# TENNESSEE DEPARTMENT OF HEALTH

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AND A CONTRACT				FOOD SERV	ICE ESTA	BL	ISH	IM	ENT	r 11	ISI	PEC	TIC		SCOR	RE				
Establishment Name		ne ,	Tokyo Grill 4978 Park A							Тур	e of	Establi	shme		5	/	7			
Addr	655				Memphis			11	·∩ı	5 /						0 Temporary 0 Seasonal				
City					•										ne o	ut <u>12:50</u> ; <u>PM</u> ам / РМ				
Insp	ectio	n Da	te			22 Establishment #	60521989	1		-	Emba	irgoe	d L							
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risk	Cat	egon			01	<u>38</u> 2	<b>O</b> 3	haba		<b>O</b> 4	-	_				up Required X Yes O No Num <b>I to the Centers for Disease Control and P</b>	ber of Se	ats	28	
		_														control measures to prevent illness or inj		on		
					ed compliance statu											INTERVENTIONS ach litem as applicable. Deduct points for category or	aubcataa			
IN	in co	ompili			OUT=not in complian		NO=not observe									spection R=repeat (violation of the same cod				
_	_				Comp	liance Status		COS	R			_		_	_	Compliance Status	_	cos	R	WT
-	-		NA	NO	Parson in chaspa n	Supervision resent, demonstrates kr	hae achelung			_		IN	τυο	NA	NO	Cooking and Reheating of Time/Temperat Control For Safety (TCS) Foods	ure			
		2			performs duties		iowiedge, and	0	0	5	16	凝	0	0		Proper cooking time and temperatures		8	ु	5
_	_	2	NA		Management and fo	Employee Health ood employee awarene	ss; reporting	0	о	-	17	0	125	0	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Tir		0	0	
	_	0			Proper use of restri	ction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
			NA			d Hygionic Practico		_				×	0			Proper cooling time and temperature		8	읽	
4		응	ŀ			ng, drinking, or tobacco eyes, nose, and mouth	use	0	0	5	20	80	烹	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	5
	IN		NA		Preventle Hands clean and pr	ng Contamination by	/ Hands	0			21	0	12	0	0	Proper date marking and disposition		0	0	9
-		0	0	0	No bare hand conta	act with ready-to-eat foo	ds or approved	0	ō	5	22	×	0	0	-	Time as a public health control: procedures and rec	ords	<u> </u>	이	
	-	x		-	alternate procedure Handwashing sinks	properly supplied and	accessible	0		2		IN	001	-	NO	Consumer Advisory Consumer advisory provided for raw and undercoo	ked			
	IN	OUT	NA	_		Approved Source		0			23	~~	0	O NA	110	food		이	이	4
		8	0		Food obtained from Food received at pr			0	0			IN	OUT	NA XX	NO	Highly Susceptible Populations				
11	×	0			Food in good condit	tion, safe, and unadulte vailable: shell stock tag		0	0	5	24	_	0			Pasteurized foods used; prohibited foods not offere	a	0	이	•
				<u> </u>	destruction	-		0	0			IN	OUT		NO	Chemicals				
		0	NA		Food separated and	tion from Contamina d protected	tion	0	o	4	25 26	0 度	0			Food additives: approved and properly used Toxic substances properly identified, stored, used		응	읭	5
14	0	嵩	0			ces: cleaned and sanitiz		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedure		_	_	
15	2	٥			Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, an HACCP plan	•	0	0	5
				Goo	d Retail Practice	es are preventive r	neasures to co	ntro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into for	ds.			
						•		600							_					
				00	not in compliance	liance Status	COS=corre	cted or		during						R-repeat (violation of the same code pro Compliance Status		Teor	01	WT
	_	OUT			Safe F	ood and Water						0	UT			Utensils and Equipment	- È	.00	~ 1	
21	_				d eggs used where ice from approved :			8	0	1	4	5				infood-contact surfaces cleanable, properly designe and used	d,	0	0	1
30	>	0	Varia		btained for specializ	zed processing method: mperature Control	\$	ŏ		î	4	6 3	. 1			g facilities, installed, maintained, used, test strips		0	0	1
		OUT	_	er coo		adequate equipment fo	or temperature	0	0		4	7 1				ntact surfaces clean		_	0	1
3		~	contr	ol						2			UT			Physical Facilities				
3:	_				properly cooked for thawing methods us			0	0	1	4					I water available; adequate pressure stalled; proper backflow devices		읽	허	2
34	1	0	<u> </u>		eters provided and a	ocurate		0	0	1	5	0 0	0 8	Sewage	and	waste water properly disposed		0	0	2
	_	OUT				Identification					5	_				es: properly constructed, supplied, cleaned	_		0	1
3		ᇖ	Food	prop		I container; required rec		0	0	1	5		-	-		use properly disposed; facilities maintained		-	의	1
3(	_	-	Incor	* **	dents, and animals	f Food Contaminatio	'n	0	0	2	5	_	_			lities installed, maintained, and clean Intilation and lighting; designated areas used	_	_	0	1
37	+	-			-		man 8 disetau	0	0	1	F	-	UT	-seque		Administrative items		-	~	'
3	_				loon prevented duni leanliness	ng food preparation, sto	age o disblay	0	0	_	5		_	Sumont	Date	nit posted		0	0	
3					ths; properly used a	ind stored		0	0	1	_	_	_		-	inspection posted			0	0
4	_		_	hing fr	ruits and vegetables			0	0	1						Compliance Status	ì	/ES	NO	WT
4			In-us		nsils; properly stored				0		5					Non-Smokers Protection Act with TN Non-Smoker Protection Act		ЖŢ	0	
4						s; properly stored, dried les; properly stored, use		0	0		54	8				ducts offered for sale oducts are sold, NSPA survey completed		0	0	0
4					ed properly	inter property stored, use			ŏ		ĩ	-			no bu			- 1	-	
_		_																		

