

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit SOHO HIBACHI Remanent O Mobile Establishment Name Type of Establishment 5510 Hwy 153, Suite 120 O Temporary O Seasonal Address Hixson Time in 11:35; AM AM/PM Time out 12:00; PM AM/PM

10/17/2023 Establishment # 605240580 Embargoed 0 Inspection Date

日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category О3 04 Follow-up Required rted to the Centers for Dis

Number of Seats 70 O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

12	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S =co	rrecte	d on-si	te duri	ing ins	pection				
					Compliance Status	cos	R	WT						Compl				
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking an				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Proper cooking				
	IN	OUT	NA	NO	Employee Health		-		17	0.00	ŏ	ŏ	_	Proper reheating				
2	W.	-			Management and food employee awareness; reporting	0	0 0		ाठा -		0 0		H	Ť	Ť	Ť	-	Cooling and I
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Cooling and				
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling t				
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holdi				
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	125	0	0		Proper cold hold				
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 26	0	0	0	Proper date mar				
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public				
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_	NA.	NO	Tittle as a poor.				
8	1	0		_	alternate procedures followed Handwashing sinks properly supplied and accessible	_	~	2	\vdash	IN	001	NA	NO	Consumer advis				
0	IN.	OUT	NΔ	NO	Approved Source	-	0 0 2		23	早寒	0	0		food				
9	100	0	Tex	110	Food obtained from approved source	0	0	\neg	Н	IN	ОИТ	NA	NO	High				
10	õ	ō	0	322	Food received at proper temperature	ŏ	ō	1	15	-	-	6+0						
11	×	_	Ť	-	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	10	0	M		Pasteurized foo				
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO					
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X		Food additives:				
13	黛	0	0		Food separated and protected	0	0	4	26	童	0			Toxic substance				
14	×	_	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma				
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan				

					Compliance Status	cos	R	WT
	IN	оит	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	0	0	3%	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	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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 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	оит	NA	NO	Chemicals			
25	0	0	26		Food additives: approved and properly used	0	0	-
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			G00	D R	ΕŢΑ	L PRA	CTIC	3.
		OUT=not in compliance COS=con				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	0	Pasteurized eggs used where required	0	0	1	45	0	Foo
29	0	Water and ice from approved source	0	0	2	40		con
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40	_	vva
	0	Proper cooling methods used; adequate equipment for temperature	0	_	2	47	0	Nor
31	•	control	0	0	*		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33		Approved thawing methods used	Ō	ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT		1	-	_	51	ŏ	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	ō	Utensils, equipment and linens; properly stored, dried, handled	O	ō	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	ō	ō	1	59	1	If to
44		Gloves used properly	0	Ö	1			

		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, 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			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	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	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg . T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

10/17/2023

Date Signature of Environmental Health Specialist 10/17/2023 Date

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: SOHO HIBACHI									
Establishment Number #: 605240580									
NODA C. T. L	#F7 :- #M-11								
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		r 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	s in non-enclosed areas are	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	i by the Act.								
				_					
Warewashing Info		1							
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)					
			•						
Equipment Temperature									
Description			Temperature (Fah	renhelt)					
Food Temperature									
Description		State of Food	Temperature (Fah	ranhalf)					
Description		State of Food	Temperature (Pan	ronnou.					
I		I	1						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: SOHO HIBACHI							
Establishment Number: 605240580							
Comments/Other Observations							
1: (IN): PIC demonstrates knowledge by correctly answering questions regarding princ operation.	iples applicable to the food						
2: 3: 4: 5: 6: 7: 8: 9: 10: (NO): No food received during inspection. 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:							
13: 14: 15: 16: 17: 18:							
19: 20: 21: 22: 23:							
24. 25: 26: 27: 57:							
***See page at the end of this document for any violations that could not be displayed in this so							

Additional	Comments
Annminnai	L.omments

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.

Establishment Name: SOHO HIBACHI			
Establishment Number: 605240580			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

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Establishment Name: SOHO HIBACHI								
Establishment Number #. 605240580								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								