0</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></th2<></th2<>	12		-	~	-	destruction	-		0	0										
14       10       0       0       5       10	13	12	0	0	NO			ition	0	ο	4			0	26	J				5
In the origination       Intervention	14	×	Ō	Ō		Food-contact surface	ces: cleaned and sanitiz						_		NA	NO	Conformance with Approved Procedures			
COOD RETAIL PLACTICES           OUT-inst in compliance         COS+corrected on-oble during inspection         R-repeat (violation of the same code provision)           OUT         Safe Pool and Mater         COS         R         WT           OUT         Safe Pool and Mater         O         0         1           28         O Pasteunzed eggs used where required         O         0         1           29         O Water and ice from approved source         O         0         1           30         O Variance obtained for specialized processing methods         O         1         45         M constructed, and used	15	X	0				of unsafe food, returned	food not re-	0	0	2	27	×	0	0			<b>_</b>	0	5
COOD RETAIL PLACTICES           OUT-inst in compliance         COS+corrected on-oble during inspection         R-repeat (violation of the same code provision)           OUT         Safe Pool and Mater         COS         R         WT           OUT         Safe Pool and Mater         O         0         1           28         O Pasteunzed eggs used where required         O         0         1           29         O Water and ice from approved source         O         0         1           30         O Variance obtained for specialized processing methods         O         1         45         M constructed, and used					Goo	d Retail Practic	es are preventive n	neasures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into food			
OUT note in compliance         COS®-corrected on-site during respection         R-repeat (viciation of the same code provision)           Compliance Status         COS         R         W           Out         Safe Food and Water         COS         R         W           Compliance Status         Compliance Status         COS         R         W           Compliance Status         Compliance Status         Compliance Status         Compliance Status         Compliance Status         Cos         R         W           Compliance Status         Compliance Status         Compliance Status         Col         I         Status         Compliance Status         Col         I         Status         Compliance Status         Col         I         Status         I         Status							-							-	_	-				
OUT       Safe Food and Water         28       O       Pasteurized eggs used where required       O       O       1         28       O       Water and ice from approved source       O       O       1         30       O       Variance obtained for approved source       O       O       1         30       O       Variance obtained for specialized processing methods       O       O       1         31       O       Proper cooling methods used; adequate equipment for temperature control       O       O       1         32       O       Plant food properly cooked for hot holding       O       O       1         33       O       Approved thawing methods used; adequate equipment for temperature control       O       O       1         34       O       Thermometers provided and accurate       O       O       1         35       S       Food properly labeled; original container; required records available       O       O       1         36       S       Insects, rodents, properly used and stored       O       O       1         37       S       Contamination prevented during food preparation, storage & display       O       O       1         38       O       Personal cleanliness					00		Venne Status		cled o	n-site	during								e la	1 14/7
29       0       Water and ice from approved source       0       0       2         30       0       Variance obtained for specialized processing methods       0       0       1         30       0       Variance obtained for specialized processing methods       0       0       1         31       0       Proper cooling methods used; adequate equipment for temperature control       0       0       1         32       0       Plant food properly cooked for hot holding       0       0       1         33       0       Approved thawing methods used; and accurate       0       0       1         34       0       Thermometers provided and accurate       0       0       1         34       0       Thermometers provided and accurate       0       0       1         35       \$\$       Food properly labeled; original container; required records available       0       0       1         36       \$\$       Insects, rodents, and animals not present       0       0       1       53       \$\$       Contamination prevented during food preparation, storage & display       0       0       1         37       \$\$       Contamination prevented during food preparation, storage & display       0       0       1			OUT										0	UT					/0  K	1 111
30       ○       Variance obtained for specialized processing methods       ○       0       1         31       O       Proper cooling methods used, adequate equipment for temperature control       ○       0       1         31       O       Proper cooling methods used, adequate equipment for temperature control       ○       0       2         32       O       Plant food properly cooked for the holding       ○       0       1         33       O       Approved thawing methods used       ○       0       1         34       O       Thermometers provided and accurate       ○       0       1         34       O       Food Identification									8	8	1	4	5 3					0	0	1
31       O       Proper cooling methods used; adequate equipment for temperature control       O       O       1         32       O       Plant food properly cooked for hot holding       O       O       1         33       O       Approved thawing methods used       O       O       1         33       O       Approved thawing methods used       O       O       1         34       O       Thermometers provided and accurate       O       O       1         0UT       Food Identification       Image: Control of Food Contamination       O       O       1         35       Siz       Food properly labeled; original container; required records available       O       O       1         36       Siz       Insects, rodents, and animals not present       O       O       1         36       Siz       Insects, properly used and stored       O       O       1         37       Siz       Contamination prevented during food preparation, storage & display       O       O       1         38       O       Personal cleanliness       O       O       1         39       Wiping cloths; properly used and stored       O       O       1         40       Usensils, equipment and li	_	30	0	Varia		btained for specializ	zed processing methods	1	ŏ	ŏ	î	4	6 (						0	1
31       0       control       0       2       0       0       1         32       0       Plant food properly cooked for hot holding       0       0       1         33       0       Approved thawing methods used       0       0       1         34       0       Thermometers provided and accurate       0       0       1         0       0       1       0       Sewage and waste water properly disposed       0       0       1         35       %       Food properly labeled; original container; required records available       0       0       1       1       1       0       Tolet facilities: properly disposed; facilities maintained       0       0       1         36       %       Insects, rodents, and animals not present       0       0       1<		_		_	er coo			r temperature	0			4	7 1	X N	lonfoo	d-cor	tact surfaces clean	-	0	1
