

Purpose of Inspection

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Kobe Japanese Cuisine Establishment Name Permanent O Mobile Type of Establishment 8510 Wilkinsville Rd. O Temporary O Seasonal Address Millington Time in 11:50; AM AM / PM Time out 03:00; PM City 605220061 07/12/2023 Establishment # Embargoed 00000 Inspection Date

Number of Seats 80 Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

O Complaint

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	_		C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	_
3	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	۰
		OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	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	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

ERoutine

Compliance Status							R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	,
	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	0	X	0		Proper cold holding temperatures	0	0	5
21	0	250	0	0	Proper date marking and disposition	0	0	
22	0	羅	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	翼	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	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		cos	K	w
00			-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control			_
31	0	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	Г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	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	338	Contamination prevented during food preparation, storage & display	0	0	
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	
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
40		Gloves used properly	0		

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W		
	OUT Utensiis and Equipment						
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,		
47	0	Nonfood-contact surfaces clean	0	0	-		
	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	- 2		
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	_		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.		
53	2%	Physical facilities installed, maintained, and clean	0	0			
54	0	Adequate ventilation and lighting; designated areas used	0	0			
	OUT	Administrative Items					
55	0	Current permit posted	0	0	П		
56	0	Most recent inspection posted	0	0	Ľ		
		Compliance Status	YES	NO	W		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0			
	Tobacco products offered for sale				١ (
59		If tobacco products are sold, NSPA survey completed	0	0			

You have the right to request a ten (10) days of the date of the

07/12/2023

Date Signature of Environmental

07/12/2023

**** 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)) 9012229200 Please call (to sign-up for a class.

Date

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kobe Japanese Cuisine
Establishment Number #: |605220061

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Auto Chlor	Chlorine	100					

Equipment Temperature						
Description Temperature (Fahren						
RIC (cook station)	38					
WIC	38					
WIF	0					
RIC (sushi station)	40					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
White rice	Hot Holding	185			
Fried rice	Hot Holding	155			
Shrimp, raw	Cold Holding	45			
Chicken, raw	Cold Holding	47			
Beef, raw	Cold Holding	46			
Beef, raw 2	Cold Holding	46			
Scallops	Cold Holding	43			
Zucchini, mushrooms, & onion	Cold Holding	41			
Zucchini, mushrooms, & onion 2	Cold Holding	43			
Broccoli	Cold Holding	46			
Zucchini & onion	Cold Holding	46			
Sweet potato, sliced	Cold Holding	41			
Carrots & celery	Cold Holding	38			
Cucumber	Cold Holding	43			
Mushroom	Cold Holding	48			

Observed Violations

Total # 11

Repeated #

- 6: Hand washing is not practiced between changing stations and changing tasks. Hands were not washed after cutting raw chicken. One employee returned to work station after handling raw chicken. Please adequately and properly wash hands between different stations and different tasks.
- 14: Cutting boards were not cleaned and sanitized after chopping raw chicken. Cutting board on main station and sushi station are deeply stained and grooved individual cutting boards as well. Please clean and sanitize food contact surfaces after each use, and replace or clean cutting boards.
- 20: Several foods on cold holding station are above 41 degrees. Please maintain cold foods at 41 degrees or below.
- 21: Date marking system is not present. Please implement a date marking system. 7 day maximum hold via label by discard date: 7/12-7/18.
- 22: Written procedures are not completely adequate. Written are missing holding time and discard procedures. Please update written procedures for time as a public health.
- 23: Consumer advisory is present for both reminder and disclosure. Both are present on dine-in menu and takeout menu. The only items that are disclosed are fish. Beef products are not disclosed. Beef products must be disclosed via an asterisk or notation as well.
- 35: Food bins are not labeled according to contents. Please label food bins according to contents. (Flour, sugar, and rice)
- 37: Food items are on floor in both walk-in freezer and refrigerator. Items are not covered in cooler. Bowls are on top of meats in cold holding station. Please remove items from floor on freezer and cooler. Place on shelves. Please remove bowls from containers when not in use. Meat is stored in plastic bags in freezer. Please use food grade storage bags or containers.
- 45: Flour, rice, and sugar are stored in nonfood grade material. Please only use food grade material for storage. Meat is stored in plastic bags in freezer. Please use food grade storage bags or containers.
- 51: Please clean dusty fan covers in both restrooms.
- 53: Ceiling, wall, and floor are stained in kitchen area. One ceiling tile is loose, one light cover is loose, dusty light covers, and rust around filter openings. Walls around dry storage area are rusted and stained. Floor underneath equipment and table is stained. Please clean and maintain facilities.

[&]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: Kobe Japanese Cuisine	
Establishment Number: 605220061	
Comments/Other Observations	
1: PIC can demonstrate knowledge. 2: Folder underneath ordering station in front. All employees have signed a co 3: 4:	py and they are in folder.
3: 4: 5: 7: 8: 9:	
10: No delivery	
11: 12: 13: 15:	
16: Observed several food orders at adequate temperatures.17: Observed fried rice cooked to 165 or higher.18: Plain white rice and fried rice. Rice is cooked, cooled, and reheated for ser only. Observed container cooling for service. One container was being used fo adequate.	
19: 24: 25: 26: 27: 57: 1: 2:	
57: 1: 2:	
5. 4: 5: 6 [·]	
7: 58: 1:	
4: 5: 6: 7: 58: 1: 2: 3: 4:	
5:	
***See page at the end of this document for any violations that could not be displayed	d 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.

Establishment Name: Kobe Japanese Cuisine				
Establishment Number: 605220061				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Kobe Japanese Cuisine							
Establishment Number #:	605220061						
Sources							
Source Type:	Food	Source:	Sysco, Fresh Food Wholesale, PFG				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Safe food donation p	pamphlet given						