



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 95

Establishment Name Kobe Japanese Cuisine Type of Establishment ☒ Permanent ☐ Mobile  
 Address 8510 Wilkinsville Rd. ☐ Temporary ☐ Seasonal  
 City Millington Time in 01:00 PM AM / PM Time out 02:00 PM AM / PM  
 Inspection Date 07/27/2023 Establishment # 605220061 Embargoed 000  
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 80

**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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>				5														
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>				5														
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>			5															
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>			5															
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>																			
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>			2																
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source				<input type="radio"/>	<input type="radio"/>			5																
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature				<input type="radio"/>	<input type="radio"/>																			
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>																			
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>																			
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected				<input type="radio"/>	<input type="radio"/>			4																
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized				<input type="radio"/>	<input type="radio"/>			5																
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served				<input type="radio"/>	<input type="radio"/>			2																

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

**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. No

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. No

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance. No

Garage type doors in non-enclosed areas are not completely open. No

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. No

Smoking observed where smoking is prohibited by the Act. No

***Warewashing Info***

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)

***Equipment Temperature***

Description	Temperature ( Fahrenheit)

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Chicken, chopped	Cold Holding	43
Beef, chopped	Cold Holding	43
Beef, chopped 2	Cold Holding	43
Broccoli mix	Cold Holding	41
Zucchini & mushrooms	Cold Holding	41
Zucchini & mushrooms 2	Cold Holding	42
Broccoli & mushrooms	Cold Holding	43
Chicken	Cold Holding	42
Shrimp	Cold Holding	43
Scallops	Cold Holding	43

### Observed Violations

Total # 5

Repeated # 0

35: Food bins are not labeled according to contents. Please label food bins according to contents. (Flour, sugar, and rice)

37: Food items are on floor in both walk-in freezer and refrigerator. Items are not covered in cooler. Bowls are on top of meats in cold holding station. Please remove items from floor on freezer and cooler. Place on shelves. Please remove bowls from containers when not in use. Meat is stored in plastic bags in freezer. Please use food grade storage bags or containers.

45: Flour, rice, and sugar are stored in nonfood grade material. Please only use food grade material for storage. Meat is stored in plastic bags in freezer. Please use food grade storage bags or containers.

51: Please clean dusty fan covers in both restrooms.

53: Ceiling, wall, and floor are stained in kitchen area. One ceiling tile is loose, one light cover is loose, dusty light covers, and rust around filter openings. Walls around dry storage area are rusted and stained. Floor underneath equipment and table is stained. Please clean and maintain facilities.

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**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: Violation corrected. Hand washing procedures have been posted via posters. Hand washing procedures are being followed. More practice must go into when employees should perform hand washing procedures.
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14: Violation corrected. Cutting boards have been ordered. Sanitizer bucket is available and is being utilized after each use.
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Violation corrected. Cold holding temperatures have greatly improved. Please continue to practice proper and correct cold holding temperatures. Maintain at 41 or below.
- 21: Date marking system has improved. Date marking system is present and adequate.
- 22: Written procedures are present and have improved. All information is present and available. Posted on wall in sushi station. Label has been added to product to denote start and finish time. Rice is the only food item on time control procedure.
- 23: Consumer advisory is present for both reminder and disclosure on printed menus and takeout menu. Asterisk has been written on all menus. All applicable items have been disclosed.
- 24:
- 25:
- 26:
- 27:
- 57:
- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:

\*\*\*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)**

2:  
3:  
4:  
5:

**Additional Comments (cont'd)**

***See last page for additional comments.***



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**Sources**

Source Type: Source:

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**Additional Comments**

Violations 35, 37, 45, 51, and 53 have been corrected or the initial process has begun. Food grade materials are being used for dry goods/pantry storage, and containers have been labeled. All foods are not directly on the floor in the walk-in freezer. They are stacked on dish racks. Bowls are not in meat container in cold holding station. Ceiling vents have been cleaned in both restrooms. Ceiling tiles have been fixed in kitchen. They are not loose. Light cover is covering light adequately in kitchen.