# **TENNESSEE DEPARTMENT OF HEALTH**

AND			FOOD SERVICE ESTA	BLI	SH	IM	ENT	r II	NSI	PEC	TI	ON REPORT SC	ORE				
Establishment Name			Kobe Japanese Cuisine						E Parmanant O Mobile	ſ							
	iress				8510 Wilkinsville Rd.	_	_	_		Тур	xe of E	Establ	ishme	O Temporary O Seasonal	L	J	
					Millington	02	)·3	0 F	⊃M								
City						_				_			me o	ut 03:15; PIVI AM/PM			
	ectio				12/01/2021 Establishment # 605220061	L		_	Emba		d U			L			
Pur	pose	of In	Inspection XRoutine O Follow-up O Complaint O Preliminary O Consultation/Other					<u> </u>									
Risi	(Cat		*	-	O1 22 O3 ors are food preparation practices and employee I	-		04			anab			up Required O Yes 👯 No Number of	Seats	80	)
		_			ontributing factors in foodborne illness outbreaks												
			urix da	alonat	FOODBORNE ILLNESS RIS led compliance status (IH, OUT, HA, HO) for each aumbered item.										lessory.	,	
IN	⊨in c				OUT=not in compliance NA=not applicable NO=not observer									pection R=repeat (violation of the same code provi		·	
6		0107				COS	R	WT						Compliance Status	COS	R	WT
			NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕	0	NA	10	performs duties Employee Health	0	0	5		0 家	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2	X		nun.	no	Management and food employee awareness; reporting	0	0		ľ	IN			NO	Cooling and Holding, Date Marking, and Time as	_		
3	窝	0			Proper use of restriction and exclusion	0	0	5			OUT			a Public Health Control			
4	IN XX		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0			18	0	0	8		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	24	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N X	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_	21	0 0	0	0		Proper date marking and disposition		0	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ľ	IN	OUT	X	O NO	Time as a public health control: procedures and records Consumer Advisory	0	<u> </u>	
8	0	2			Handwashing sinks properly supplied and accessible	0	0	2	23	_	0	0		Consumer advisory provided for raw and undercooked	0	0	4
9	嵐	0	NA		Approved Source Food obtained from approved source	0	0			IN	OUT	NA	NO	food Highly Susceptible Populations	-		
10	高度	00	0	0	Food received at proper temperature Food in good condition, safe, and unadulterated	00	00	5	24	鬣	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	õ	0	×	0	Required records available: shell stock tags, parasite	0	ŏ	Ť		IN	OUT	NA	NO	Chemicals			
H	IN	OUT	NA	-	Protection from Contamination				25	0	0	25		Food additives: approved and properly used	0	0	
	息区	0			Food separated and protected Food-contact surfaces: cleaned and sanitized	00	8	4	26	<u>宗</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15	2	0	-		Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	22	-	Compliance with variance, specialized process, and	0	0	5
	~	•			served	<u> </u>		•		Ŭ	Ŭ	~		HACCP plan	U.	v	
				Goo	d Retail Practices are preventive measures to co	ntro	l the	intr	oduc	tion	of p	atho	geni	, chemicals, and physical objects into foods.			
				011					IL PR			3		B			
				00			R							R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	001	Past	eurize	Safe Food and Water d eggs used where required	0	0	1		_	UT	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from approved source obtained for specialized processing methods	0	0	2	4	5 1				and used	0	0	1
Ľ		OUT		ince c	Food Temperature Control	<u> </u>			4	-	-	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	ο	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	∭ ∧ UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
_	2		Plan	t food	properly cooked for hot holding		0	1	4	8 (	0			water available; adequate pressure		0	2
	3 4	0 X	<u> </u>		thawing methods used eters provided and accurate	00	0	1	4	_	_			stalled; proper backflow devices	0	0	2
	~	out			Food Identification	Ŭ			5		-			es: property constructed, supplied, cleaned	ŏ	ŏ	1
3	5	0	Food	i prop	erly labeled; original container; required records available	ο	0	1	5	2	0	Sarbaç	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination				5	-	_			lities installed, maintained, and clean	0	0	1
3	6	×	Insec	cts, ro	dents, and animals not present	0	0	2	5	4 (	0 A	dequa	ste ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented during food preparation, storage & display	0	0	1		0	UT			Administrative items			
_	8 9	-			leanliness ths: properly used and stored	00	0	1	5	_	_		-	nit posted inspection posted	0	00	0
	0				ruits and vegetables			1	ľ	× 1 '		1006 18	-cent	Compliance Status			WT
	1	OUT	_	a de	Proper Use of Utensils nsils; properly stored	~	0	4	5	,		omet	10.00	Non-Smokers Protection Act with TN Non-Smoker Protection Act	×		
	_	20	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
	3	0	Sing	le-use	visingle-service articles; properly stored, used ed properly		8		5	9	H	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
			-						a can da		ab Tran	n and r	-	Repeated violation of an identical side feature manager in such	-	of	and the second
					tions of risk factor items within ten (10) days may result in suspens sit. Items identified as constituting imminent health hazards shall be												

anner 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 wr port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719, 68-14-715, 68-14-715, 68-14-716, 4-5-320. st with the Commissioner within ten (10) days of the date of this

1	1 -
(H)-	

Signature of Person In Charge

A STATE OF

12/01/2021	$\sub$	
Date	Signature of Environmental	Health Specialist

12/01/2021

Date

**** Additional food safety inf	formation can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
 Free food safety trai	ining classes are available each month at the county health department.	

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
rivezor (rev. o-roy	Please call (	) 9012229200	to sign-up for a class.	hor out
		,		

#### 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 wenty-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)				
Auto Chlor dishwasher	Chlorine	100					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Prep cooler	40	
Walk in cooler	42	
Walk in Freezer	10	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Fried rice	Hot Holding	165
Shrimp	Cold Holding	41
Beef	Cold Holding	41

Observed Violations	
Total # 9	
Repeated # ()	
8: Handwashing sign not posted	
34: Thermometer broken inside of prep cooler	
36: Observed gnats in food prep area	
36: Outer opening at rear door	

39: Dirty wiping cloth on prep table

42: Worn food containers in food prep area

45: Build up on equipment and walls

47: Shelves dirty inside of prep cooler

53: Walk tile worn at door in walk cooler

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



#### Establishment Information

Establishment Name: Kobe Japanese Cuisine Establishment Number : 605220061

Comments/Other Observations	
:	
:	
:	
:	
:	
:	
:	
:	
:	
:	
:	
:	

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: Kobe Japanese Cuisine Establishment Number : 605220061

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Kobe Japanese Cuisine

Establishment Number # 605220061

Sysco , US Food

### Additional Comments