

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



Establishment Information

Establishment Name: SAITO 2 HIBACHI & SUSHI (KITCHEN)

Establishment Number #: 605302558

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)
Commercial Dishwasher	Chlorine		160

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in Cooler	39
Prep Cooler - Veggies	38
Deep Freezer	-28
Walk in Freezer	-4

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Steak	Cold Holding	35
Shrimp	Cold Holding	38
Chicken CHOPPED	Cold Holding	39
Shrimp #2	Cold Holding	36
Raw Steak	Cold Holding	40
Cooked Shrimp	Cold Holding	83
Fried Rice	Hot Holding	85
Cooked Chicken Diced	Cold Holding	85
Shrimp CUT	Cold Holding	84
Onion Soup	Cooking	183
Rice	Hot Holding	163
Rice	Reheating	165
Chicken	Reheating	124
Rice	Cooking	175

Observed Violations

Total # 11

Repeated # 0

- 1: PIC does not demonstrate proper knowledge.
- 6: Employees do not properly wash their hand when switching stations.
- 13: Observed eggs stored next to the carrots and above a container of uncovered chicken. Observed uncovered containers of shrimp stored on top of one another.
- 17: Improper reheating for the chicken. Chicken and other potentially hazardous foods must be reheated to 165°F.
- 20: Observed chicken, rice, and shrimp out the proper cold holding temperature stored on the prep table behind the grill.
- 23: Consumer advisory in the menu does not disclose which foods it applies to.
- 35: Observed unlabeled sauce bottles near the microwave.
- 36: Observed roach crawling near the ice machine.
- 38: Observed employees prepare food without the proper hair restraint.
- 42: Observed soiled towel stored improperly on the walk in cooler shelf. Observed the ice scoop stored improperly on top of the ice machine. Large pan on top of the ice machine should be stored upside down unless a lid is attached while right side up.
- 53: Floors are stained and need to be cleaned.

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Comments/Other Observations

2:
3:
4:
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9: Food is obtained from JFC.
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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.

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

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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: JFC

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Provided safe food donation brochure.

Due to priority violations present, a follow-up is scheduled.