

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Fuji Steak & Sushi
Establishment Number #:	605257446

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	Chlorine	100	
Sani bucket	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	146
Soup	Hot Holding	205
Shrimp	Cooking	160
Chicken	Cold Holding	40
Rice walkin	Cold Holding	41
Raw chx walkin	Cold Holding	40
Raw salmon	Cold Holding	39
Shrimp	Cold Holding	40
Sushi rice	Cold Holding	40

Observed Violations

Total # 7

Repeated # 0

- 31: Food on top of cold line unable to maintain temp
- 36: Insect glue board stored above serving line
- 37: Bagged carrots stored on floor of walkin
- 39: Multiple wet wiping cloths through kitchen
- 45: Equipment in poor repair
- 47: Multiple food and non food contact surfaces dirty - lower shelves, walkin shelving, equipment faces
- 53: Floor in poor repair.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted policy
- 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: Hands washed
- 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: Approved source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 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: Adequate cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed. Rice already cooled at time of inspection
- 19: Adequate hot holding observed
- 20: Adequate cold holding observed
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22:
- 23: On menu
- 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:	Kgi, alliance
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Source Type:	Water	Source:	Hud
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Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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Additional Comments