## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	1000		and a state													_		
Establishment Name						Tur	o of F	Establi	e homo o	Farmer's Market Food Unit     @ Permanent O Mobile								
Address 2207 Overnite Dr.								тур	xe or c	-stabi	snme	O Temporary O Seasonal						
City					Chattanooga	Time in	01	:2	5 F	M	AJ	M/PI	и ть	ne oi	ut 02:30: PM AM / PM			
					04/07/2022 Establishment # 605		_				_	d 0		110 01				
		on Da				Complaint			_						nsultation/Other			
			spect	tion					O Pro	Simin	ary						16	0
Risi	(Ca	tegor	•	act	O1 X2 O3	r	beha		04	st c	omm	nonhy			up Required X Yes O No Number of : 1 to the Centers for Disease Control and Prever	100.05	10	
															control measures to prevent illness or injury.			
		(14	urik de	algnat											INTERVENTIONS ach item as applicable. Deduct points for category or subcat	igery.		
IN	⊨in c	ompii	ance			not observe		_		S=cor	recte	d on-si	ite duri	ng ins	spection R=repeat (violation of the same code provis		_	
	IN	OUT	NA	NO	Compliance Status Supervision		COS	R	WT	Н					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	10	0			Person in charge present, demonstrates knowledg	e, and	0	0	5		IN		NA	NO	Control For Safety (TCS) Foods			
		-	NA	NO	Employee Health		-		-		<u>意</u> 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	8	5
		10			Management and food employee awareness; repo	rting	0		5		IN		NA	NO	Cooling and Holding, Date Marking, and Time as			
3	100 IN	0	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices		0	0	_	18	×	0	0	0	Public Health Control  Proper cooling time and temperature	0		
4	X	0	-	0	Proper eating, tasting, drinking, or tobacco use		0	0	5	19	X	0	0	-	Proper hot holding temperatures	0	0	
	IN		NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hand		0	0	-		10	0	8	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	<u>×</u>			_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or a	percent	0		5	22	×	0	0	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed		0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessi Approved Source	Life		_	_	23		0	0		food	0	٥	4
9 10	高の	0	0		Food obtained from approved source Food received at proper temperature		00	0			IN	OUT		NO	Highly Susceptible Populations			
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, paras	ite	0	0	5	24		0	×		Pasteurized foods used; prohibited foods not offered	0	0	•
12	簒	0	O NA	0	destruction Protection from Contamination		0	0		25	IN O	OUT	NA	NO	Chemicals Food additives: approved and properly used	~		
13	X	0	0		Food separated and protected			0		25	×	0			Toxic substances properly identified, stored, used	0	ŏ	5
		黨	0	l.	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food no	ot ne-		0	5		IN	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and		-	
15	×	0			served		0	0	2	27	0	0	黨		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measu	res to co	ntrol	the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				00	T=not in compliance	COS=correc			a (A) during			1CE	5		R-repeat (violation of the same code provision)			
_	_	OUT			Compliance Status Safe Food and Water		COS			É		UT			Compliance Status Utensils and Equipment	COS	R	WT
	8	0			d eggs used where required		0	0	1	4	_	0 F			nfood-contact surfaces cleanable, properly designed,	0	0	1
2	9 0	0	Varia		lice from approved source obtained for specialized processing methods		8	0	2	4					and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	_		Food Temperature Control bing methods used; adequate equipment for temperature	ratura			_	4					ntact surfaces clean	0	0	1
3		0	contr	rol		hatule	0	0	2		0	UT	011100	0.001	Physical Facilities			
3	2				properly cooked for hot holding thawing methods used		00	0	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices	8	8	2
3	4	0	Ther		eters provided and accurate		0		1	50	0 (	o s	ewag	and	waste water properly disposed	0	0	2
3	_	OUT	_	innor	Food Identification entry labeled; original container; required records av	ailable	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
	•	OUT		, prop	Prevention of Food Contamination	unucro	-		-	5		_	-		lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ots, ro	dents, and animals not present		0	0	2	5		_			entilation and lighting; designated areas used	0	0	1
3	7	83	Cont	amina	ation prevented during food preparation, storage &	display	0	0	1		0	UT			Administrative Items		_	
3	-	-			leanliness	-	0	0	1	5					nit posted	0	0	0
_	9 0			<u> </u>	ths; properly used and stored ruits and vegetables		0	8	1	54	6 (	0 N	lost re	cent	inspection posted Compliance Status		0 NO	WT
		OUT			Proper Use of Utensils										Non-Smokers Protection Act	<u> </u>		
	2	0	Uten	sils, e	nsils; properly stored quipment and linens; properly stored, dried, handle	d	0		1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
4	3 4				v/single-service articles; properly stored, used ed properly			8	1	5	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
Fails	are to	o com	ect an	y viola	tions of risk factor items within ten (10) days may resul		sion o	fyour							Repeated violation of an identical risk factor may result in revo			
		nd po	st the	most	recent inspection report in a conspicuous manner. You	have the righ	to n	eques							e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day			
repo	n. T	1	$\boldsymbol{\wedge}$	ns 68-	14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-7							<	T.	7	,			
		N N		, ,		04/0	7/2	_		-					<i>v</i>	4/0	7/2	2022
510	natu	re of	Mers	on in	Charge				Date	Sic	inatu	ire of	Envin	onme	ental Health Specialist			Date

