TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No. of Concession, Name	Canal Control																			
Establishment Name				Nobu Hibachi and Sushi O Fermer's Market Food Unit Permanent O Mobile																
Address 401 S. Mt. Juliet Rd Ste 155						_	Тур	xe of E	Establi	shme	O Temporary O Seasonal	J								
	635				Mount Julie			12	<u>)</u> ∙2	8 6	N/					01.00 014				
City															ne ou	at 01:00; PIVI AM/PM				
		n Da			-	Establishment #	-									L				
Purpose of Inspection O Routine A Follow-up O Complaint O Preliminary O Consultation/Other						11/	<u> </u>													
Risk	Cat	egon R			O 1 ors are food pr	eparation practices	O3 and employee	beha		04	st co	mm	only			up Required O Yes 🕱 No I to the Centers for Disease Contr	Number of S		<u></u>	J
																control measures to prevent illne				
		(Ha	rk de	elgnet	ed compliance sta											INTERVENTIONS ach liom as applicable. Deduct points for ce	legory or subcate	gory.)		
IN	in c	ompile	ance			ance NA=not applicable	NO=not observe				\$=cor	recter	d on-si	ite duri	ng ins	pection Rerepeat (violation of the				
	IN	оит	NA	NO	Con	npliance Status Supervision		COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/T		cos	R	WT
	8	0	10-1		Person in charge	present, demonstrates k	nowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) F				
			NA	NO	performs duties	Employee Health		-		-		<u>爲</u> 0		0		Proper cooking time and temperatures Proper reheating procedures for hot holdi	ng	0	읭	5
2		8				d food employee awarene	ss; reporting		2	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking				
	栄 IN	-	NA			striction and exclusion ood Hygionic Practice		0	0	_	18	0	0	0	<u>8</u> 3	a Public Health Centre Proper cooling time and temperature	•	0	0	_
4	1	0		0	Proper eating, tas	sting, drinking, or tobacco	use	0	0	5	19	义	0	0		Proper hot holding temperatures		0	0	
			NA			m eyes, nose, and mouth ting Contamination b		0	0	-		10	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_	×	0			Hands clean and	properly washed	-	0	-	5		1	o	0	-	Time as a public health control: procedure	is and records	0	0	
	黨	0	0	0	alternate procedu			0	0	°		IN	OUT	NA		Consumer Advisory			_	
		0 001	NA		Handwashing sin	ks properly supplied and Approved Source	accessible	0	0	2	23	\approx	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
9		2	0			om approved source proper temperature		8	0			IN	OUT		NO	Highly Susceptible Populat	tions		_	
11					Food in good con	dition, safe, and unadulte		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
12		0	0	0	destruction	s available: shell stock ta;		0	0			IN	OUT		NO	Chemicals				
		OUT	NA	NO	Food separated a	ection from Contamin and protected	ation	0	0	4	25 26	0 刻	0	X		Food additives: approved and properly us Toxic substances properly identified, store		8	읭	5
14	Ř	ŏ			Food-contact sur	faces: cleaned and saniti		ŏ		5				NA	10.00	Conformance with Approved Pr	ocedures		_	
15	2	0			Proper disposition served	n of unsafe food, returned	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pro HACCP plan	ocess, and	0	0	5
				Goo	d Retail Pract	ices are preventive	measures to co	ntro	the	intre	duc	tion	of n	atho	ens	, chemicals, and physical objects	into fooda.			
				_						TAI			-		_	,				
				00	Fenot in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same			- 1	
		OUT				pliance Status Food and Water		cos	R	WT	H	0	UT			Compliance Status Utensils and Equipment		COS	к	WT
21	_				d eggs used whe			8	8	1	4	5 8				nfood-contact surfaces cleanable, properly	y designed,	0	0	1
30)	0				alized processing method	5		ŏ	2	4		<u> </u>			and used g facilities, installed, maintained, used, tes	t etrine.	0	0	1
		OUT	Prop	or cor		emperature Control d; adequate equipment fe	or temperature			-	47		_			tact surfaces clean	c au qua	-	0	1
31	'	<u>ں</u>	contr	ol			or competence	0	0	2		0	UT			Physical Facilities				
33	_				properly cooked f thawing methods			8	0	1	41					water available; adequate pressure talled; proper backflow devices		8	응	2
34	_				eters provided and			ŏ	ŏ	1	50	_				waste water properly disposed			히	2
	_	OUT				d identification					51	_				s: properly constructed, supplied, cleaned			0	1
35			Food	i prop		nal container; required rec		0	0	1	57		_	-		use properly disposed; facilities maintained	ł	0	의	1
30	-	our 展	Inser	te m	dents, and animal	of Food Contaminatio	>n	0	0	2	5	_	-			ities installed, maintained, and clean ntilation and lighting; designated areas use	ed.	0	8	1
	-				-		e de la composición de	-	+++	-	F	+-	UT		10 10			-	-	
37	_	_				aring food preparation, sto	xage & display	0	0	1	-			-	0.000	Administrative items		0		
38	_	-			leanliness ths; properly used	d and stored		0	0	1	54	_				nit posted inspection posted			0	0
40	_	0 OUT	Was	hing fr	ruits and vegetabl			0		1			-			Compliance Status		YES	NO	WT
41	_		In-us	e uter	nsils; properly stor	er Use of Utensils red			0		57					Non-Smokers Protection A with TN Non-Smoker Protection Act		25	0	
43						ens; properly stored, dried		0	0	1	58 58	1				ducts offered for sale oducts are sold. NSPA survey completed		0	0	0
4					/single-service an ed properly	ticles; properly stored, us	ed	8	8	1	- 20	7	п	10080	uo pri	outous are sold, NOPA survey completed		0	0	
	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food																			
mann	er ar	nd por	st the	most	recent inspection re	port in a conspicuous mann	ver. You have the rig	the to r	eques							e. You are required to post the food service en iling a written request with the Commissioner y				
repor	t. T.)			8-14-708, 68-14-709, 68-14-71						$\boldsymbol{<}$	\neg	A	2	Ant				
			_(2	\sim		04/0)5/2	022	2		$\overline{\bigcirc}$	Æ	4	1		C)4/0	5/2	022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

SCORE

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(192201 (1947. 0-10)	Piease call () 6154445325	to sign-up for a class.	hor de

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	Nobu Hibachi and Sushi					
Establishment Number	605300914					

- -

-

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)				

upment l'emperature							
Decoription	Temperature (Fahrenheit)						

Food Temperature	State of Food	Temperature (Fahrenheit

Observer	d Violations		
Total # 8	1 VIOIduona		
Repeated #	h		
35:	N		
36:			
37:			
39:			
41:			
42:			
43:			
45:			
.0.			

***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: Nobu Hibachi and Sushi Establishment Number : 605300914

Comments/Other Observations	
1: Item corrected. PIC able to answer question and had better control of kitchen 2: 3: 4: 5:	
6: Item corrected. Employees washing hands in hand sink not 3 comp sink 7: 8: 9: 10:	
11: Item corrected. No dented cans in shelf	
 12: 13: Item corrected. Meat on speed rack stored correctly and eggs are no longer stored over sauces 14: Item corrected. Items are being washed in3 comp sink or dish machine 15: 16: 17: 18: 19: 20: 	
21: Item corrected. Large containers of sauces are now date marked 22:	
 23: Item corrected consumer advisory now has reminder and disclosure 24: 25: 26: 27: 57: 58: 	

***See page at the end of this document for any violations that could not be displayed 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 Information

Establishment Name: Nobu Hibachi and Sushi Establishment Number : 605300914

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Nobu Hibachi and Sushi Establishment Number #: 605300914

Sources		
Source Type:	Source:	
Additional Comments		
See routine inspection for comme	nts	

See routine inspection for comments Discussed risk control plans Delivered revocation warning letter