TENNESSEE DEPARTMENT OF HEALTH

	いる	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																		
Estat	នត្ត xish	men	880 t Nar		Ichiban Japa	anese					_	Typ	e of E	Establi	shme	Farmer's Market Food Unit @ Permanent O Mobile	9	f		
Addre	155				5035 Hixson Pike O Temporary O Seasonal															
City					Hixson Time in 12:05 PM AM / PM Time out 12:25 PM AM / PM															
	- 10				04/27/202	22 Establishment #		_				-								
Inspe					-			<u> </u>		_						L				
Purpo	ose	of in	spect		O Routine	撥 Follow-up	O Complaint			O Pro	Nimin	ary		0	Cor	hsuitation/Other			10	6
Risk	Cate	-			01	302	03	haha		04	-		onb			up Required O Yes 🕅 No I to the Centers for Disease Control :	Number of S		19	0
		_														control measures to prevent illness				
																INTERVENTIONS				
IM-	0.00	<u> </u>		elg net	OUT=not in complian		NO=not observe		llens			_				ach item as applicable. Deduct points for catego pection Rerepeat (violation of the sar				
104-1	nco	mpīi	ance			liance Status	NO-not coserve	cos	R			recies	a on-s	ne dun	ng ins	Compliance Status			R	WT
1	IN (ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Tem				
1 8	8	0			Person in charge performs duties	resent, demonstrates kn	owledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foo Proper cooking time and temperatures	68	0	o	
			NA	NO		Employee Health	r montina	~				Ó	Ó			Proper reheating procedures for hot holding		00	õ	5
2 3 5		0			Proper use of restri	ood employee awarenes ction and exclusion	s, reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control	nd Time as			
		-	NA	NO		d Hygienic Practices	1	-		-	18	影	0	0	0	Proper cooling time and temperature		0	ত	
4	S	0				ng, drinking, or tobacco	use	0	0	5		Š	0	0		Proper hot holding temperatures		0	0	
5 2	N (0000	NA			eyes, nose, and mouth ng Contamination by	Hands	0	0	_		200	00	8		Proper cold holding temperatures Proper date marking and disposition		0	8	5
_	X.	0		0	Hands clean and p			0	0			12	0	0	0	Time as a public health control: procedures a	ind records	0	0	
7 8	K)	0	0	0	alternate procedure	act with ready-to-eat foor is followed	ds or approved	0	0	5		IN	OUT	NA	NO	Consumer Advisory				
8)		<u></u>	NA	NO		properly supplied and a Approved Source	ccessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and une food	Sercooked	0	0	4
_	2		140		Food obtained from			0	0		H	IN	OUT	NA	NO	Highly Susceptible Population	na		_	
10 (9	0	0	×	Food received at pr	oper temperature tion, safe, and unadulter	anad	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not	offered	0	0	5
	_	ŏ	0	0	Required records a	vailable: shell stock tags		ō	ŏ		H	IN	OUT	NA	NO	Chemicals				
	N	OUT	NA	NO	destruction Protec	tion from Contamina	tion	-		_	25	0		X		Food additives: approved and properly used		0	তা	
13 3					Food separated and				0	_	26	黛	0			Toxic substances properly identified, stored,		0	0	•
14 2	-	0	0			ces: cleaned and sanitiz of unsafe food, returned		0	0	5		IN	OUT	-	_	Conformance with Approved Prec Compliance with variance, specialized proce		_		
15 }	8	0			served			0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Goo	d Retail Practic	es are preventive m	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects in	to foods.			
								GOO	D R	at/Al	L PR	АСТ	ICE	3						
				00	Tenot in compliance	liance Status	COS=corre		R R		inspe	ction				R-repeat (violation of the same co Compliance Status		cos	ы	WT
		OUT			Safe F	ood and Water						0	UT			Utensils and Equipment		000	~ 1	
28 29					d eggs used where lice from approved :			8	0	1	4	5 (nfood-contact surfaces cleanable, properly de and used	isigned,	0	0	1
30		0	Varia		btained for specializ	zed processing methods	i	ŏ	ŏ	1	4					g facilities, installed, maintained, used, test st	rins	0	0	1
	Ŧ	OUT	_	or cov		adequate equipment for	rtemperature		П	-	47		-			ntact surfaces clean		0	0	1
31		鼠	contr		ung metricus usea,	adequate equipment to	temperature	0	0	2		_	UT		0.001	Physical Facilities		Ŭ	•	
32	_				properly cooked for thawing methods us			8	0	1	41	_				water available; adequate pressure talled, proper backflow devices		8	읭	2
34	_				eters provided and a			ŏ	ŏ	÷.	50				- T	waste water properly disposed		ŏ	허	2
	-	OUT			Food	Identification					5	1	⊃ ⊺	oilet fa	cilitie	s: properly constructed, supplied, cleaned		0	0	1
35	_		Food	i prop		container; required reco		0	0	1	53			-		use properly disposed; facilities maintained		0	0	1
	-	OUT				f Food Contamination	n				53	_	-			ities installed, maintained, and clean			0	1
36		0	Insec	rts, ro	dents, and animals	not present		0	0	2	54	+-	-	dequa	de ve	ntilation and lighting; designated areas used		0	0	1
37		_				ng food preparation, stor	age & display	0	0	1		0	υτ			Administrative Items				
38 39					leanliness ths: properly used a	nd stored		0	0	1	50	_	_		-	nit posted inspection posted		0	읭	0
40		0	Was		ruits and vegetables				ŏ		Ĕ		<u>o 14</u>	-vox re	Serie I	Compliance Status		YES		WT
41		OUT		o i dai	Proper nsils; properly stored	Use of Utensils		~	0	-	5	,		omeli	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		x	0	
42		0	Uten	sils, e	quipment and linens	s; properly stored, dried,		0	0	1	53	8	T	obacc	o pro	ducts offered for sale		0	0	0
43					single-service artic ed properly	les; properly stored, use	d	8	8	1	55	9]	lf	tobac	co pre	oducts are sold, NSPA survey completed		0	0	
		-																		

result in suspension of your food service estable h hazards shall be corrected immediately or operation Repeated violation of an identical risk factor may result in revocation of your foor e. You are required to post the food service establishment permit in a conspicuou ns shall cea ۱a i pection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

04/27/2022 ◣

04/27/2022

Signature of Pe	rson In (Charge
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O Gloves used properly

F کر Date Signature of Environmental Health Specialist

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

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 629
P192201 (1004. 0=10)	Please call () 4232098110	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ichiban Japanese Establishment Number #: 605199369

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2	
Repeated # 0	
31:	
49:	

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

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Establishment Information

Establishment Name: Ichiban Japanese Establishment Number : 605199369

Comments/Other Observations

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L1.			
L2:			
13:			
L4:			
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L6:			
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	of this document for any violation	And the statement of the second se	

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: Ichiban Japanese

Establishment Number : 605199369

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments