

Purpose of Inspection

**K**Routine

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Ichiban Japanese Remanent O Mobile Establishment Name Type of Establishment 5035 Hixson Pike O Temporary O Seasonal Address Hixson Time in 01:00 PM AM / PM Time out 01:50: PM AM / PM City 09/28/2022 Establishment # 605199369 Embargoed 1 Inspection Date

Number of Seats 196 Risk Category О3 04 Follow-up Required 级 Yes O No

O Complaint

ase Control and Prevention

O Preliminary

O Consultation/Other

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)\$=c	отес	te.
					Compliance Status	COS	R	WT			
	IN OUT NA NO Supervision									li II	N
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	5
	IN	OUT	NA	NO	Employee Health						5
2	TX.	0			Management and food employee awareness; reporting	0	0			$\top$	П
3	×	0			Proper use of restriction and exclusion	0	0	5	П	"	N
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 8	K
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 8	K
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٥	2	0 2	8
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 2	K
6	黨	0		0	Hands clean and properly washed	0	0		1	2 8	K
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ		N
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	andwashing sinks properly supplied and accessible O		2	ΙG	3 8	K
		OUT	NA	NO	Approved Source		_	=	Ľ	_	_
9	黨	0			Food obtained from approved source	0	0			11	N
10	0	0	0	×	Food received at proper temperature	0	0		ΙG	4 0	$\overline{}$
11	0	×			Food in good condition, safe, and unadulterated	126	0	5	Ľ	1	_
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			- 1	N
	IN	OUT	NA	NO	Protection from Contamination						5
13	Ä	0	0		Food separated and protected	0	0	4	2	% C	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		11	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0

O Follow-up

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	X	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	黨			Toxic substances properly identified, stored, used	X	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### s to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				_
28	_	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	7
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	ī
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	7
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	0	_

spect	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	COS	R	WT
	OUT			_	
45	麗	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	黨	Plumbing installed; proper backflow devices	0	0	2
50	黨	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	3%	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	6
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		0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

er. You have the right to request a h ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

09/28/2022

Date Signature

09/28/2022

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\* Free food safety training classes are available each month at the county health department.

PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

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



### Establishment Information

Establishment Name: Ichiban Japanese Establishment Number ≠: |605199369

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 wenty-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.	
Sarage 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)						
Dish machine Sani bucket	Chlorine Chlorine	100 500							

Equipment Temperature							
Description	Temperature ( Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Cooling	112
Rice	Cooling	154
Tofu	Cold Holding	34
Cut lettuce	Cold Holding	41
Rice	Hot Holding	156
Raw beef	Cold Holding	39
Raw salmon	Cold Holding	38
Raw tuna	Cold Holding	37
Raw chx	Cold Holding	37

Observed Violations
Total # 7
Repeated # 0
11: Salads topped with bubble wrap. Top layer of salads discarded and replaced bubble wrap with saran wrap. Bubble wrap was not food grade and unable to he sanitized.
26: Using bleach in excess of 200 ppm. Corrected on site and educated how to use test strips for dish machine for sani buckets,
41: Utensil stored in room temp standing water. 45: Using cardboard as grill top liner. All surfaces should be durable and cleanable
49: Leaks at sink by dish machine and hand sink 50: Leak under 3 sink at piping.
53: Hole in wall in oreo area.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Ichiban Japanese Establishment Number: 605199369

### 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: Hands washed
- 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: Approved
- 10: (NO): No food received during inspection.
- 12: Kgi on invoice
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling rice correctly
- 19: See food temp
- 20: See food temp
- 21: Discussed using one label on shelf for cooked and cooled rice as rice is only held over for one day. (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Date on rice. Requested time be added. Rice is just kept for one shift so lunch is only 3 hours.
- 23: On menu
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Ichiban Japanese	
Establishment Number: 605199369	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information									
Establishment Name: Ichiban Japanese									
Establishment Number #:	605199369			The state of the s					
Sources									
Source Type:	Food	Source:	Sysco						
Source Type:	Water	Source:	Hud						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commen	ts								