

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Hibachi Jr Remanent O Mobile Establishment Name Type of Establishment 11321 Lebanon Rd O Temporary O Seasonal Address **Mount Juliet** Time in 12:49 PM AM / PM Time out 01:55; PM

08/26/2022 Establishment # 605300786 Embargoed 0 Inspection Date

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

Number of Seats 30 Risk Category О3 04 Follow-up Required O Yes 疑 No

NA=not applicable

		-ce inpen	OR INVEST		Telline in the interest of the			_
_		_	_		Compliance Status	cos	R	WT
	IN	оит	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	×	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	X	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	
26	X	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

			GO	D R	ч.	VIL I	PRA	TIC	ES			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 [45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L	40	(44)	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L	40	•	warewashing lacinoes, installed, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	7 [47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		d t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	×	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				11	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	왮	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1 [Non-Smokers Protection Act		_	
41	100	In-use utensils; properly stored	0	0	1	1 [57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

ten (10) days of the date of the

08/26/2022

08/26/2022

Signature of Person In Charge

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hibachi Jr

Establishment Number #: [605300786

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)
3 comp sink	QA	200	
Dish machine	CI	150	

Equipment Temperature				
Description	Temperature (Fahrenheit)			
NA Refrigeration Ric	36			
Centaur ric	38			
Migali ric	35			
Wic	36			

Food Temperature		
Description	State of Food	Temperature (Fahrenhelt)
Hibachi chicken	Hot Holding	159
Sauteed veggies	Hot Holding	149
Rice	Hot Holding	163
Shrimp	Cooking	165
Diced chicken	Cold Holding	41
Shrimp raw	Cold Holding	41
Steak ric 20 mins	Cooling	124
White rice	Hot Holding	151
Imitation crab	Cold Holding	41
Shrimp tails	Cold Holding	41
Steak raw	Cold Holding	40
Miso soup	Hot Holding	150
House soup	Hot Holding	157

Observed Violations
Total # 5
Repeated # 0
35: Squeeze bottles by grill not labeled. Cup of a white grandular substance not labeled on shelf over rif. Plastic containers in dry storage not labeled 37: Cup of white grandular substance not covered on shlef over rif 41: Knife used to cut sushi rolls is stored in container of room temp water. 42: Pans stacked wet on shelf over 3 comp sink 45: Cutting boards stored on shelf by 3 comp sink severely grooved

^{***}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: Hibachi Jr Establishment Number: 605300786

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: Employees washed hands multiple times during inspection.
- 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: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 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: See food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: See food temps
- 19: See food temps
- 20: See food temps
- 21: See food temps
- 22: Sushi rolls are premade and held in tilt
- 23: Statement 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:

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 Name: Hibachi Jr	
Establishment Number: 605300786	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

	Establishment Information						
Establishment Number #:							
Sources							
Source Type:	Food	Source:	Sysco, creation gardens				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						