



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 58

Establishment Name Nobu Hibachi and Sushi Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 401 S. Mt. Juliet Rd Ste 155 ☐ Temporary ☐ Seasonal  
City Mount Juliet Time in 12:48 PM AM / PM Time out 02:36 PM AM / PM  
Inspection Date 03/25/2022 Establishment # 605300914 Embargoed 12  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 110

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																									
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Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

## GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R-repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1	45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
34	<input type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1	51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification							OUT	Administrative Items					
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination							OUT	Non-Smokers Protection Act					
36	<input checked="" type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2	53	<input type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1		OUT	Administrative Items					
39	<input checked="" type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	
	OUT	Proper Use of Utensils						Compliance Status					YES	NO	WT
41	<input checked="" type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1			Non-Smokers Protection Act					
42	<input checked="" type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1	57		Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	
43	<input checked="" type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1	58		Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	0
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1	59		If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner 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 written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/25/2022 Signature of Environmental Health Specialist [Signature] Date 03/25/2022

\*\*\*\* Additional food safety information can be found on our website, <http://tn.gov/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)
Dish machine	Cl	150	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Reach in cooler (ric) make line	38

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Fried rice	Hot Holding	157
White rice	Hot Holding	168
Shrimp raw	Cold Holding	36
Diced chicken raw	Cold Holding	40
Tofu	Cold Holding	38
Rice wic 4 hrs	Cooling	55
Noodles wic	Cold Holding	41
Steak	Cooking	159
Fried shrimp	Cooking	200
Pork dumpling	Cooking	179
Salmon sushi cooler	Cold Holding	41

## Observed Violations

Total # 15

Repeated # 0

- 1: Manager in charge was not able to answer questions about kitchen operations and there are several priority violations
- 6: Employee washed hands in 3 comp sink and then dried on a hand towel not a paper towel.
- 11: 2 Severely dented cans of ketchup stored with other cans. Removed during inspection. Discussed with manager about checking cans for dents when delivered
- 13: Beef stored over salmon in wic. Raw eggs stored over sauces in wic
- 14: Pans used to transport raw meat and vegetables to hibachi tables is being washed in 2 compartment prep sink. They are not being sanitized. Explained that they need to be washed in dish machine or 3 comp sink
- 21: Several containers of sauces made in house are not date marked
- 23: Consumer advisory statement on menu but not connected to the food to be served raw or undercooked.
- 35: Several squeeze bottles not labeled stored by stove
- 36: Fly strips are hung from ceiling in kitchen over food prep area
- 37: Flour mixture and tempura batter store by hand sink without splash guard. Employee drinks store on shelf over veggie cooler.
- 39: Wiping clothes left laying on cutting board at make line cooler
- 41: Knife stuck between cooler and prep table
- 42: Glasses stacked wet on counter in servers station
- 43: To go containers turned up on table by rice warmer
- 45: Severely grooved cutting boards on make line cooler

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Establishment Number : 605300914

**Comments/Other Observations**

2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.  
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.  
4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.  
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.  
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.  
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.  
9: See source info  
10: (NO): No food received during inspection.  
12: (IN) Parasite destruction paperwork available  
15: (IN) No unsafe, returned or previously served food served.  
16: See food temps  
17: (NO) No TCS foods reheated during inspection.  
18: See food temps  
19: See food temps  
20: See food temps  
22: Sushi rice being held in tilt. Timed out in log kept on shelf behind sushi station  
24: (NA) A highly susceptible population is not served.  
25: (NA) Establishment does not use any additives or sulfites on the premises.  
26: (IN) All poisonous or toxic items are properly identified, stored, and used.  
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.  
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.



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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
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## Sources

Source Type: Food Source: Sysco, Alliance food group,

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

### ***Additional Comments***