

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Hibachi Express Remanent O Mobile Establishment Name Type of Establishment 7401 E. Brainerd Rd., Ste 100 O Temporary O Seasonal Chattanooga Time in 01:20 PM AM/PM Time out 01:50: PM AM/PM

05/24/2023 Establishment # 605259017 Embargoed 0 Inspection Date

ERoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 22 Risk Category О3 04 Follow-up Required O Yes 疑 No ase Control and Preventio rted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, NA, NO) for each numbered item, For items marked OUT, mark COS or R for each item as applicable.

status (IN, OUT, HA, HO) for each nu

- 17	IN-in compliance OUT-not in compliance NA-not applicable NO-not observ						The second secon							
	Compliance Status							COS R WT Compliance Status						Compliance Status
	IN OUT NA NO Supervision										оит	NA	NO	Cooking and Reheating of Time/Temperature
Ε.	0-2	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	_		_		IN				Control For Safety (TCS) Foods
ין	氮	0			performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures
			NA	NO	Employee Health				17	0	0	0	X	Proper reheating procedures for hot holding
2	-MC	0			Management and food employee awareness; reporting	0	0			IN	оит		NO	Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	٥		IN I		NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0		5	19	_	0	0	0	Proper hot holding temperatures
5	*	0			No discharge from eyes, nose, and mouth	0	0	Ů	20		0	0		Proper cold holding temperatures
	IN	OUT	NA	-	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	Time as a public health control: procedures and records
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_				
-	-	-	_	_	alternate procedures followed	-	-	_		IN	OUT	NA		Consumer Advisory
8		O	NA	NO	Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked
			NA	NO	Approved Source	_		-	\vdash	181	OUT	NIA	-	food
9	200	0	_	-	Food obtained from approved source	0	0			IN	001	NA	NO	Highly Susceptible Populations
10	0	ŏ	0	26	Food received at proper temperature	0	0	5	24	0	l٥l	200		Pasteurized foods used; prohibited foods not offered
111	×	0			Food in good condition, safe, and unadulterated	0	10	ı ı	\vdash					
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals
		OUT	NA	NO	Protection from Contamination				25		0	巡		Food additives: approved and properly used
13	~		0		Food separated and protected	0	_	4	26	黨	0			Toxic substances properly identified, stored, used
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X		Compliance with variance, specialized process, and HACCP plan

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Γ
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		Т
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)				
		Compliance Status	cos	R	W	
	OUT	Utensiis and Equipment				
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	,	
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0		
47	0	Nonfood-contact surfaces clean	0	0		
	OUT	Physical Facilities				
48	0	Hot and cold water available; adequate pressure	0	0		
49	0	Plumbing installed; proper backflow devices	0	0		
50	0	Sewage and waste water properly disposed	0	0		
51 O	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0		
53	0	O P	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0		
	OUT	Administrative Items				
55	0	Current permit posted	0	0	Г	
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	X	0	Г	
58		Tobacco products offered for sale	0	0	١ ا	
59		If tobacco products are sold, NSPA survey completed	0	0		

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a herr. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

05/24/2023

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Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/24/2023

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hibachi Express Establishment Number ≠: 605259017

ı	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									
Sanitizer Type	PPM	Temperature (Fahrenhelt)							
Chlorine	100								
	-								

Equipment Temperature							
Description		Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit
White rice	Hot Holding	145
Yellow rice	Hot Holding	145
Fried rice	Hot Holding	155
Raw shrimp	Cold Holding	40
Cooked broccoli	Cold Holding	40
Raw beef	Cold Holding	40
Cooked chicken	Cold Holding	40
Egg roll	Cold Holding	40
Chicken	Cooking	175

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hibachi Express Establishment Number: 605259017

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: Proper handwashing observed.
- 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: 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: (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: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 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: (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:

Additional Comments

See last page for additional comments.

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

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

Establishment Information	
Establishment Name: Hibachi Express	
Establishment Number: 605259017	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: Hi	bachi Express						
Establishment Number #:	605259017						
Sources							
Source Type:	Water	Source:	Public				
Source Type:	Food	Source:	A&W, Alliance				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						