

City

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 80

O Farmer's Market Food Unit Ichiban Japanese Steakhouse Remanent O Mobile Establishment Name Type of Establishment 5425 Hwy 153 Suite 165

O Temporary O Seasonal Address Hixson Time in 12:45 PM AM / PM Time out 01:40; PM

11/19/2021 Establishment # 605260316 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance OU |     |     |    |    | OUT=not in compliance NA=not applicable NO=not observ                                     | ed  |   | 0  |
|---------------------|-----|-----|----|----|---|-----|---|----|
|                     |     |     |    |    | Compliance Status   | cos | R | WT |
|                     | IN  | OUT | NA | NO | Supervision   |     |   |    |
| 1                   | 盔   | ٥   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|                     | IN  | OUT | NA | NO | Employee Health   |     |   |    |
| 2                   | ЭK  | 0   |    |    | Management and food employee awareness; reporting   | 0   | 0 |    |
| 3                   | ×   | 0   |    |    | Proper use of restriction and exclusion   | 0   | 0 | 5  |
|                     | IN  | OUT | NA | NO | Good Hygienic Practices   |     |   |    |
| 4                   | *   | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | 5  |
| 5                   | *   | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | °  |
|                     | IN  | OUT | NA | NO | Preventing Contamination by Hands   |     |   |    |
| 6                   | 100 | 0   |    | 0  | Hands clean and properly washed   | 0   | 0 |    |
| 7                   | 釵   | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0   | 0 | 5  |
| 8                   | XX. | 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 |    |
| 10                  | 0   | 0   | 0  | ×  | Food received at proper temperature   | 0   | 0 | 1  |
| 11                  | ×   | 0   |    |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12                  | 0   | 0   | ×  | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|                     | IN  | OUT | NA | NO | Protection from Contamination   |     |   |    |
| 13                  | 黛   | 0   | 0  |    | Food separated and protected  | 0   | 0 | 4  |
| 14                  | 0   | X   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15                  | Ħ   | 0   |    |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  |

| ш  |     |     |     |     | Compliance Status   | COS | R | WT |
|----|-----|-----|-----|-----|---|-----|---|----|
|    | IN  | OUT | NA  | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | -   | 0   | 0   | 黨   | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | 0   | 0   | 0   | X   | Proper reheating procedures for hot holding                                 | 0   | 0 | Ů  |
|    | IN  | оит | NA  | NO  | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | ×   | 0   | 0   | 0   | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | -   | 0   | 0   | 0   | Proper hot holding temperatures   | 0   | 0 |    |
| 20 |     | 0   | 0   |     | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | 0   | 0   | 0   | 200 | Proper date marking and disposition   | 0   | 0 | *  |
| 22 | 0   | 0   | ×   | 0   | Time as a public health control: procedures and records                     | 0   | 0 |    |
|    | IN  | OUT | NA  | NO  | Consumer Advisory   |     |   |    |
| 23 | ×   | 0   | 0   |     | Consumer advisory provided for raw and undercooked<br>food                  | 0   | 0 | 4  |
|    | IN  | OUT | NA  | NO  | Highly Susceptible Populations  |     |   |    |
| 24 | 0   | 0   | 335 |     | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN  | OUT | NA  | NO  | Chemicals   |     |   |    |
| 25 |     | 0   | X   |     | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 0.0 | 0   |     |     | Toxic substances properly identified, stored, used                          | 0   | 0 | ,  |
|    | IN  | OUT | NA  | NO  | Conformance with Approved Procedures  |     |   |    |
| 27 | 0   | 0   | ×   |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

级 Yes O No

### s, chemicals, and physical objects into foods.

|    |     | OUT=not in compliance COS=con  | ected or | 1-site | ďμ |
|----|-----|--|----------|--------|----|
|    |     | Compliance Status  | cos      |        | _  |
|    | OUT | Safe Food and Water  |          | _      | _  |
| 28 | 0   | Pasteurized eggs used where required                                       | 0        | 0      | г  |
| 29 | 0   | Water and ice from approved source   | 0        | 0      |    |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0        | 0      | Г  |
|    | OUT | Food Temperature Control   |          |        |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0        | 0      |    |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0        | 0      | Г  |
| 33 | 0   | Approved thawing methods used  | 0        | 0      |    |
| 34 | 0   | Thermometers provided and accurate   | 0        | 0      | г  |
|    | OUT | Food Identification  |          |        |    |
| 35 | 0   | Food properly labeled; original container; required records available      | 0        | 0      | 1  |
|    | OUT | Prevention of Food Contamination   |          |        |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0        | 0      | :  |
| 37 | 0   | Contamination prevented during food preparation, storage & display         | 0        | 0      |    |
| 38 | 0   | Personal cleanliness   | 0        | 0      | Г  |
| 39 | 0   | Wiping cloths; properly used and stored                                    | 0        | 0      |    |
| 40 | 0   | Washing fruits and vegetables  | 0        | 0      | Г  |
|    | OUT | Proper Use of Utensils   |          |        |    |
| 41 | 120 | In-use utensils; properly stored   | 0        | 0      | Г  |
| 42 | 0   | Utensils, equipment and linens; properly stored, dried, handled            | 0        | 0      |    |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0        | 0      |    |
| 44 | 10  | Gloves used properly   | -        | 0      |    |

