

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 196

Date

O Farmer's Market Food Unit Ichiban Japanese Establishment Name Permanent O Mobile Type of Establishment 5035 Hixson Pike O Temporary O Seasonal Address Hixson Time in 12:30 PM AM / PM Time out 01:00; PM AM / PM City 04/15/2021 Establishment # 605199369 Embargoed Inspection Date

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

Risk Category О3 04 Follow-up Required O Yes 🕱 No

ported to the Centers for Dis ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	con	recte	d on-sit
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervision				П	П	IN	OUT
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16	0	0
	IN	ОUТ	NA	NO	Employee Health			-		17	ō	ŏ
2	700	0			Management and food employee awareness; reporting	0	0		11			
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT
Π	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	災	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19	义	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	24	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			1 [21	×	0	
6	200	0		0	Hands clean and properly washed	0	0		П	22	0	0
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	_
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	11	23	0	0
	IN	OUT	NA	NO	Approved Source				Ιl	23	U	١
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0	1	11	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	0	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит
	IN	OUT	NA	NO	Protection from Contamination					25	0	0
13	Ž	0	0		Food separated and protected	0	0	4] [26	X	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5] [IN	OUT
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0

					Compliance Status	COS	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	24	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	Chemicals		
25		0	X		Food additives: approved and properly used	0	0	5
26	8	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

R*repeat (violation of the same code provisi

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

. PRACTICES

	GOOD RI				
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	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	:
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	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	200	Single-use/single-service articles; properly stored, used	0	0	
44		Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	羅	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	-
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

any violations of risk factor items within ten (10) days may result in suspension of your nent permit, Items identified as constituting imminent health hazards shall be corrected it ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Crist. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ithin ten (10) days of the date of th

m fil 04/15/2021 04/15/2021 Date Signature of Environmental Hear

**** 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 Japanes							
Establishment Number #: 605199369							
NSPA Survey – To be completed if Age-restricted venue does not affirmatively resi		or facilities at all times to	nemons who are				
twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	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	s in non-enclosed areas are	not completely remove	d or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)			
Equipment Temperature							
Description			Temperature (Fah	renhelt)			
Food Temperature							
Description		State of Food	Temperature (Fah	renneit)			
I			1				

Observed Violations
Total # 5 Repeated # 0
Repeated # 0
31:
43: 45: 53:
45:
53:
54:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Ichiban Japanese	
Establishment Number: 605199369	
Comments/Other Observations	
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Additional Comments	

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

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Sources								
Source Type:	Source:							
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Source Type:	Source:							
Source Type:	Source:							
Additional Comments								