

Address

Inspection Date

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Saito 1 Hibacho and Grill Establishment Name Permanent O Mobile Type of Establishment 6600 Stage Road Ste 101 O Temporary O Seasonal Bartlett Time in 11:05; AM AM / PM Time out 11:50; AM

04/08/2022 Establishment # 605130713 Embargoed 0

O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection **O**3

Number of Seats 107 04

Follow-up Required

O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS etus (IN, OUT, NA, NO) for ea

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																		
	Compliance Status		COS	OS R WT Compliance Status					COS	R	WT							
	IN	OUT	NA	NO	Supervision				П	1	N O	UT	NA	NO	Cooking and Reheating of Time/Temperature			
Ι.	盔	$\overline{}$	-		Person in charge present, demonstrates knowledge, and	0	0	_	1 L	1.					Control For Safety (TCS) Foods			
יו	M.	0			performs duties	0	0	5	I 17	6 2	3 (	0	0	0	Proper cooking time and temperatures	0	0	-
	IN	OUT	NA	NO	Employee Health				1 1	7 (	7	0	0	200	Proper reheating procedures for hot holding	0	ō	,
2	DK.	0			Management and food employee awareness; reporting	0	0	_	1 🗆	Ι.,					Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	"	N O	UT	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 (	न व	0	0	×	Proper cooling time and temperature	0	0	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		9 8	3	0	0	0	Proper hot holding temperatures	0	0	
5	黨	0			No discharge from eyes, nose, and mouth	0	0			0 2	-	<b>○</b>	0		Proper cold holding temperatures	0	0	5
		OUT	NA	NO					] [2	1 (	7	0	0	200	Proper date marking and disposition	0	0	1
6	黨	0		0	Hands clean and properly washed	0	0		<sub>2</sub>	2 0	sİs	120	0	0	Time as a public health control: procedures and records	0	0	
17	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ				-	_		_	Ľ	$\Box$
1	-		_	_	alternate procedures followed	-		_	ΙÞ	- 11	N O	UT		NO	Consumer Advisory		_	
8	<u> </u>		NA	N/A	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	2	3 0	) I (	o	X		Consumer advisory provided for raw and undercooked food	0	0	4
9	_		ren	_		0	О	_	Η	111		UT	NA	NO	Highly Susceptible Populations	_	_	-
			_		Food obtained from approved source	_	ŏ		LН	+"	, 0	01	-	NO	righty susceptible repulations	-	_	_
10	*	ŏ	-	~	Food received at proper temperature Food in good condition, safe, and unadulterated	0	ŏ	5	2	4 0	) (	0	200		Pasteurized foods used; prohibited foods not offered	0	0	5
Н:			0.0	_	Required records available: shell stock tags, parasite	-		1	ΙЬ			-					_	-
12	0	0	×	0	destruction	0	0		Ш	11	۱o	UT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination					5 (		0	X		Food additives: approved and properly used	0	0	- 5
13	Ŕ				Food separated and protected	0	0	4	] [2	6 8	3	0			Toxic substances properly identified, stored, used	0	ō	ı
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	] [	- 11	N O	UT	NA	NO	Conformance with Approved Procedures			
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	] [2	7 (	9	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

	GOOD RETAIL PRACTICES										
		OUT=not in compliance COS=com					tion	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT		Compliance Status			R	WT
OUT Safe Food and Water						OUT Utensils and Equipment					
28 29		Pasteurized eggs used where required		0		45	335	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
30		Water and ice from approved source Variance obtained for specialized processing methods		0		╌	-	constructed, and used	-	$\vdash$	-
30	_					46	46 B Warewashing facilities, installed, maintained, used, test strips		0	lol	1
	OUT Feed Temperature Control		l	000	N-d-d-d-d-d-d-d-d-d-d-d-d-d-d-d-d-d-d-d	+-	-	-			
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	l 2	47	080	Nonfood-contact surfaces clean	0	0	_1_
	_	control	"	_	_		OUT				
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	黨	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	×	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	13%	Physical facilities installed, maintained, and clean	0	0	1
36	涎	Insects, rodents, and animals not present	0	0	2	54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
37	缸	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55		Current permit posted	0	О	_ o
39	186	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı v
40	0	Washing fruits and vegetables	0	О	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_				Non-Smokers Protection Act		-	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	13%	0	
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	7	Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly		0	1	1 —					

in (10) days of the date of the

04/08/2022

04/08/2022

Signature of Person In Charge

Date

Date

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

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



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Establishment Name: Saito 1 Hibacho and Grill
Establishment Number ≠: 605130713

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)				
Chlorine		50					
	l						

Equipment Temperature				
Description	Temperature ( Fahrenheit			
Walk-in cooler	35			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw beef	Cold Holding	37
Raw shrimp	Cold Holding	36
Raw chicken	Cold Holding	38
White rice	Cooking	207

Observed Violations					
Total # 12					
Repeated # ()					
22: Time for sushi rice is not recorded					
35: Unlabeled food containers					
36: Presence of fruit flies					
37: RTE food stored on warewashing storage shelf					
39: Dirty wiping cloths stored on prep tables					
42: Clean plates and bowls stored upright					
45: Rusty wall inside refrigerator, rusty shelves					
46: Inoperable temperature meters on ADC dishwasher, chlorine 50 ppm					
47: Dirty interior of microwave, freezers and coolers, dirty food containers					
49: Leaking spray hose nozzle, leaking prep sink faucet					
53: Dirty exterior of equipment, damaged and missing ceiling tiles					
54: Unshielded bulbs due to damaged light cover					
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<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: Saito 1 Hibacho and Grill	
Establishment Number: 605130713	
Comments/Other Observations	
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Additional Comments	
Additional Comments	

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<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: Saito 1 Hibacho and Grill				
Establishment Number: 605130713				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Saito 1 Hibacho and Grill						
Establishment Number # 605130713						
Sources						
Source Type: Food	Source:	Restaurant Depot				
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
brennanhidayat@yahoo.com						