

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **TOKYO GRILL** Remanent O Mobile Establishment Name Type of Establishment 2801 KIRBY RD O Temporary O Seasonal Address Memphis Time in 11:50; AM AM / PM Time out 12:10; PM AM / PM City 06/10/2021 Establishment # 605251608 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 28

Follow-up Required

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						Ö		
	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	- DAG	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hyglenic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	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	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	12 O O II O Required records available: shell stock tags, parasite destruction		0	0				
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2

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	300	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	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	0	0	寒	Proper hot holding temperatures	0	0	1
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	2	Proper date marking and disposition	0	0	ľ
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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	ů
	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

ns, chemicals, and physical objects into foods.

			GOOD RETAIL				
		OUT=not in compliance COS=con					
		Compliance Status	cos	R	WT	L	
	OUT	Caro roce and crimes				L	
28		Pasteurized eggs used where required	0	0	1	П	
29	0		0	0	2	L	
30		Variance obtained for specialized processing methods	0	0	1	П	
	OUT	Food Temperature Control				L	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	ŀ	
32	0	Plant food properly cooked for hot holding	0	0	1	ıľ	
33	0	Approved thawing methods used	0	0	1	ı	
34	0	Thermometers provided and accurate	0	0	1	1	
	OUT	Food Identification				ıt	
35	0	Food properly labeled; original container; required records available	0	0	1		
	OUT	Prevention of Food Contamination				ı	
36	0	Insects, rodents, and animals not present	0	0	2		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1	ıľ	
39	0	Wiping cloths; properly used and stored	0	0	1	ıt	
40	0	Washing fruits and vegetables	0	0	1	ΙГ	
	OUT	Proper Use of Utensils		_		ı	
41	0	In-use utensils; properly stored	0	0	1	lt	
42	0		0	0	1	1	
43	0	Single-use/single-service articles; properly stored, used	0	0	1	ŀ	
43							

nature of Person In Charge

spect	ion	R-repeat (violation of the same code provision)		
	Compliance Status	cos	R	WT	
	Utensiis and Equipment				
45	0	Food and nonfood-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	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	0	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	0
56	0	Most recent inspection posted	0	0	۰
		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	

a conspicuous manner. You have the right to request a hearing regal 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

06/10/2021

vironmental Health Specialist

06/10/2021

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
stablishment Name: TOKYO GRILL						
-tablishment Number # 1605251608						

ı	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)			

Equipment Temperature						
Description		Temperature (Fahrenheit)				

Food Temperature	ood Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Shrimp	Cold Holding	40				
Chicken	Cold Holding	39				
Steak	Cooking	178				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Number: 605251608	
Comments/Other Observations	
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5.	
***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 Information	
Establishment Name: TOKYO GRILL	
Establishment Number: 605251608	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information			
Establishment Name: TOKYO GRILL			
Establishment Number #	605251608		
Sources			
Source Type:	Food	Source:	Fresh Food Wholeslae
Source Type:	Food	Source:	Wismettac
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			