TENNESSEE DEPARTMENT OF HEALTH

				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT			ON REPORT	SCORE												
Haiku Hibachi											O Farmer's Market Food Unit	Ο	6							
Esta	bisł	nem	t Nar	ne		Type of Establishment O Mobile														
Add	ress				5318 Rinç	ggold Rd.										O Temporary O Seasonal				
City					East Ridg	е	Time in	02	2:0	<u>0</u> F	<u>M</u>	A	M/P	M Tir	ne o	ut 02:15; PM АМ/РМ				
Insp	ectio	n Da	rte		04/28/2	023 Establishment	60522706	9			Emba	rgoe	d C)						
Puŋ	ose	of In	spec		ORoutine	御 Follow-up	O Complaint			O Pr	elimin	ary	_	0	Cor	nsultation/Other				
Risi	Cat	egor	y		O 1	3 22	03			O 4				Fo	ilow-	up Required O Yes 🕱 No	Number of S	ieats	46	i
		R	isk													to the Centers for Disease Contr control measures to prevent illne	ol and Preven			
				-	on a new cong to											INTERVENTIONS	an or injury.			
				algaa					ltem							ach Item as applicable. Deduct points for c		_		
IN	•in c	ompli	ance			pliance NA=not applicabl pipeliance Status	e NO=not observ		R)S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the Compliance Status	same code provisi		R	WT
	IN	ουτ	NA	NO		Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time/T Control For Safety (TCS) F				
1	×	0			Person in charg performs duties	ge present, demonstrates s	s knowledge, and	0	0	5		X				Proper cooking time and temperatures		00	0	5
2	IN XX		NA	NO	Management a	Employee Health nd food employee aware		0			17	0	0	0		Proper reheating procedures for hot hold Cooling and Holding, Date Marking		0	0	Ű
	×	0				estriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Contro				
4	IN 送		NA	NO		Good Hygionic Practi tasting, drinking, or tobac		0	0		18 19	0	0			Proper cooling time and temperature Proper hot holding temperatures		0	8	
5	25	0		0	No discharge fr	rom eyes, nose, and mou	th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	1 N	001	NUA	NO O		nd properly washed	by riands	0	0		21	<u>×</u>	0	0 ※		Proper date marking and disposition Time as a public health control: procedure	as and records	0 0	0 0	
7	×	0	0	0	No bare hand o alternate proce	contact with ready-to-eat dures followed	foods or approved	0	0	5	-		-	NA		Consumer Advisory		Ű	-	
8	N IN	0	NA	NO		sinks properly supplied an Approved Source		0	0	2	23	×	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
			0	-		from approved source at proper temperature		00	0			IN	OUT		NO	Highly Susceptible Popula	tions		_	
11	×	ŏ			Food in good o	ondition, safe, and unadu		ŏ	ŏ	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods	not offered	0	٥	5
12	٥	0	X	0	destruction															
13	X	0	0	NO		d and protected	ination	25	0	4	25 26	0	0	X		Food additives: approved and properly us Toxic substances properly identified, store		0	0	5
	×	_	0]		urfaces: cleaned and sar ion of unsafe food, return		0	0	5		IN	OUT	-	NO	Conformance with Approved Pr Compliance with variance, specialized pro			-	
15	2	0			served		ied lood not le-	0	0	2	27	0	0	8		HACCP plan	ocess, ena	0	0	5
				God	d Retail Prac	tices are preventive	measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects	into foods.			
								GOO	D R	ar/.	L PR	ACT	ICE	8						
_				00	T=not in complian Co	ce mpliance Status	COS=com			during WT	inspe	ction				R-repeat (violation of the same Compliance Status	e code provision)	COS	R	WT
2	_	OUT	Past	อบตัวเ	Sa ed eggs used wh	fe Food and Water		0	0	1			UT	oodar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, property	v designed		_	
2	9	0	Wate	er and	lice from approv	ved source	a da	0	0 0	2	45	1				and used	y acaginea,	0	0	1
3	-	OUT			Food	cialized processing meth Temperature Control				-	46		-			g facilities, installed, maintained, used, tes	it strips	0	0	1
3	1	0	Prop cont		oling methods u	sed; adequate equipmen	t for temperature	0	0	2	47	_	i≦ N UT	vonfoo	d-cor	Physical Facilities		0	0	1
3	_					d for hot holding		8	8		41	5 0	0 1			water available; adequate pressure		8	읭	2
3	_		<u> </u>		thawing method eters provided a			6	6	1	41	_	_			stalled; proper backflow devices waste water properly disposed		0	0	2
	_	OUT				ood identification					51	_			_	es: properly constructed, supplied, cleaned			0	1
3	-	O OUT	Food	1 prop		ginal container; required on of Food Contamina		0	0	1	53	_	-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	đ	0	0	1
3	_	-	Inse	cts, ro	dents, and anim		Lion	0	0	2	54	_	_			ntilation and lighting; designated areas us	ed	ŏ	ŏ	1
3	7	0	Cont	tamin	ation prevented	during food preparation,	storace & disclay	0	0	1		0	UT			Administrative items		_	_	
3		-			cleanliness	and loss historics.	oronoge a anopiay	0	0	1	55		_	Jurrent	pern	nit posted		0	0	
3	9	Ó	Wipi	ng ck	ths; properly us fruits and vegeta			0	0	1	56				-	inspection posted Compliance Status		0	0	0 WT
4	-	OUT			Pro	per Use of Utensils		0	0	1						Non-Smokers Protection A	let	_		WI
4	-				nsils; properly st equipment and li	tored nens; properly stored, dri	ed, handled	8	8	1	57	5				with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
- 4	3	22	Sing	le-use		articles; properly stored,		0	0 0	1	55	F				oducts are sold, NSPA survey completed		ŏ		
_						or items within ten (10) dwo	s may result in susce				service		ablish	ment or	ermit.	Repeated violation of an identical risk factor	may result in rever	ation	of yes	ar food
serv	ce et	stablis	shmer	t per	nit. Items identifie	d as constituting imminent	health hazards shall b	e corre	cted i	mmed	iately o	or op-	eratio	ns shall	ceas	e. You are required to post the food service en ling a written request with the Commissioner	stabilishment permit	t in a c	onsp	icuous
						68-14-708, 68-14-709, 68-14-						-	-			1 5 Ma				

\square	h	\sim	
Signature of F	Person In Ch	arge	

gestert. Uller

04/28/2023

Date Signature of Environmental Health Specialist

Date

**** 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 clar	sses are available each mon	th at the county health department.	RDA 629
Priszzor (Nev. 6-15)	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: Haiku Hibachi Establishment Number #: 605227069

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
			l						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

star 4 second 7 3 5 7 4 	Observed Violations		
epeated # 0 3: 5: 7:	Total # 1		
3: 5: 7:	Repeated # ()		
5: 7:			
7:	но. Ис·		
	+3.		
	47:		
	54:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Haiku Hibachi Establishment Number : 605227069

Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 5: 6: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 9: 7: 8: 8: 7: 7: 8: 8: 7: 8: 8: 7: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8	
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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: Haiku Hibachi

Establishment Number: 605227069

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Haiku Hibachi Establishment Number #. 605227069

Sources		
Source Type:	Source:	

Additional Comments

Priority item #13 corrected. See original report dated 4/28/23.