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 service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit 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 report. T.C.A. sectors 68-14-703, 68-14-706, 68-14-708, 68-14-716, 48-14-716, 4-5-329.

	02/08/2022	Che Spitz	02/08/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservi	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.	RDA 629
Treed (ture or to)	Please call ( ) 9012229200 to sign-up for a class.	104.025

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



#### Establishment Information

Establishment Name: Tokyo Grill Establishment Number #: 605219891

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)				

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Cold holding table	36	
Walk in cooler	39	
Freezer	-2	
Prep cooler	44	

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Peas and carrots	Cold Holding	43			
Onions	Cold Holding	45			
Broccoli	Cold Holding	44			
Carrots	Cold Holding	44			
Mushrooms	Cold Holding	43			
Zuchini	Cold Holding	44			
Popstickers	Cold Holding	41			
Beef	Cold Holding	42			
Shrimp	Cold Holding	42			
Scallop	Cold Holding	40			
Crab sticks	Cold Holding	45			
Avocado	Cold Holding	49			
Salmon	Cold Holding	40			
Raw chicken	Cold Holding	37			
Rice	Hot Holding	170			

#### Observed Violations

Total # 13 Repeated # ()

1: Demonstration of knowledge is not present.

2: Employee illness policy not present. I gave PIC a copy.

8: Handwashing sink near sushi prep table does not have a working soap dispenser. Paper towel dispenser gets jammed. Please repair.

14: Cutting boards in use need to be replaced.

17: Observed improper reheating procedures. Educated the PIC on proper procedures to reheat to 165 degrees.

20: Several food items were held above 41 degrees. Right Prep cooler needs repair.

21: Date marking not present for prepared food items in freezer and coolers.

35: Food containers are missing labels with common name. Labels need to be present on prepared foods and food removed from original container.

37: Uncovered food items were found in walk-in cooler. Drinks stored on the floor in lobby.

38: Several employees were observed not wearing hair restraints. Hair nets or hats must be worn even with short hair or when pulled back.

46: Commercial dishwasher is not operative. You need to either repair, remove, or replace this equipment.

47: Microwaves need to be cleaned.

53: Walls and paper towel dispensers need to be cleaned to remove buildup.

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



#### Establishment Information

Establishment Name: Tokyo Grill Establishment Number : 605219891

Comments/Other Observations						
3:   4:   5:   6: I did not observe handwashing between tasks.   7:   9:   10:   11:   12:   13:   15:   16:   18:   19:   22:   23:   24:   25:   26:   27:   57:   58:						
5: 6: I did not observe handwashing between tasks						
7.						
9:	20					
10:						
11:						
12:						
15:						
18.						
19:						
22:						
23:						
24:						
25:						
20. 27 <sup>.</sup>						
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: Tokyo Grill

Establishment Number : 605219891

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Tokyo Grill

Establishment Number # 605219891

Sources						
Source Type:	Food	Source:	Sysco, Eagle Dist, Nisiyagi			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

## Additional Comments