TENNESSEE DEPARTMENT OF HEALTH

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Contraction of the second

FOOD SERVICE ESTA				BL	SH	IME	N	r 11	NSF	PEC	TIC	ON REPORT	sco	RE		\neg				
Estal	6.17	14:00	or Nor		Fuji Steak &	Sushi										O Farmer's Market Food Unit	9			
		magni	t Nan		5437 Highwa	av 153					_	Тур	e of E	stabli	shme	O Temporary O Seasonal				
				01	·5		- M					00.00 DM								
City				_				_			ne o	ut <u>02:00; PIVI</u> AM/PM								
Inspe															-	l				
			spect		O Routine	樹 Follow-up	O Complaint			O Pre	limir	ary		-		nsultation/Other			201	
Risk	Cate	-			O1	aration practices	O3 and employee	beha		04	st c	omn	only			up Required O Yes 🗮 No I to the Centers for Disease Cont	Number of S	eats tion	20	
						ors in foodborne il	iness outbreak	8. P	ublic	c Hea	lth	Inte	rvent	tions	are	control measures to prevent illne				
		(Ma	ric des	lgnet	ed compliance statu											INTERVENTIONS ach Item sa applicable. Deduct points for c	ategory or subcate	gory.)		
IN-	in co	mpīi	nce			ce NA=not applicable	NO=not observe				\$=co	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the			<u>.</u>	
	IN 0	оит	NA	NO	Comp	Supervision		COS	ĸ	WT	H		aur		-	Compliance Status Cooking and Reheating of Time/		cos	ĸ	WT
\rightarrow	-	0				resent, demonstrates i	nowledge, and	0	0	5			OUT			Control For Safety (TCS)	Foods			
	IN (OUT	NA	NO	performs duties	Employee Health				-			00			Proper cooking time and temperatures Proper reheating procedures for hot hold	ling	00	윙	5
2 3		응			Management and for Proper use of restri	ood employee awarene iction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
	_	-	NA	NO	,	d Hygienic Practice	•	ľ	-	-	18	×	0	0	0	Proper cooling time and temperature	01	0	ा	-
4	<u>s</u>	8				ng, drinking, or tobacco eyes, nose, and mouth		0	0	5		X		0		Proper hot holding temperatures Proper cold holding temperatures		0	8	
	IN (NA	NO		ng Contamination b			0		21	1				Proper date marking and disposition		0	0	5
_	_	ŏ	0	0	No bare hand conta	act with ready-to-eat fo	ods or approved	6	0	5	22		0	0	-	Time as a public health control: procedur	res and records	0	0	
8	X	0				properly supplied and	accessible		0	2	23	_	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and	i undercooked	0	0	4
9 3	2	0	NA		Food obtained from			0	0		-	0.0		NA	NO	food Highly Susceptible Popula	rtions	-	-	_
10 11		8	0	×	Food received at pr Food in good condit	roper temperature tion, safe, and unadult	erated	8	00	5	24	0	0	×		Pasteurized foods used; prohibited foods	s not offered	0	0	5
12	_	Ō	0	0		vailable: shell stock ta		0	0			IN	OUT	NA	NO	Chemicais				
13			NA	NO		tion from Contamin	ation	~			25	0	00	X		Food additives: approved and properly u Toxic substances properly identified, sto		0	힀	5
14		ŏ			Food-contact surface	ces: cleaned and sanit		ŏ	ŏ	5	20	IN	OUT	NA	_	Conformance with Approved P	rocedures		<u> </u>	
15	2	٥			Proper disposition of served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pr HACCP plan	rocess, and	0	0	5
				Goo	d Retail Practice	es are preventive	measures to co	ntro	l the	intro	duc	tion	ofp	atho	ens	, chemicals, and physical objects	a into foods.			
				_						ETA I					_					
				00	T=not in compliance	liance Status	COS=corre		n-site	during						R-repeat (violation of the sam Compliance Status		COS	RI	wτ
	_	OUT			Safe F	ood and Water							UT			Utensils and Equipment				
28 29		Ō	Wate	r and	d eggs used where ice from approved :	source		0	0	2	4	5 8				nfood-contact surfaces cleanable, proper and used	ty designed,	0	0	1
30	_	OUT	Varia	nce c		zed processing method mperature Control	15	0	0	1	4	6	0 v	/arews	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
31		0	Prop		oling methods used;	adequate equipment f	or temperature	0	0	2	4	_	O N UT	onfoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
32			Plant	food	properly cooked for			0	0		_	8 (0 H			water available; adequate pressure		0	이	2
33	_	_			thawing methods us eters provided and a			0	0		_	_				stalled; proper backflow devices waste water properly disposed		0	8	2
	-	OUT				Identification					-					es: properly constructed, supplied, cleane			0	1
35		O	Food	prop		I container; required re f Food Contamination		0	0	1	5			-		use properly disposed; facilities maintaine lities installed, maintained, and clean	d	0	응	1
36	-	4.4	Insec	ts, ro	dents, and animals i			0	0	2	-		_		_	ntilation and lighting; designated areas us	sed	_	ŏ	1
37	.	0	Conta	amina	ation prevented durin	ng food preparation, st	orage & display	0	0	1	F	0	υт			Administrative Items				
38		0	Perso	onal c	leanliness			0	0	1	5	-	0 0	ument	pern	nit posted		0	0	0
39 40	_			<u> </u>	ths; properly used a ruits and vegetables			0	00		5	6 (0 [M	lost re	cent	inspection posted Compliance Status		O YES		
41		OUT				Use of Utensils						7		omeE	1000	Non-Smokers Protection A with TN Non-Smoker Protection Act	Act	X		
42		0	Utens	sils, e	quipment and linens	s; properly stored, dried		0	0	1	5	8	T	obaco	o pro	ducts offered for sale		0	0	٥
43 44					ed properly	les; properly stored, us	ed		8		6	9	ľ	10080	co pr	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor e. You are required to post the food service e				
mann	er ar	d po	st the	most	recent inspection repo		her. You have the rig	ht to r	eques							Iling a written request with the Commissioner				
					\$		10/0			>			1	$\langle \gamma \rangle$	=	X	1	0/0	ら/ つ	022
Sion	atun	e of	Pers	on In	Charge		10/0		_	Date	Si	natu	re of	Envir	onme	ental Health Specialist				Date
- e.																				

	10/03/2022		10/
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	
	**** Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservice *	

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	RDA 629	
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	101015

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.	
	<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations				
Total # 4				
Total # 4 Repeated # ()				
36:				
39:				
45:				
53:				

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Establishment Information

Comments/Other Observations

Establishment Name: Fuji Steak & Sushi Establishment Number : 605257446

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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 Information

Establishment Name: Fuji Steak & Sushi Establishment Number: 605257446

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	
Source Type.	Source.	

Additional Comments