

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Arlington City 02/14/2023 Establishment # 605302558

SAITO 2 HIBACHI & SUSHI (KITCHEN)

Time in 11:30; AM AM / PM Time out 01:00; PM AM / PM

Inspection Date

Purpose of Inspection

Risk Category

O Follow-up **K**Routine

9775 US HWY 64

O Complaint

О3

O Preliminary

Embargoed 000

O Consultation/Other Follow-up Required

级 Yes O No

SCORE

Number of Seats 120

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		c	
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use		0	
5	*	0		0	No discharge from eyes, nose, and mouth		0	l °
	IN	OUT	NA		Proventing Contamination by Hands			
6	0	黨		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	\Box
10	0	0	0	3%	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	282	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT		1000	-	-
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
-	OUT	Food Temperature Control	1	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Γ
32	0	Plant food properly cooked for hot holding	0	0	Н
33	Ō	Approved thawing methods used	O	ō	Н
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	麗	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	245	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	1200	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	0	Gloves used properly	0	О	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 				1
46	O Warewashing facilities, installed, maintained, used, test strips		0	0	1
47	0	O Nonfood-contact surfaces clean		0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	O Sewage and waste water properly disposed			0	- 3
51	O Toilet facilities: properly constructed, supplied, cleaned		0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l ten (10) days of the date of the

02/14/2023

Date Signature of Enviro

02/14/2023

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

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

RDA 629

Date

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 inflitrating 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 (Fahre						
Walk in Cooler	39					
Prep Cooler - Veggies	38					
Deep Freezer	-28					
Walk in Freezer	-4					

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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: SAITO 2 HIBACHI & SUSHI (KITCHEN)	
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Comments/Other Observations		
2: 3: 4: 5: 7: 8: 9: Food is obtained from JFC.		
9: Food is obtained from JFC. 10: 11: 12: 14: 15:		
10: 11: 12: 14: 15: 16: 18: 19: 21: 22: 24: 25: 26: 27: 57: 58: 1: 2: 3: 4: 5:		
26: 27: 57: 58: 1: 2:		
3: 4: 5:		

Additional Comments	
See last page for additional comments.	

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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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Establishment Number #: 605302558					
Sources					
Source Type:	Food	Source:	JFC		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	ents				
Provided safe food donation brochure. Due to priority violations present, a follow-up is scheduled.					

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