



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



<b>Establishment Information</b>	
Establishment Name:	Hibachi Express
Establishment Number #:	605259017

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Sani bucket	Bleach	100	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
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

### Observed Violations

Total # 4

Repeated # 0

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 today's 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.***

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



**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

**Sources**

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

**Additional Comments**