

**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 Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	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 # 0

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 sanitizer 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 standing water at 90F. Store scoop dry, in product, or in hot water at 135F or above.

46: Obtain test strips to monitor sanitizer for three compartment sink (Quaternary Ammonia).

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

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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.

***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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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Additional Comments