33       O       Approved thawing methods used       O       O       1         34       O       Thermometers provided and accurate       O       O       1         34       O       Thermometers provided and accurate       O       O       1         35       Ø       Food properly labeled; original container, required records available       O       O       1         36       Ø       Insects, rodents, and animals not present       O       O       1         36       Ø       Insects, rodents, and animals not present       O       O       1         38       O       Personal cleanliness       O       O       1         38       O       Personal cleanliness       O       O       1         40       O       Washing fruits and vegetables       O       O       1         40       O       Washing fruits and vegetables       O       O       1         41       O       In-use utensils; properly stored, dired, handled       O       O       1         42       O       Utensils, equipment and linens; properly stored, used       O       O       1         43       Single-userisningle-service arcicles; properly stored, used       O       O			•	contr	lo	-														
OUT       Food Identification       51       O       Tollet facilities: properly constructed, supplied, cleaned       O       O       1         35       %       Food properly labeled; original container; required records available       O       O       1       52       O       Garbage/refuse properly disposed; facilities maintained       O       O       1         36       %       Insects, rodents, and animals not present       O       O       2       Si       Adequate ventilation and lighting; designated areas used       O       O       1         37       %       Contamination prevented during food preparation, storage & display       O       O       1       54       O       Adequate ventilation and lighting; designated areas used       O       O       1         38       O       Personal cleanliness       O       O       1       55       O       Current permit posted       O       O       0 <t< td=""><td>_</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>_</td><td>_</td><td></td><td></td><td></td><td></td><td></td><td></td><td></td></t<>	_											_	_							
35       第       Food properly labeled; original container; required records available       0       0       1         36       第       Insects, rodents, and animals not present       0       0       2         37       %       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         0UT       Proper Use of Utenalls       0       0       1         41       0       In-use utensits; properly stored       0       0       1         42       0       Utensits, equipment and linens, properly stored, dried, handled       0       0       1         43       % Single-use/single-service articles; properly stored, dried, handled       0       0       1         43       % Single-use/single-service articles; properly stored, dried, handled       0       0       1	3		-	Then	mome				0	0	1		_	-						
OUT       Prevention of Feed Contamination       53       S       Physical facilities installed, maintained, and clean       O       O       1         36       S       Insects, rodents, and animals not present       O       O       2       54       O       Adequate ventilation and lighting; designated areas used       O       O       1         37       S       Contamination prevented during food preparation, storage & display       O       O       1       54       O       Adequate ventilation and lighting; designated areas used       O       O       1         38       O       Personal cleanliness       O       O       1       55       O       Current permit posted       O       O       O       0       <		_	_	Food	Incon			orde available	0		-	-	_							1
36       Insects, rodents, and animals not present       0       0       2         37       Image: Contamination prevented during food preparation, storage & display       0       0       1         38       O       Personal cleanliness       0       0       1         38       O       Personal cleanliness       0       0       1         39       O       Wiping cloths; properly used and stored       0       0       1         40       O       Washing fruits and vegetables       0       0       1         0007       Proper Use of Utensils       0       0       1         41       O       In-use utensils; properly stored       0       0       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       0       0       1         43       Xic Single-use/single-service articles; properly stored, used       0       0       1	-				piop				-		-			-	-	·		_		
37       X       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         41       0       In-use utensils; properly stored       0       0       1         42       0       Utensils, equipment and linens; properly stored, dried, handled       0       0       1         43       X       Single-use/single-service articles; properly stored, used       0       0       1	- 3	_		Insec	ts, ro				0	0	2	-	-+-	_				_	-	
39       O       Wiping cloths; properly used and stored       O       O       1         40       O       Washing fruits and vegetables       O       O       1         001       Proper Use of Utensils       O       O       1         41       O       In-use utensils; properly stored       O       O       1         42       O       Utensils, equipment and linens; properly stored, dried, handled       O       O       1         43       32       Single-use/single-service articles; properly stored, used       O       O       1	:	97		Cont	amina	tion prevented duri	ng food preparation, sto	rage & display	0	+++	1		0	UT			Administrative items			-
39       O       Wiping cloths; properly used and stored       O       O       1       56       O       Most recent inspection posted       O       O       I         40       O       Washing fruits and vegetables       O       O       1       Image: Strate in the stra	3	8									1							0	0	0
OUT         Proper Use of Utensils         Non-Smokers Protection Act         V           41         O         In-use utensils; properly stored         O         O         1         57         Compliance with TN Non-Smoker Protection Act         V         O         O         0         1         58         Tobacco products offered for sale         O         O         0 <td>_</td> <td>_</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>_</td> <td>54</td> <td>6 (</td> <td>0 1</td> <td>lost re</td> <td>cent</td> <td></td> <td></td> <td></td> <td></td>	_	_									_	54	6 (	0 1	lost re	cent				
41         O         In-use utensits; properly stored         O         O         1           42         O         Utensits, equipment and linens; properly stored, dried, handled         O         O         1         58         Compliance with TN Non-Smoker Protection Act         XC         O         O         O         0<	-			++dis	-gi				-		-								· ·	
43 🐹 Single-use/single-service articles; property stored, used O O 1 59 If tobacco products are sold, NSPA survey completed O O						sils; properly stored	t	handlad										2	( O	1
																			6	
	4											_								

