

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Fuji Steak & Sushi Remanent O Mobile Establishment Name Type of Establishment 5437 Highway 153 O Temporary O Seasonal Address Hixson Time in 02:50 PM AM / PM Time out 03:50: PM AM / PM

12/05/2023 Establishment # 605257446 Embargoed 0 Inspection Date

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

Number of Seats 207 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)S=	соп	ecte	d on-si
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					Т	IN	оит
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0
	IN	ОИТ	NA	NO	Employee Health		-			17	O	ō
2	100	0			Management and food employee awareness; reporting	0 0		ı				
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT
	IN	OUT	NA	NO	Good Hygienic Practices				ΙĒ	18	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	窓	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 7	20	25	0
	IN	OUT	NA	NO	Preventing Contamination by Hands					21	0	0
6	100	0		0	Hands clean and properly washed	0	0		ιF	22	×	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		in.	OUT
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l [23	×	0
		OUT	NA	NO	Approved Source		_					_
9	黨	0			Food obtained from approved source	0	0				IN	OUT
10	0	0	0	×	Food received at proper temperature	0	0		ιF	24	0	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	•	
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT
	IN	OUT	NA	NO	Protection from Contamination				1 [25	0	0
13	Ä	0	0		Food separated and protected	0	0	4		26	×	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T	IN	OUT
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	0

					Compliance Status	COS	R	WT
	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	333	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			600		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
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	ᄣ	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	1	_	h
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	×	Insects, rodents, and animals not present	0	0	
37	238	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
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		0	0	г
		Gloves used properly	0	O	_

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	T .
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	180	0	Γ.
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

12/05/2023 Date Signature of Environmental H Signature of Person In Charge

12/05/2023

**** 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: 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 wenty-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.	Т
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
Sarage 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.	\top
moke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	+
moking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Dish machine Sani bucket	Chlorine Chlorine	100 100							

Equipment Temperature						
Description	Temperature (Fahrenho					

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

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

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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: Approvec 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.

Establishment Information	
Establishment Name: Fuji Steak & Sushi	
Establishment Number: 605257446	
Comments/Other Observations (cont'd)	
A -t-ttat	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: Fi	uji Steak & Sushi						
Establishment Number #	605257446						
Sources							
Source Type:	Food	Source:	Kgi, alliance				
Source Type:	Water	Source:	Hud				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						