

Establishment Name

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Saito 1 Hibacho and Grill Remanent O Mobile Type of Establishment

6600 Stage Road Ste 101 Address

O Temporary O Seasonal Bartlett Time in 12:20 PM AM/PM Time out 03:50: PM AM/PM

08/30/2023 Establishment # 605130713 Embargoed 000 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 107 Risk Category 04 Follow-up Required 级 Yes O No rted to the Centers for Dis ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

117	N=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=co	recte	d on-si	te dur	ng
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	,
1	0	雞			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0	H
	IN	ОИТ	NA	NO	Employee Health				17		ō	ō	13
2	TX.	0	-		Management and food employee awareness; reporting	0	0						П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	1
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	0	0	П
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	13
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	25	0	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	25	0	Г
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	Г
7	0	Ж	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA.	Į,
8	100				Handwashing sinks properly supplied and accessible	0	0	2	23	992	0	0	П
	IN	OUT	NA	NO	Approved Source			23	×	_	_	Ш	
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	1
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	0	200	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_		(40)	Ш
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%	П
13	0	凝	0		Food separated and protected	0	0	4	26	窯	0		
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provi-

Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	ļ .
	OUT	Proper Use of Utensils			
41	120	in-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43			0	0	r
44	10	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	黨	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a hi ten (10) days of the date of th

08/30/2023

08/30/2023

Date

gnature of Person In Charge

**** 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. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Saito 1 Hibacho and Grill

Smoking observed where smoking is prohibited by the Act.

Establishment Number #: 605130713

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Commercial dish washer	Chlorine	0							
3 compartment sink	Quat								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Cold holding table	36					
Walk in cooler	38					
Walk in freezer	-10					
Reach in freezer	10					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Cooling	64
Shrimp	Cooling	82
Raw shrimp	Cold Holding	36
Raw chicken	Cold Holding	34
Cooked chicken	Hot Holding	70
Shrimp	Cooking	164
Chicken	Cooking	180

Observed Violations

Total # 20

Repeated #

- 1: P.I.C does not demonstrate knowledge. P.I.C. Could not explain the cooling down method, did not know the proper cold holding temperature ,nor the proper hot holding temp.
- 7: Chef touched ready to eat food With his bare hands (fried rice and broccoli)
- 13: Raw beef stored over soup at walk in cooler. Raw food should not be stored over ready to eat food.
- 14: Ice machine near office has black slime. Please drain ice then wash, rinse and sanitize.
- 21: Noodles ,sliced onions, sliced zucchini and ginger sauce was not date marked and was prepped yesterday. Date mark should be marked for 7 days. Day 1 starts the day food was prepped.
- 31: Proper cooling method was not used. When i asked the chef to Explain the cooling method he used for the rice he said " i cool for 2 hours then i put it in refrigerator. He did not mentioned anything about the temperature in which the cooling process starts. He did not mention how long he has to get food down to proper Cold holding temperature.
- 33: Shrimp was placed in bowl filled with water thawing.

The proper way to thaw food is: placing food under running water, refrigerate food or microwave food.

- 35: Some foods were labeled incorrectly. For example ,container of Onions were labeled mushrooms, Container of chicken was labeled rice and chicken. Some containers of food was not labeled such as ,tofu,lettuce ,soup,ginger sauce and seaweed.
- 36: Gnats present in kitchen near onions.
- 37: I observed chef put pieces of chicken on grill and with those same gloves he went in the refrigerator and grabbed a piece of raw shrimp.
- 39: Wiping cloths were stored near grill and oven. Please place wiping cloths in sanitizer bucket. Make sure sanitizer bucket is away from food products.
- 41: Bowls used as scoops were stored in flour and planko. Bowls can not be placed in food container. Scoops can be stored in food containers but handle can not touch food.
- 42: Dishes were not stored inverted at front counter. To go small plates were not stored inverted.
- 45: Refrigerator shelves need to be washed rinsed and sanitized.
- 46: Chlorine was not present on dishes after they went through the commercial dishwasher. Please call clean solution to correct this issue. Please use 3

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

Observed Violations
Total # 20
Repeated # 0
compartment sink to wash dishes until commercial dish washer is working properly
49: Sink near office and employee restroom needs to be repaired. When i turned
the knob to turn the water on the water did not come through the faucet. It Came through the part where the faucet connects to the sink. I notice that faucets was loose which may be the reason why water is not coming from faucet. 51: Employee restroom does not have hot water at handsink. The toilet is dirty and needs to be cleaned. 52: Dumpster sliding door is open. Please keep closed.
53: Walls are stained. wall is damaged near mop sink. Ceiling tiles are missing near walk in cooler because of water damage. Ceiling tiles are stained. Ceiling
tiles are dusty near vents. 55: Permit is expired.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Establishment Name: Saito 1 Hibacho and Grill	
Establishment Number: 605130713	
Comments/Other Observations	
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Additional Comments	
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 Name: Saito 1 Hibacho and Grill				
Establishment Number: 605130713				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

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300	# K	4 10	

Source Type: Food Source: JFC

Source Type: Food Source: Sysco, PFG Charlie & Son.

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Bowl of rice ,chicken and shrimp was left on counter in kitchen when i arrived. Chef started to put food in refrigerator stating that he was cooling food. The rice was 64 degrees Fahrenheit ,the shrimp was 83 degrees Fahrenheit.

The cooling Method

Place food in a shallow metal pan to cool. I recommend using an ice bath to help food cool quicker. The cooling down process does not start until food reaches 135 degrees F. Once food reaches 135 degrees F, you have 2 hours to get food to 70 degrees F. If food does not get to 70 degrees in 2 hours you must reheat food to 165 degrees F and start cooling process over or you can discard food. If food reaches 70 degrees F in 2 hours you will have 4 hours to get food to 41 degrees.

I recommend owner and P.I.C to take a food handling Course .