TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No. of Contraction		744	A. C.																
Eet	shiel	henar	t Nar		Nobu Hiba	chi and Sushi										O Fermer's Merket Food Unit ent Ø Permanent O Mobile			
	iress		is real		401 S. Mt.	Juliet Rd Ste 1	55				_	Тур	xe of I	Establi	ishme	O Temporary O Seasonal	L		
City					Mount Julie	et	Time in	01	L:3	2 P	M	A	M/P	мті	me o	ut 02:00; PM AM / PM			
		on Da	te		11/08/20	21 Establishment #						_							
			spec		ORoutine) Follow-up	O Complaint			O Pre			-) Cor	nsultation/Other			
Risi	Cat	tegor	y		01	882	03			04				Fo	ollow-	up Required O Yes 🕄 No Number of	Seats	11	0
		R	isk													I to the Centers for Disease Control and Prever control measures to prevent illness or injury.			
						FOODBOR	NE ILLNESS RI	SK F	ACTO	ORS	AND	PU	BLIC	HEA	штн	INTERVENTIONS			
IN	kin c	(C) ompli		elgnet	OUT=not in compli		NO=not observe		ite ma							ach Item as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis)	
_	_		_			npliance Status	10 10 00011	cos	R		Ē	10000				Compliance Status		R	WT
		-	NA	NO	Person in charge	Supervision present, demonstrates i	mowledge, and			_		IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	邕	O OUT	NA	NO	performs duties	Employee Health	in a second second	0	0	5		窟 0	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	00	5
	X	0				d food employee awaren	ess; reporting		0	5	Ë	IN	ол			Cooling and Holding, Date Marking, and Time as	Ť		
3	笑 IN	O OUT	NA	NO	,	striction and exclusion ood Hygionic Practice		0	0	-	18	0	0	0	<u>8</u> 3	Public Health Control Proper cooling time and temperature	0		
4	X	0		0	Proper eating, ta	sting, drinking, or tobacci	o use	0	0	5	19	黨	0	0		Proper hot holding temperatures	0	0	
	IN		NA	NO		m eyes, nose, and mouth ting Contamination b		0	0	_		25	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	<u>×</u>			_		properly washed ntact with ready-to-eat fo	ods or approved		0	5	22	×	0	0	0	Time as a public health control: procedures and records	0	0	
7	図	0	0	0	alternate procedu			0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO		Approved Source	0000331010			1	23		0	0		food	0	0	4
10		0	0	1	Food received at	proper temperature		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
	X		_	-		idition, safe, and unadult available: shell stock ta		0	0	5	-				NO		-	<u> </u>	9
	第三日	O OUT	O NA	0 NO	destruction	ection from Contamin		0	0	_	25	IN O	OUT	NA		Chemicals Food additives: approved and properly used	0		
13	X	0	0		Food separated a	and protected			0		26	嵐	0		·	Toxic substances properly identified, stored, used	ŏ	00	5
		0	0	J		faces: cleaned and sanit n of unsafe food, returne		0	0	5	27	IN O	OUT	NA	NO	Comformance with Approved Procedures Compliance with variance, specialized process, and		0	
15	~	0			served				U	-	21	0	Ŭ	~		HACCP plan	<u> </u>	<u> </u>	0
				Goo	d Retail Pract	ices are preventive	measures to co	ntro	l the	intro	oduc	tion	ofp	atho	gens	s, chemicals, and physical objects into foods.			
				011			608			ц.Ч				3					
				00		npliance Status	COS=corre		R		Inspe					R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	OUT	Past	eurize	Safe of eggs used whe	Feed and Water		0	0	1		_	UT F	ood a	nd no	Utensils and Equipment mfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from approve		4	0	0	2	4	5 1	54 L.			and used	0	0	1
3		OUT		ance c		emperature Control	A			<u> </u>	4	-	_			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		oling methods use	d; adequate equipment f	or temperature	0	0	2	4	_	i≦ N UT	lonfoo	d-cor	htact surfaces clean Physical Facilities	0	0	1
	2		Plan	t food	properly cooked f				0	1	4	8 (0			f water available; adequate pressure		0	2
	3 4		<u> </u>		thawing methods eters provided and			0	0	1	4	_				stalled; proper backflow devices	8	0	2
3	-	OUT	THE			d Identification		Ľ		<u> </u>	5	_	-			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5	×	Food	d prop	erly labeled; origin	nal container; required re	cords available	0	0	1	5	2 (0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminati	on				5	_	o F	hysica	al faci	lities installed, maintained, and clean	-	0	1
3	6	×	Inse	cts, ro	dents, and anima	is not present		0	0	2	5	4	<u> </u>	\dequa	ste ve	entilation and lighting; designated areas used	0	0	1
3	7	X	Cont	tamina	ation prevented du	uring food preparation, st	orage & display	0	0	1		0	υт			Administrative Items			
	8 9				leanliness ths: properly used	and stored		0	0	1	5					nit posted inspection posted	0		0
_	0				ruits and vegetabl					i	۲	• I ·		1054 16	iceni.	Compliance Status	YES		WT
		OUT				er Use of Utensils				_						Non-Smokers Protection Act			
4	2		_		nsils; properly sto ouipment and line	red ens; properly stored, drie	d. handled		8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	1×		0
	3 4	0	Sing	le-use	single-service and ed properly	ticles; properly stored, us	ied		8	1	5	9	1	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
						items within ten 440 dama	nav result in suscess			_	Lando	0.000	abilities.	ment o	ermit	Repeated violation of an identical risk factor may result in revo	cation	of we	r food
serv	ice e	stablir	shmer	nt perm	nit. Items identified	as constituting imminent h	with hazards shall b	e corre	cted is	mmedi	ately	or op	eratio	ns shall	l ceas	e. You are required to post the food service establishment permising a written request with the Commissioner within ten (10) day	it in a c	onsp	icuous
						pont in a conspicuous man 8-14-708, 68-14-709, 68-14-71				. a nea				-s repo		a Atta		- Gate	-01 0105
	_	\swarrow			2		11/0)8/2	021			Ţ	X	A	\mathcal{H}	GOV V	11/0	8/2	021
Sig	natu	re of	Pers	ion In	Charge				_	Date	Sig	inatu	ire of	Envir	onme	ental Health Specialist			Date
						** Additional food safe	ty information can	be fo	und o	on ou	r web	site.	http	c//tn.g	jow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(19220) (109. 0-10)	Please call () 6154445325	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Nobu Hibachi and Sushi Establishment Number #: [605300914

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
iarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)								
Dish machine	CI	100									

Equipment Temperature	
Description	Temperature (Fahrenheit)
	1

ood Temperature	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 7
Repeated # 0
35:
36:
37:
39:
41:
45:
47:
***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

Establishment Name: Nobu Hibachi and Sushi Establishment Number : 605300914

Comments/Other Observations	
0:	
1:	
2:	
3:	
4: Item corrected	
5:	
6:	
7:	
8:	
9:	
0:	
1:	
2:	
3: Statement on menu corrected	
4:	
5:	
6:	
7:	
7:	
8:	

***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.

Establishment Information

Establishment Name: Nobu Hibachi and Sushi 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

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments