TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPEC

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								DN REPORT	SCORE							
Establishment Name				Hibachi Express O Fermer's Market Food Unit								R Parmanant O Mobile	9							
Add	ress				7401 E. B	rainerd Rd., S	te 100				_	Typ	e of E	stabli	shme	O Temporary O Seasonal				
City					Chattanoo	ga	Time in	11	.:3	0 A	M	AN	//PN	/ Tir	ne o	а <u>12:25</u> : РМ _ АМ/РМ				
Insp	ectio	n Da	rte	:	11/23/20	021 Establishme	nt# 60525901	7		_	Emba	rgoex	d <u>0</u>							
Pur	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risi	Cat	egon	,		01	3822	03			O 4				Fo	ilow-	up Required 邕 Yes O No	Number of S	eats	22	
		R														to the Centers for Disease Control control measures to prevent illness	and Prevent	lion		
						FOODB	ORNE ILLNESS RI	SK F	ACT	ors	AND	PUE	LIC	HEA	LTH					
IN	in co	ompli			OUT=not in comp	liance NA=not applica										pection Rerepeat (violation of the sa				
_		0107			Co	mpliance Status		COS	R	WT						Compliance Status Cooking and Reheating of Time/Ten		cos	R	WT
-	_		NA	NO	Person in charg	Supervision e present, demonstrat	es knowledge, and			-		IN	ουτ	NA	NO	Control For Safety (TCS) Foo				
1	义 IN	O OUT	NA	NO	performs duties			0	0	5	16 17	黨家	0	0	-	Proper cooking time and temperatures Proper reheating procedures for hot holding		0	0	5
	X	0				nd food employee awa	reness; reporting	0	-	5	H	IN	олт		NO	Cooling and Holding, Date Marking, a			-	
		0	NA			striction and exclusion Bood Hyglenic Prac		0	0	Ť	18		0	0		a Public Health Control		_		
4	1	0	nu-A			asting, drinking, or tob		0		5	19	õ	澎	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	2		-	-		om eyes, nose, and m		0	0	°	20	0	No.	0	~	Proper cold holding temperatures		0	0	5
6	1N X	001	NA			nting Contaminatio d properly washed	n by Hands	0	0		21		0	0 笑		Proper date marking and disposition	and consists	0	0 0	
7	獣	0	0	0	No bare hand co alternate proced	ontact with ready-to-ea	t foods or approved	0	0	5	"		OUT	NA	-	Time as a public health control: procedures Consumer Advisory	and records	~	9	
8	20	0				inks properly supplied		0	0	2	23	0	0	22	NO	Consumer advisory provided for raw and un	dercooked	0	0	4
_	_		NA	_	Ecost obtained fr	Approved Source rom approved source		0	0	_	2.0	IN	OUT	NA	NO	food Highly Susceptible Populatio		~	~	-
10	0	0	0	\geq	Food received a	it proper temperature		0	0		24	0	0	20	110	Pasteurized foods used; prohibited foods no		0	0	6
_	×			_		ndition, safe, and una s available: shell stoc		0	0	5	-	-	_	_			LOIRE	-	~	~
		0	XX NA	0	destruction			0	0		25	IN	OUT			Chemicals		~	~	
13	2	0	0	NO	Food separated	and protected	mination	0	0	4	29	0 戻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored,		0		5
14	×	0	0			infaces: cleaned and s		0	0	5		IN	OUT	NA	NO	Conformance with Approved Proc				
15	8	0			Proper disposite served	on of unsafe food, retu	rned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized proce HACCP plan	ess, and	0	٥	5
				Goo	d Retail Prac	tices are preventi	ve measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects in	to foods.			
											L PR		ICE &	3						
				00	T=not in complianc Col	e mpliance Status	COS=corre	COS	R R	during WT	inspe	ction				R-repeat (violation of the same or Compliance Status		COS	R	WT
	_	OUT				e Food and Water						0	UT			Utensils and Equipment			_	
2		0	Wate	r and	d eggs used whe lice from approv	ed source		0	0	2	45	6				nfood-contact surfaces cleanable, properly d and used	esignea,	0	0	1
3	-			nce c		ialized processing me Temperature Contr		0	0	1	46	; ((o 🗤	/arews	ashin	g facilities, installed, maintained, used, test s	trips	0	0	1
3	_	0	Prop			ed; adequate equipme		0	0	2	47	_	_	onfoo	d-cor	tact surfaces clean		0	0	1
3		-	contr		properly cooked	for hot holding		0		1	48			of and	Loold	Physical Facilities water available; adequate pressure		0		0
3	_				thawing methods			ŏ	ŏ	1	40	_	_			talled; proper backflow devices			ð	2
3	-	-		morme	eters provided an			0	0	1	50	_				waste water properly disposed			0	2
3	_	OUT O		0000		od Identification inal container; require	i records available	0	0	1	51	_				s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0 0	1
-	-	OUT		piop		n of Food Contamir		ľ		-	53			-		ities installed, maintained, and clean		0	0	1
3	_	-	Insec	ts, ro	dents, and anim			0	0	2	54	_	-			ntilation and lighting; designated areas used		0	0	1
3	7	X	Cont	amina	ation prevented d	during food preparation	, storage & display	0	0	1		0	UΤ			Administrative Items				
3	-	-	_		leanliness	d and stored		0	0	1	55					nit posted		0	0	0
3	_			- X	ths; properly use ruits and vegetab			8	8		56	10	J IM	iost ré	cent	Compliance Status				WT
		OUT			Prop	er Use of Utensils										Non-Smokers Protection Act		_		
4	_				nsils; properly sto guipment and lin	ored sens; properly stored, (fried, handled	8	8	1	57					with TN Non-Smoker Protection Act ducts offered for sale		× 0	읭	0
- 4	3	0	Singl	e-use	/single-service a	inticles; properly stored		Ō	0	1	53	F.				oducts are sold, NSPA survey completed		ŏ	õ	÷
4					ed properly				0	_										
Failu	re to	corre	ect any	y viola	tions of risk facto	r items within ten (10) d										Repeated violation of an identical risk factor may	y result in revoci	ation o	of you	ar food

inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this 68-14-706, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-329. **1**

11/23/2021

1 Z Date Signature of Environmental Health Specialist

11/23/2021

Signature of I	Person	In Charge	
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Date

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

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hibachi Express Establishment Number #: 605259017

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)							
Sani bucket	Bleach	100								

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature Decoription	State of Food	Temperature (Fahrenheit)
Raw chicken-on counter for prep	Cold Holding	35
Egg roll-reach in	Cold Holding	36
Chicken	Cooking	173
Rice	Hot Holding	169
Rice-front of house	Hot Holding	91
Raw beef-1 dr tall	Cold Holding	41
Raw chicken-prep top	Cold Holding	41
Raw shrimp-prep top	Cold Holding	41
Raw shell egg-2 dr reach in	Cold Holding	40
Raw chicken-1 dr tall	Cold Holding	40
Raw beef-1 dr tall	Cold Holding	40
Rice	Reheating	167

Total # 4

Repeated # ()

19: Rice at front counter holding 91. Owner stated they had a hot holding unit that was not functional and are replacing tomorrow. Rice was reheated to 165 for proper hot holding. It had been out approx 1 hour.

20: Rice cold holding at 46 in refrigerator unit. Owner stated that normally they prepare rice daily, however they had a unit that is not functioning and the rice was prepared yesterday for todays service. Discussed proper cold holding of rice.

21: Egg rolls and rice in tall unit are not date marked. Owner stated she takes egg rolls from freezer, opens the package and places in refrigerator to thaw. The rice is normally prepared daily, but was prepared yesterday due to equipment malfunction and not date marked. Discussed proper date marking with owner. 37: Keep foods covered in refrigerators (chicken and egg rolls)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hibachi Express Establishment Number : 605259017

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 proper handwashing by employees.

Note handwash sink was dry upon arrival to facility. Discussed use of various handwash sinks with owner (prep sink, 3 comp sink, handwash sink)

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: Food obtained from approved 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: (IN) All raw animal food is separated and protected as required.

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: (IN) All raw animal foods cooked to proper temperatures.

17: (IN) All TCS foods are properly reheated for hot holding.

18: (N.O.) No cooling of TCS foods during inspection.

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:

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

58:

***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.

Establishment Information

Establishment Name: Hibachi Express

Establishment Number : 605259017

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Hibachi Express Establishment Number #: 605259017

Food	Source:	Alliance
Water	Source:	Water is from approved source
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments