



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
59

Establishment Name: Saito 1 Hibacho and Grill
Address: 6600 Stage Road Ste 101
City: Bartlett
Inspection Date: 08/30/2023
Establishment #: 605130713
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: 03
Number of Seats: 107

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 08/30/2023
Signature of Environmental Health Specialist: [Signature] Date: 08/30/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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)
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 # 0

- 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

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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.



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***Comments/Other Observations***

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\*\*\*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)***

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***See last page for additional comments.***

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**Sources**

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 .