TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser.	100	H.																	
Est	abīs	hmen	t Nar		KOREA BB	Q AND SUSHI						Tur	a of i	Establi	ehme	O Farmer's Market Food Unit ant O Mobile		K	
Address			6688 NOLE	NSVILLE PK						1.33	Je or i	Colden	SHIIN	O Temporary O Seasonal					
City	,				Brentwood		Time in	1():4	5 A	M	A	M/P	м ті	me ou	ut 12:30; PM AM / PM			
Ins	necti	on Da	de		06/08/20	22 Establishment #													
		of In			SRoutine -	O Follow-up	O Complaint			- O Pro		-	-		Cor	nsultation/Other			
Ris	k Cal	tegon	,		01	\$\$C2	03			O 4		-		Fo	low-	up Required 🕱 Yes O No Number of S	eats	10	8
		R	isk													to the Centers for Disease Control and Preven control measures to prevent illness or injury.		_	
					outrineting raci											INTERVENTIONS			
				algna		us (IN, OUT, NA, NO) for e	ach numbered Iten	. For		mark	ed 00	л, н	ark Ci	OS or R	for e	ach item as applicable. Deduct points for category or subcate			
	¢≕in c	ompili	ance			nce NA=not applicable pliance Status	NO=not observe		R		\$=co	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge p performs duties	present, demonstrates k	nowledge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Management and	Employee Health food employee awarene	ss; reporting	0		_	17	0	0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	
3	黨	0			,	riction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4		OUT	NA			od Hygionic Practice ing. drinking. or tobacco		0	0			民業	0	0		Proper cooling time and temperature Proper hot holding temperatures	0		
5	N N N N	0 OUT	NA	0	No discharge from	eyes, nose, and mouth ing Contamination by		ŏ	ŏ	5	20	100	0	ŝ		Proper cold holding temperatures Proper date marking and disposition	<u></u>	ŝ	5
6	1	0	nun.		Hands clean and p	properly washed		0	0			2000 2012	6	0		Time as a public health control: procedures and records	0	0	
7	X	0	0	0	No bare hand cont alternate procedur	tact with ready-to-eat for es followed	ods or approved	0	0	5		IN	OUT	-	-	Consumer Advisory	-	-	
8	N IN	애	NA	NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		0		Food obtained from Food received at p	m approved source			8			IN	OUT		NO	Highly Susceptible Populations		_	
11	X		Ľ		Food in good cond	ition, safe, and unadulte		ŏ	0	5	24	0	<u> </u>	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
12		0	0	0	destruction	available: shell stock tag		0	0			IN	OUT			Chemicals	_		
13	12	0	0	NO	Food separated an	ction from Contamin nd protected	ation	0	0	4	25 26	0 実	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	00	0	5
14	×	0	0]		oces: cleaned and saniti of unsafe food, returned		0	0	5		IN	OUT	_	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and		_	
15	篾	0			served	or unsale lood, returned	1000 not re-	0	0	2	27	0	0	黨		HACCP plan	0	٥	5
				Goo	d Retail Practic	es are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO	D R	at/Al	L PR	ACT	TICE	8					
F	_		_	00	T=not in compliance Comp	pliance Status	COS=corre		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_	28	OUT	Dect	au uri ma	Safe I ed eggs used where	Food and Water		~		_			UT	and a	ad no	Utensils and Equipment process cleanable, properly designed,		_	
	29	Ō	Wat	er and	ice from approved	source		0	0	2	4	5				and used	0	0	1
-	30	O OUT	Varia	ance		ized processing method mperature Control	5	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31					; adequate equipment fr	or temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean	0	0	1
	32	-	cont Plan		properly cooked fo	r hot holding		-	0	1	4		UT O	lot and	f cold	Physical Facilities (water available; adequate pressure	0	0	2
_	33				thawing methods u			ŏ	0	1	4					stalled; proper backflow devices	Ō	Ō	2
	34		Ther	mom	eters provided and			0	0	1	5	_	-			waste water properly disposed	0	0	2
		OUT				Identification	and an all the	0			5	_	-			es: properly constructed, supplied, cleaned	0	0	1
Ľ	35		Food	1 prop		al container; required rec		0	0	1	5					use properly disposed; facilities maintained	0	0	1
-	36	OUT O	Inco	nte m	dents, and animals	of Food Contaminatio	'n	0	0	2	5	_	_			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
⊢		-							+++	-	F	-	-	vacque	ne ve		-	-	
	37				ation prevented dur	ing food preparation, sto	rage & display	0	0	1	5		NT			Administrative items	_		
	38 39		-		ths: properly used a	and stored		8	6	1	_				-	nit posted inspection posted	0	허	0
- 1	10	0	Was	hing f	ruits and vegetable	6		0	0	1		_				Compliance Status	YES		WT
	11	OUT	le cu	io ido	Proper nsils; properly store	Use of Utensils		~		_	5	, -	-	Sameli	1000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	0	N/T	
	12		_			is; properly stored, dried	. handled	ŏ	ы	1	5					ducts offered for sale	-	췽	0
	13	\sim	Sing	le-use	single-service artic	cles; properly stored, us			0	1	5	9				oducts are sold, NSPA survey completed	ō		
	14				ed properly				0	_								_	-
																Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit			
			st the	most	recent inspection rep		er. You have the rig	ht to r	eques			egard	ling th	is repo	rt by f	filing a written request with the Commissioner within ten (10) days			
e opi	Γ			\mathcal{I}	10	H-100, 00-14-708, 08-14-71							1-	, h		havin			
_			\subset	1			06/0)8/2	022	2		Ł	ρ		- (-)6/0	8/2	022
Sig	natu	re of	Pers	ion In	Charge				[Date	Si	gnatu	ire of	Envir	onme	ental Health Specialist			Date
						Additional food safet	v information can	be fo	und	on ou	r wet	site	http	c//tn.e	iow/h	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
P192207 (Rev. 0-10)	Please call () 6153405620	to sign-up for a class.	NDA 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: KOREA BBQ AND SUSHI							
Establishment Number #:	605256246						

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
3 compartment sink	Cl2						
Low temp dish machine	Cl2	100					
Sanitizer cloth bucket		200					

Equipment Temperature	
Description	Temperature (Fahrenheit)
3 door reach in cooler	999
Prep freezer	999
2 door reach in freezer	999
Walk in cooler	36

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Beer marinating in 3 door reach in cooler	Cold Holding	41			
Raw pork in 3 door reach in cooler	Cold Holding	39			
Sauce cooling at room temp	Cooling	197			
White rice held in rice cooker	Hot Holding	148			
Tofu in open top prep cooler	Cold Holding	41			
Soup stock held on stove	Hot Holding	145			
Diced tofu in 2 door reach in cooler	Cold Holding	39			
Hot dogs in 2 door reach in cooler	Cold Holding	38			
Kimchi in bottom of open top prep cooler	Cold Holding	41			
Broccoli salad in open top prep cooler	Cold Holding	43			
Kimchi in open top prep cooler	Cold Holding	41			
Potatoes cooling in front prep cooler	Cooling	110			
Kimchi in walk in cooler	Cold Holding	37			
Cooked beef in walk in cooler	Cold Holding	38			
Crab mix in sushi prep cooler	Cold Holding	42			

Observed Violations

Total # 9

Repeated # ()

34: Several coolers missing thermometers.

37: Sheet Pan placed on top of trash can for food prep.

37: Employee beverages stored on prep tables.

37: Uncovered bulk ingerdient containers and bagged bulk items stoted on ground.

39: Wet wiping cloths stored on prep tables.

41: Ice scoop stored in ice bin with handle touching ice.

43: Single service items stored on floor in hallway by restrooms.

52: Dumpster missing lids. Trash and equipment around dumpster area.

53: Excessive food and grease buildup under cookline equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KOREA BBQ AND SUSHI

Establishment Number : 605256246

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:

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: True world foods Atlanta

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: (NO) No raw animal foods cooked during inspection.

17: (NO) No TCS foods reheated during inspection.

18:

19: 20:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22:

23:

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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: "No Smoking" signs or the international "No Smoking" symbol are NOT conspicuously posted at every entrance. 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.

Establishment Information

Establishment Name: KOREA BBQ AND SUSHI Establishment Number : 605256246

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: KOREA BBQ AND SUSHI Establishment Number # 605256246

Sources		
Source Type:	Source:	

Additional Comments