are 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 ner 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 third. T.C.A. sections 68-14-703, 68-14-708, 68-14-708, 68-14-719, 68-14-A With

2 Date Signature of Environmental Health Specialist

Ma Signature of Person In Charge

08/17/2022

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

08/17/2022

Please call ( ) 9012229200 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mont	th at the county health department.	RDA 629
	1192207 (Net. 0-10)	Please call (	) 9012229200	to sign-up for a class.	host tes

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



### Establishment Information

Establishment Name: Kobe Japanese Cuisine Establishment Number # 605220061

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)				
Autochlor	Chlorine	0					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	35
Walk-in cooler	41

Food Temperature Description	State of Food	Temperature (Fahrenheit
Raw shrimp	Cold Holding	41
Raw chicken	Cold Holding	41
Raw beef	Cold Holding	42
Salmon	Cold Holding	40
Brown rice	Hot Holding	158

#### Observed Violations

Total # 9

Repeated # 0

22: Date not accurate for sushi preparation

- 35: Unlabeled food containers
- 36: Outer openings at bottom of rear exit door
- 37: Uncovered sugar
- 43: Boxed single service items stored on floor
- 45: Ups without attached handles used to scoop food, rusty equipment
- 47: Dirty food containers
- 48: Hot water not provided for kitchen handsink
- 53: Dirty equipment exterior, grease build up, dirty floor, walls

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



#### Establishment Information

Establishment Name: Kobe Japanese Cuisine Establishment Number : 605220061

Comments/Other Observations		
:		
:		
:		
:		
:		

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: Kobe Japanese Cuisine Establishment Number : 605220061

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Kobe Japanese Cuisine

Establishment Number #: 605220061

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comm	ents			

Zhoutianni168@gmail.com