

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Ichiban Japanese Steakhouse Establishment Name Permanent O Mobile Type of Establishment 5425 Hwy 153 Suite 165 O Temporary O Seasonal Address Hixson

Time in 03:45 PM AM / PM Time out 04:05; PM 05/31/2023 Establishment # 605260316 Embargoed 0 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

Number of Seats 80 Risk Category 04 Follow-up Required O Yes 疑 No

NA=not applicable COS R WT

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	D)(0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	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	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
Ľ.	-				alternate procedures followed	_	_	
8	×				Handwashing sinks properly supplied and accessible	0	0	2
		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	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
н	IN	OUT	NA	NO	Protection from Contamination		_	_
13			0	110	Food separated and protected	0	0	4
14	_	_	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5
17	200					_	_	•
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Contra		•••	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	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	寒	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	ĸ	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chem

	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)									=		
Compliance Status COS R						l ∟	Compliance Status				R	WT
OUT Safe Food and Water							OUT		Utensiis and Equipment			
28		Pasteurized eggs used where required		0	1] [4	5 C		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29		Water and ice from approved source		0		ΙĽ	,	4	constructed, and used	_	_	
30		Variance obtained for specialized processing methods	0	0	1	1 1 4			Warewashing facilities, installed, maintained, used, test strips	0	l٥l	1 1
	OUT	Food Temperature Control		_		IL				-	_	
31	882	Proper cooling methods used; adequate equipment for temperature	0	lo	2	4	7 0	ᆜ	Nonfood-contact surfaces clean	0	0	1
١ "	~	control	-	ľ	١.		OUT		Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1 4	8 (П	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	1 4	9 (П	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	5	0 0	7	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				5	1 0	Ħ	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	5	2 0	7	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT Prevention of Food Contamination		1 5	3 2	हो	Physical facilities installed, maintained, and clean	0	0	1			
36	0	Insects, rodents, and animals not present	0	0	2	5	4 0	,	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OL	л	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 5	5 C	T I	Current permit posted	0	О	
39	280	Wiping cloths: properly used and stored	0	0	1	1 5	6 C	n	Most recent inspection posted	0	0	0
40	0	Washing fruits and vegetables	0	0	1	1 🗀		_	Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 🗀		Т	Non-Smokers Protection Act		_	\neg
41	0	In-use utensils; properly stored	0	0	1	1 5	7	1	Compliance with TN Non-Smoker Protection Act	X	0	\Box
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	5	8	ľ	Tobacco products offered for sale	0	0	0
43	3%	Single-use/single-service articles; properly stored, used	0	0	1	5	9		f tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1] —						

er. You have the right to request a h ten (10) days of the date of th

05/31/2023

05/31/2023

Signature of Person In Charge

Date Signature of

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 Steakhouse							
Establishment Number #: 605260316							
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	son attempting to gain entry	to submit acceptable form	n of identification.				
"No Smoking" signs or the international "Non-St	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	In non-enclosed areas are n	ot completely removed o	r open.				
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info			1 1				
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renheit)			
Food Tomorootius			-				
Food Temperature		State of Food	Townson-box (Fab.				
Description		state of Food	Temperature (Fah	renneit)			

Observed Violations
Total # 4
Repeated # 0
31:
39:
43:
53:
""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 Steakhouse	
Establishment Number: 605260316	
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Comments/Other Observations	
Comments/Other Observations	
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Additional Comments

See last page for additional comments.

^{***}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 Name: Ichiban Japanese Steakhouse				
stablishment Number: 605260316				
Comments/Other Observations (cont'd)				
dditional Comments (cont'd)				
ee last page for additional comments.				
ce last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Ichiban Japanese Steakhouse						
Establishment Number #: 605260316						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						