

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 0

O Farmer's Market Food Unit Ginza Japanese Restaurant-Bar Remanent O Mobile Establishment Name Type of Establishment 3900 Hillsboro Pike O Temporary O Seasonal Address Nashville Time in 02:00 PM AM / PM Time out 02:20; PM AM / PM City 04/17/2024 Establishment # 605311769 Embargoed 0 Inspection Date **K**Routine O Follow-up Purpose of Inspection O Complaint O Preliminary O Consultation/Other

Follow-up Required

04

О3

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(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		W	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	0	0		*	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		3%	Hands clean and properly washed	0	0	
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	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	38	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 destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	窳		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	O O C Proper cooking time and temperatures		0	0	5		
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN OUT NA NO Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	0	0	X	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	
20	0	0	200		Proper cold holding temperatures	0	0	5
21	0	0	380	0	Proper date marking and disposition	0	0	"
22	0	O S O Time as a public health control: procedures and record		0	0			
	IN	OUT	NA	NO	Consumer Advisory			
23	0	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 OUT NA NO Chemicals							
25	0	0	X		Food additives: approved and properly used	0	0	5
26	×	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

O Yes 疑 No

			GOO	OD R	ч.	IJL.	PRA	CTIC	E8	
		OUT=not in compliance COS=con							R-repeat (violation of the same code provision	n)
	Compliance Status					1			Compliance Status	COS
	OUT Safe Food and Water					1		OUT	Utensiis and Equipment	
28	0	Pasteurized eggs used where required	0	ТО	1	1.1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	-
29		Water and ice from approved source	0	0	2	1	40		constructed, and used	
30		Variance obtained for specialized processing methods		0	0 1]	46	0	Warewashing facilities, installed, maintained, used, test strips	0
	OUT Food Temperature Control						40		vvarewasning racinoes, installed, maintained, dised, test suips	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	П	47	0	Nonfood-contact surfaces clean	0
"	١٠	control		١٧	²	Ш		OUT	Physical Facilities	
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0
33	0	Approved thawing methods used	0	0	1	1	49	0	Plumbing installed; proper backflow devices	0
34	0	Thermometers provided and accurate	0	Т	1	1	50	0	Sewage and waste water properly disposed	0
	OUT	Food Identification		_	_	1.1	51	0		- 0
35	0	Food properly labeled; original container; required records available	0	0	1	1	52	0	Garbage/refuse properly disposed; facilities maintained	0
	OUT Prevention of Feed Contamination					11	53	0	Physical facilities installed, maintained, and clean	0
36	0	Insects, rodents, and animals not present	0	0	2	1	54	0	Adequate ventilation and lighting; designated areas used	0
37	0	Contamination prevented during food preparation, storage & display	0	0	1	1		OUT	Administrative Items	
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	0
40		Washing fruits and vegetables	0	0	1	1	Compliance Status			
	OUT				1.1			Non-Smokers Protection Act	YES	
41	0	In-use utensils; properly stored	0	10	1	1	57		Compliance with TN Non-Smoker Protection Act	8
42		Utensils, equipment and linens; properly stored, dried, handled	0	0		1	58		Tobacco products offered for sale	
43	0	Single-use/single-service articles; properly stored, used	0			1	59	1	If tobacco products are sold, NSPA survey completed	0
44	0	Gloves used properly	0	0	1]				

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

Annacz 04/17/2024 Signature of Environmental Health Specialist Signature of Person In Charge Date

04/17/2024

Date

0 0 1

0

0 0 2

0 0 1

0 0

0

**** 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) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Ginza Japanese	Restaurant-Bar			
Establishment Number # [605311769				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.				
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are r	ot completely removed o	r open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibited	d by the Act.			
Warewashing Info	Santite Torre	50	Townson to the Control	anak atio
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renneit)
Manual dish sink	Bleach			
Equipment Temperature				
Description			Temperature (Fahr	enhelf)
Food Townsonton			•	
Food Temperature				
		State of Food	Temperature (Fahr	enheit)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ginza Japanese Restaurant-Bar

Establishment Number: 605311769

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: No employees working at the time of this inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 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: No raw animal products stored or cooked on site.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No tcd food.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS foods.
- 21: No tcd foods.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: No

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.

Establishment Name: Ginza Japanese Restaurant-Bar	
Establishment Number: 605311769	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
, 0	

Establishment Information

Establishment Infor				
Establishment Name: G	inza Japanese Restaura	nt-Bar		
Establishment Number #	605311769			
Sources				
Source Type:	Food	Source:	Same as restaurant	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			