



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
76

Establishment Name: Saito 1 Hibacho and Grill
Address: 6600 Stage Road Ste 101
City: Bartlett
Inspection Date: 03/14/2023
Risk Category: 03
Number of Seats: 107

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 03/14/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/14/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Saito 1 Hibacho and Grill
 Establishment Number #: 605130713

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	50	130

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	41
Walk in freezer	0
Prep cooler	40
Refrigerator	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Fried rice	Hot Holding	97
Cooked Chicken	Hot Holding	150
Cooked chicken	Hot Holding	124
Cooked shrimp	Hot Holding	77
Raw chicken	Cold Holding	37
White rice	Hot Holding	167
rice and chicken	Reheating	167

Observed Violations

Total # 14

Repeated # 0

- 13: Raw steak stored over raw shrimp in walk in cooler and prep Cooler.
- 14: Microwaves are dirty and needs to be washed,rinsed and sanitized. I observed kitchen chef reheating food in microwave
- 19: Food sitting on counter snd not maintain
- 21: Produce prepped on yesterday was not date marked. (Zucchini)
- 35: Unlabeled food. Please label food thats not in original package
- 36: Gnats present in Kitchen
- 37: Food uncovered in top freezer.
- 39: Wiping cloths are stored on counter and by grill. Please place in sanitizer bucket
- 45: Produce (green)cutting board have too many grooves and its stained. Please replace.
- 45: Refrigerator needs to be washed rinsed and sanitized.
- 47: Cabinets in waitress area are dirty and need to be cleaned. Grease build up on cooking eqiupment.
- 51: Wallpaper peeling in women's restroom
- 52: Dumpster door is open. Please close door.
- 53: Ceiling vents are dusty.



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Comments/Other Observations

- 1:
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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: Performance food service

Source Type: Food Source: Off The Dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Person in charge was not on site when I initially arrived.

I asked kitchen chef how long the shrimp, rice and chicken been sitting on counter and he told me 10 minutes. I checked temperature and all were under 100 degrees Fahrenheit except the left side of the chicken bowl. When i temp the right side it was 150 degrees and the left side was 99. So I asked the kitchen chef did he put two different batches of chicken in the same bowl. He stated he had some chicken left in bowl and when he added more chicken. I told him not to do that again.

Once person in charge arrived I informed him that the food can not be left sitting on the counter. It has to be hot held at 135 degrees Fahrenheit or above or at 41 degrees Fahrenheit or below. I recommend him to get a hot box. I also told him about time as a public health. He then stated that he knew about that because did time as a public health when he worker at Popeyes