| pecti | on  | R-repeat (violation of the same code provision<br>Compliance Status                      | cosi | R  | W  |
|-------|-----|--|------|----|----|
|       | OUT | Utensils and Equipment   | 1000 |    |    |
| 45    | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1  |
| 46    | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0    | 0  | 1  |
| 47    | 0   | Nonfood-contact surfaces clean   | 0    | 0  | 1  |
|       | OUT | Physical Facilities  | 1    |    |    |
| 48    | 0   | Hot and cold water available; adequate pressure  | ा    | ा  | 7  |
| 49    | 0   | Plumbing installed; proper backflow devices  | 0    | 0  | 2  |
| 50    | 100 | Sewage and waste water properly disposed   | 0    | 0  | 2  |
| 51    | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0    | 0  | 1  |
| 52    | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0    | 0  | 1  |
| 53    | 3%  | Physical facilities installed, maintained, and clean                                     | 0    | 0  | 7  |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0    | 0  | 1  |
|       | OUT | Administrative Items   |      |    |    |
| 55    | 0   | Current permit posted  | 0    | 0  | Г, |
| 56    | 0   | Most recent inspection posted  | 0    | 0  | _  |
|       |     | Compliance Status  | YES  | NO | W  |
|       |     | Non-Smokers Protection Act   |      |    |    |
| 57    |     | Compliance with TN Non-Smoker Protection Act   | 100  | 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 h n (10) days of the date of the

> 11/19/2021 Date Signature of Environmental Health Specialist

11/19/2021

Date

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

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



#### Establishment Information

Establishment Name: Ichiban Japanese Steakhouse Establishment Number ≠: [605260316]

| 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) |  |  |  |  |
| Dish machine     | Chlorine       | 100 |                           |  |  |  |  |
|                  |                |     |                           |  |  |  |  |

| Equipment Temperature |                           |  |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |  |
|                       |                           |  |  |  |  |  |
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| Food Temperature |               |                           |  |  |  |
|------------------|---------------|---------------------------|--|--|--|
| Description      | State of Food | Temperature ( Fahrenheit) |  |  |  |
| Cut lettuce      | Cold Holding  | 41                        |  |  |  |
| Rice             | Hot Holding   | 167                       |  |  |  |
| Rice             | Cooling       | 43                        |  |  |  |
| Rice             | Cooling       | 76                        |  |  |  |
| Raw beef         | Cold Holding  | 40                        |  |  |  |
| Raw chicken      | Cold Holding  | 39                        |  |  |  |
|                  |               |                           |  |  |  |
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| Observed 16-letions  |  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|--|
| Observed Violations  |  |  |  |  |  |  |  |  |
| Total # 4  |  |  |  |  |  |  |  |  |
| L4: Using bubble wrap to separate salads. All food contact surfaces must be able obe sanitized. No sanitizer for sanitizing surfaces. COS.  L41: Dry Rice scoop does not have handle. Rice scoop stored in standing water. |  |  |  |  |  |  |  |  |
| 50: Leak under sink in kitchen. 53: Ceiling tiles in poor repair.  |  |  |  |  |  |  |  |  |
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<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Ichiban Japanese Steakhouse

Establishment Number: 605260316

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Observed hand washing
- 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: Approved
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Rice cooling in appropriate amount of time.
- 19: See recorded food temperatures
- 20: See recorded food temperatures
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: Currently applicable items are posted on thenwall with the advisory. Establishment will update menu as well.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

| stablishment Name: Ichiban Japanese Steakhouse |  |
|--|--|
| stablishment Number: 605260316                 |  |
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| Comments/Other Observations (cont'd)           |  |
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Establishment Information

| Establishment Inform    | mation               |         |     |  |
|-------------------------|----------------------|---------|-----|--|
|                         | hiban Japanese Steak | thouse  |     |  |
| Establishment Number #: | 605260316            |         |     |  |
|                         |                      |         |     |  |
| Sources                 |                      |         |     |  |
| Source Type:            | Water                | Source: | HUD |  |
| Source Type:            | Food                 | Source: | GFS |  |
| Source Type:            |                      | Source: |     |  |
| Source Type:            |                      | Source: |     |  |
| Source Type:            |                      | Source: |     |  |
| Additional Comme        | nts                  |         |     |  |
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