Signature	of	Person	In Cl	harge	
-----------	----	--------	-------	-------	--

Date	Signature of	Environmental	Health S

04/07/2	022
---------	-----

SCORE

Date

\*\*\*\* 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. Please call ( ) 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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



# Establishment Information

. .

Establishment Name: Fuji Steak & Sushi Establishment Number #: 605211412

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)				
Dishmachine	Chlorine	100					
Three comp sink	QA	0					
Three comp sink-after refill		200					

Equipment l'emperature		
Description	Temperature (Fahrenheit)	
	1	

Food Temperature Decorption	State of Food	Temperature (Fahrenheit)
Cut leafy greetns-2 dr merch	Cold Holding	41
Raw beef-2 dr merch	Cold Holding	41
Rice-warmer	Hot Holding	136
Noodles-walk in	Cold Holding	41
Rice	Cooling	60
Crab-walk in	Cold Holding	41
Raw beef-walk in	Cold Holding	41
Raw shrimp-prep top	Cold Holding	41
Chicken	Cooking	167
Miso soup	Hot Holding	163

#### Observed Violations

Total # 8

Repeated # ()

2: No employee illness/health policy is observed and person in charge is not able to demonstrate knowledge of policy. A template was emailed during inspection today. Ensure person in charge and employees are familiar with illness policy. 14: Three compartment sink sanitizer containing dishes in sanitzer sink is testing at 0ppm. Sanitizer is dispensing properly from nozzle. Sink was drained and refilled and is reading 200ppm QA upon departure.

21: Noodles and rice in walk in cooler are not properly date marked. Follow proper date marking requirements.

37: Fly sticky trap with dead flies observed on ceiling directly over utensil storage in kitchen. Relocate utensils or fly trap.

37: Discontinue food prep on top of trash can (sheet pan on trash can with active food prep).

41: Rice scoop and utensils stored in stading water at 90F. Store scoop dry, in product, or in hot water at 135F or above.

46: Obtain test strips to montior sanitizer for three compartment sink (Quarternary Ammonia).

53: Cracked/missing tiles are observed outside walk in unit. Repair or replace floor tiles.

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



### Establishment Information

Establishment Name: Fuji Steak & Sushi

Establishment Number : 605211412

### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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.
- 6: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Rice cooling in walk in unit.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 22: Rice for hibachi is time stamped. Ensure day of week is included on time stamp
- 23: On menu
- 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.

# Establishment Information

Establishment Name: Fuji Steak & Sushi Establishment Number: 605211412

Comments/Other Observations (cont'd)

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

Establishment Information						
Establishment Name: FU	ji Steak & Sushi					
Establishment Number #:	605211412					

Sources			
Source Type:	Food	Source:	Atlantic seafood
Source Type:	Water	Source:	(IN) Food obtained from approved
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments