

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Nobu Hibachi and Sushi Remanent O Mobile Establishment Name Type of Establishment 401 S. Mt. Juliet Rd Ste 155 O Temporary O Seasonal

Time in 11:24 AM AM / PM Time out 11:51; AM City 05/31/2022 Establishment # 605300914 Embargoed 0 Inspection Date

Mount Juliet

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

Number of Seats 110 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=	con	recte	d on
					Compliance Status	cos	R	WT	ΙC			
	IN	OUT	NA	NO	Supervisien				П	Т	IN	οι
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	20	-
	IN	OUT	NA	NO	Employee Health					17	O	1
2	100	0			Management and food employee awareness; reporting	0	0		ı			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OL
	IN	OUT	NA	NO	Good Hygienic Practices				ΙĪ	18	×	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	Ιŀ	19	裳	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	l li	20	25	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 17	21	×	
6	滋	0		0	Hands clean and properly washed	0	0		l F	22	×	6
7	េ	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	OL
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	l F	23	×	6
	IN	OUT	NA	NO	Approved Source		_	_	ı L			_
9	黨	0			Food obtained from approved source	0	0		ΙL		IN	OL
10	0	0	0	×	Food received at proper temperature	0	0		ΙŒ	24	0	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		_	Ľ
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	OL
	IN	OUT	NA	NO	Protection from Contamination					25	0	7
13	黛	0	0		Food separated and protected	0	0	4		26	X	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	\neg	IN	OL
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	C

Compliance Status						COS	R	WT
	IN	OUT	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	333	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	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	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

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

PRACTICES

		OUT=not in compliance COS=com	GOO		
		Compliance Status	COS		_
	TOUT		000		-
28		Pasteurized eggs used where required	0	0	_
29	lŏ	Water and ice from approved source	ŏ	ŏ	
30	Ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	Г
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			Т
41	0	In-use utensils; properly stored	0	0	Г
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	П
44	0	Gloves used properly	0	О	Г

specti	ion	R-repeat (violation of the same code provision			
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment		_	
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

05/31/2022

05/31/2022

Date

Signature of Person In Charge

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Nobu Hibachi and Sushi								
Establishment Number #: 605300914								
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 for	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 in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelf)				
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
Walk in freezer			2					
Valle III II CCZCI								
Food Temperature								
Food Temperature		State of Food	Temperature (Fahr	renhelt)				
Description				renheit)				
		State of Food Cold Holding	Temperature (Fahr	renheit)				
Description				renheit)				
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Observed Violations
Total # 8 Repeated # 0
Repeated # ()
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37:
39:
42:
45 [.]
45: 47:
53:
55.
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Establishment Name: Nobu Hibachi and Sushi

Establishment Information



Establishment Number: 605300914		
Comments/Other Observations		
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10:		
20: See feed temps. Walk in freezer working now		
19: 20: See food temps. Walk in freezer working now 21: 22: 23: 24: 25: 26: 27: 57: 58:		
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58:		
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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 Name: Nobu Hibachi and Sushi			
Establishment Number: 605300914			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: Nobu Hibachi and Sushi								
Establishment Number #: 605300914	Tild to the state of the state							
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
See routine inspection for comments								