

Hixson

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

COS R W

O Farmer's Market Food Unit SOHO HIBACHI Remanent O Mobile Establishment Name Type of Establishment 5510 Hwy 153, Suite 120 O Temporary O Seasonal

05/04/2021 Establishment # 605240580 Embargoed 0 Inspection Date

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

Number of Seats 70 Risk Category О3 04 Follow-up Required 级 Yes O No

Time in 12:40 PM AM / PM Time out 01:30; PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

10	≱ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	05=cc	rrecte	ed on-si	te dur	ing ins	spection Rerepeat
					Compliance Status	cos	R	WT	I⊏					Compliance Sta
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO	Cooking and Reheating
_	610			_	Person in charge present, demonstrates knowledge, and	-			н	1111	1001	ne.	mo.	Control For Sa
1	氮	0			performs duties	0	0	5	16	120	0	0	0	Proper cooking time and ter
	IN	OUT	NA	NO	Employee Health				17	0	0	0	200	Proper reheating procedure
2	$\exists x$	0			Management and food employee awareness; reporting	0	0		ΙГ					Cooling and Holding, D
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	a Public H
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and ten
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1	0	0	0	Proper hot holding temperal
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	100	0		Proper cold holding tempera
	IN	OUT	NA	NO	Preventing Contamination by Hands				2.	T XX	0	0	0	Proper date marking and di-
6	100	0		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time as a public health con
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_	
	-		_		alternate procedures followed					IN	OUT	NA	NO	Consume
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	lo	0		Consumer advisory provide
		OUT	NA	NO			_	_		1 .	_	_		food
9	×	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Suscept
10	0	0	0	120	Food received at proper temperature	0	0		24	0	0	333		Pasteurized foods used; pro
11	×	0			Food in good condition, safe, and unadulterated	0	0] 5	ľ		Ľ	000		rasieur ged 100ds used, pro
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	Che
		OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved a
13	×	0	0		Food separated and protected	0	0	4	20	1	0			Toxic substances properly i
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, HACCP plan

					Tompiumoe others			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	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	Proper hot holding temperatures	0	0	
20	0	黨	0		Proper cold holding temperatures	0	0	5
21	*	0	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	OUT			Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	П

specti	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a hi ten (10) days of the date of th 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/04/2021

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Signature of Person In Charge

Date Signature of Environmental Health Specialist

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SOHO HIBACHI
Establishment Number #: 605240580

Smoking observed where smoking is prohibited by the Act.

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)							
Dishwasher Sanitizer buckets	Chlorine Chlorine	50 50								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk-in cooler	41						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
*Cooked noodles	Cold Holding	45
Raw chicken	Cold Holding	41
Raw steak	Cold Holding	40
Raw shrimp	Cold Holding	40
Steamed rice	Hot Holding	149
Cooked noodles- Walk-in cooler	Cold Holding	40
*Cut cabbage- held at room temp less than an hour	Cold Holding	50
Chicken	Cooking	189
Steak	Cooking	161
Cut lettuce	Cold Holding	41
Miso soup	Hot Holding	170

Observed Violations
Total # B
Repeated # ()
20: Cooked noodles and cabbage holding 45-50°F.
45: Rusted shelf in kitchen.
54: Cell phone stored in prep area.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SOHO HIBACHI Establishment Number: 605240580

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Good hand washing observed of cooks.
- 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: US Food, Sysco, Alliance, EZ Food
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Posted behind counter.
- 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.

Establishment Name: SOHO HIBACHI	
Establishment Number: 605240580	
Comments/Other Observations (cont'd)	
A della and Commonto (acada)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information						
Establishment Name: SOHO HIBACHI						
Establishment Number #: 605240580						
Sources						
Source Type: Water	Source:	HUD				
Source Type:	Source:					
O T	0					
Source Type:	Source:					
Course Times	Course					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source.					
Additional Comments						
Additional Comments						
Critical #20						