



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

86

Establishment Name Mo Mo Hibachi Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 9332 Dayton Pike ☐ Temporary ☐ Seasonal

City Soddy Daisy Time in 01:00 PM AM / PM Time out 02:45 PM AM / PM

Inspection Date 01/19/2023 Establishment # 605225687 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 39

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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties															COS	R	WT							
2	IN	OUT	NA	NO	Management and food employee awareness, reporting															COS	R	WT							
3	IN	OUT	NA	NO	Proper use of restriction and exclusion															COS	R	WT							
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use															COS	R	WT							
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth															COS	R	WT							
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed															COS	R	WT							
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed															COS	R	WT							
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible															COS	R	WT							
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source															COS	R	WT							
10	IN	OUT	NA	NO	Food received at proper temperature															COS	R	WT							
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated															COS	R	WT							
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction															COS	R	WT							
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected															COS	R	WT							
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized															COS	R	WT							
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served															COS	R	WT							
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																													
16	IN	OUT	NA	NO	Proper cooking time and temperatures															COS	R	WT							
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding															COS	R	WT							
Cooling and Holding, Date Marking, and Time as a Public Health Control																													
18	IN	OUT	NA	NO	Proper cooling time and temperature															COS	R	WT							
19	IN	OUT	NA	NO	Proper hot holding temperatures															COS	R	WT							
20	IN	OUT	NA	NO	Proper cold holding temperatures															COS	R	WT							
21	IN	OUT	NA	NO	Proper date marking and disposition															COS	R	WT							
22	IN	OUT	NA	NO	Time as a public health control: procedures and records															COS	R	WT							
Consumer Advisory																													
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food															COS	R	WT							
Highly Susceptible Populations																													
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered															COS	R	WT							
Chemicals																													
25	IN	OUT	NA	NO	Food additives: approved and properly used															COS	R	WT							
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used															COS	R	WT							
Conformance with Approved Procedures																													
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan															COS	R	WT							

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Safe Food and Water														
28	OUT	Pasteurized eggs used where required								COS	R	WT		
29	OUT	Water and ice from approved source								COS	R	WT		
30	OUT	Variance obtained for specialized processing methods								COS	R	WT		
Food Temperature Control														
31	OUT	Proper cooling methods used; adequate equipment for temperature control								COS	R	WT		
32	OUT	Plant food properly cooked for hot holding								COS	R	WT		
33	OUT	Approved thawing methods used								COS	R	WT		
34	OUT	Thermometers provided and accurate								COS	R	WT		
Food Identification														
35	OUT	Food properly labeled; original container; required records available								COS	R	WT		
Prevention of Food Contamination														
36	OUT	Insects, rodents, and animals not present								COS	R	WT		
37	OUT	Contamination prevented during food preparation, storage & display								COS	R	WT		
38	OUT	Personal cleanliness								COS	R	WT		
39	OUT	Wiping cloths: properly used and stored								COS	R	WT		
40	OUT	Washing fruits and vegetables								COS	R	WT		
Proper Use of Utensils														
41	OUT	In-use utensils; properly stored								COS	R	WT		
42	OUT	Utensils, equipment and linens; properly stored, dried, handled								COS	R	WT		
43	OUT	Single-use/single-service articles; properly stored, used								COS	R	WT		
44	OUT	Gloves used properly								COS	R	WT		
Utensils and Equipment														
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								COS	R	WT		
46	OUT	Warewashing facilities; installed, maintained, used, test strips								COS	R	WT		
47	OUT	Nonfood-contact surfaces clean								COS	R	WT		
Physical Facilities														
48	OUT	Hot and cold water available; adequate pressure								COS	R	WT		
49	OUT	Plumbing installed; proper backflow devices								COS	R	WT		
50	OUT	Sewage and waste water properly disposed								COS	R	WT		
51	OUT	Toilet facilities: properly constructed, supplied, cleaned								COS	R	WT		
52	OUT	Garbage/refuse properly disposed; facilities maintained								COS	R	WT		
53	OUT	Physical facilities installed, maintained, and clean								COS	R	WT		
54	OUT	Adequate ventilation and lighting; designated areas used								COS	R	WT		
Administrative Items														
55	OUT	Current permit posted								COS	R	WT		
56	OUT	Most recent inspection posted								COS	R	WT		
Compliance Status														
										YES	NO	WT		
Non-Smokers Protection Act														
57	OUT	Compliance with TN Non-Smoker Protection Act								COS	R	WT		
58	OUT	Tobacco products offered for sale								COS	R	WT		
59	OUT	If tobacco products are sold, NSPA survey completed								COS	R	WT		

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/19/2023 Signature of Environmental Health Specialist [Signature] Date 01/19/2023

**** 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**



Establishment Information

Establishment Name: Mo Mo Hibachi
Establishment Number #: 605225687

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)
Dish Machine	High Temp		160
Sani Buckets	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Three door tall	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice Warmer 1	Hot Holding	142
Rice warmer 2		167
Rice Warmer 3	Hot Holding	135
Noodles-Prep Top	Cold Holding	38
Milk- 1 Door Reach in	Cold Holding	41
Raw Beef- Prep top 2	Cold Holding	37
Cooked Chicken- Prep top 2	Cold Holding	36
Mayo Based Sauce - 1 door merch	Cold Holding	32
Ranch -2 Door Merch	Cold Holding	40
Raw Chicken- 3 Door Tall - Preped 1.5 Hours	Cold Holding	46

Observed Violations

Total # 13

Repeated # 0

8: Soap dispenser observed empty at the only handwash sink in the kitchen. Ensure sink is stocked with soap and paper towels at all times.

21: Cooked Chicken, Owner stated it was made over 24hr ago. Observed with date marking. Properly date mark ready to eat foods over 24 hours.

37: Fly Trap observed mounted above single use food containers. Store single use items in a alternative area to prevent contamination.

37: Observed multiple items in multiple freezers uncovered. Keep food covered to keep food safe from contamination.

41: Accumilated food debris on in use dicer. Clean dicer on a more routine basis to remove contamination.

41: Ice scoop stored on a tray containing accumulated food debris. Store ice scoop in a sanitary manor.

43: Single use storage items stored in toilet room In boxes. Discontinue storing single use items in toilet room.

45: Bulk bin lid containing rice cracked. Repair or replace lide to prevent contamination.

45: Gaskets on 3 door tall unit in poor repair. Repair or replace gasket to prevent food contamination.

47: Shelves in refridgerator unit are lined with cardboard. Remove cardboard to prevent contamintion of stored food items.

53: Floors cracked in poor repair. Must must be maintained.

54: Observed employee drink on prep table, employee person items in same refridgerater as retail food items. Store employee items in designated area.

56: Post most recent inspection.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Did not see need for handwashing during inspection
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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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Sources

Source Type:	Food	Source:	ADI
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments