



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



**Establishment Information**

Establishment Name: Fuji Steak & Sushi

Establishment Number #: 605257446

**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	Chlorine	100	
Dish machine	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Soup	Hot Holding	176
Soup	Hot Holding	164
White sauce (non tcs)	Cold Holding	41
Rice	Hot Holding	156
Rice	Hot Holding	167
Raw chx	Cold Holding	39
Raw shrimp	Cold Holding	38
Cooked pasta	Cold Holding	41
Raw steak	Cold Holding	39
Noodles	Cold Holding	41
Raw chx	Cold Holding	39
Shrimp (sushi cooler)	Cold Holding	48
Imitation Crab	Cold Holding	38
Raw salmon	Cold Holding	36
Raw fish	Cold Holding	38

### Observed Violations

Total # 8

Repeated # 0

20: Sishi cooler closest to kitchen door entrance holding at 48F.

31: Raw chx and raw beef stored on top of cold case line. Tcs items should be kept in cooler to maintain temps. Discussed non tcs items that could be stacked to make space.

36: Fly strips hung over areas where clean equipment is stored. Excessive overflow of items in outdoor storage area could act as harborage for pests.

39: Wet wiping cloths on various surfaces throughout kitchen. Should be stored in sanitizer bucket.

41: Rice scoops stored in standing room temp water.

42: Clean bowls stored in dirty container.

47: Lower shelves on cook line dirty.

53: Broken floor tiles

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**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 hand washing
- 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.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: Parasite destruction statement on invoices.
- 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 small amount of rice in bowl. Correct amount to cool in walkin.
- 19: See food temp
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: Rice dated and time stamped correctly
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)**

**See last page for additional comments.**

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## Sources

Source Type: Water

Source: HUD

Source Type:	Food
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Source: Alliance, pfg

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

### ***Additional Comments***