

Address

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R W

O Farmer's Market Food Unit Saito 1 Hibacho and Grill Permanent O Mobile Establishment Name Type of Establishment 6600 Stage Road Ste 101 O Temporary O Seasonal

Bartlett Time in 01:45 PM AM / PM Time out 02:00; PM City Embargoed 000 03/27/2023 Establishment # 605130713

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 107 Risk Category **O**3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

m (IN, OUT, HA, HO) for ea

	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		C	0 5 =c	orrect	ed on-si	te duri	ing int	spect
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision				П	IN	оит	NA	NO	C
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	6 0	0	0	307	Pro
	IN	OUT	NA	NO	Employee Health		-		1		ŏ	ŏ	8	Pro
2	- NC	0	-		Management and food employee awareness; reporting	0	0		H	1	Ť	Ť	Ť	Co
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	"
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	×	Pro
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	9 0	100	0	0	Pro
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	[2	0 25	0	0		Prog
	IN	OUT	NA	NO	Proventing Contamination by Hands				 [2	1 0	100	0	0	Prog
6	滋	0		0	Hands clean and properly washed	0	0		ll۶	2 0	0	×	0	Tim
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	-		_	
L.	-		_	_	alternate procedures followed	_	_	_	H	IN	OUT	NA	NO	
8	IN.	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	2	3 💢	Ιo	0		Con
-			NA	NO		0	0		Н	IN	ОИТ	NA	NO	food
9	黨	_	_	-	Food obtained from approved source	_	_		Ш	IN	001	NA	NO	-
10	0	0	0	250	Food received at proper temperature	0	0	5	2	4 0	0	333		Pas
11	×	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	-	"	ΙЬ	-				-
12	0	0	×	0	destruction	0	0		Ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination					5 O	0	3%		Foo
13	黛	0	0		Food separated and protected	0	0	4	2	6 🙊	0			Tax
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙГ	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	X		Con HA(

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	9
	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	186	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	25	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	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		NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Compliance Status

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28		Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	H
30	0	Variance obtained for specialized processing methods	0	0	L
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
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	Ж	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	×	Insects, rodents, and animals not present	0	0	
37	238	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	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		0	0	г
44		Gloves used properly	0	0	$\overline{}$

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	涎	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	•
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	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	
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			Т
57		Compliance with TN Non-Smoker Protection Act	X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

0) days of the date of the

Signature of Person In Charge

03/27/2023 Date Signature of Environmental Health Specialist 03/27/2023

**** 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) RDA 629 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Saito 1 Hibacho and Grill
Establishment Number #: 605130713

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)					

Description	State of Food	Temperature (Fahrenheit
Fried rice On top shelf	Hot Holding	82
Shrimp	Cold Holding	38
Chicken	Cold Holding	43
Fried rice on bottom shelf	Hot Holding	88

Observed Violations
Total # 12
19: Metal bowl of rice sitting on counter and is mot maintaining a temperature of 135 Fahrenheit degrees or above. There was another bowl of rice on bottom
shelf under microwave 21: Produce prepped on yesterday was not date marked. (Zucchini) 35: Unlabeled food. Please label food thats not in original package 36: Gnats present in Kitchen
37: Food uncovered in top freezer.39: Wiping cloths are stored on counter and by grill. Please place in sanitizer bucket
45: Refrigerator needs to be washed rinsed and sanitized. 45: Produce (green)cutting board have too many grooves and its stained. Please replace.
47: Cabinets in waitress area are dirty and need to be cleaned. Grease build up on cooking equiptment. 51: Wallpaper peeling in women's restroom 52: Dumpster door is open. Please close door. 53: Ceiling vents are dusty.

[&]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



Comments/Other Observations	
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Additional Comments			
See last page for a	dditional comm	ents.	
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Saito 1 Hibacho and Grill Establishment Number: 605130713	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Name: Saito 1 Hibacho and Grill		
Establishment Number #: 605130713		
Sources		
Source Type:	Source:	
Additional Comments		
Violation #13 was corrected Violation #14 was corrected. Violation #19 was not corrected Violation #21 was not corrected. Chicken and shrimp was on counter in an ice bath to maintain proper cold holding temperature.		

Establishment Information