

Establishment Name

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Brentwood City

O Follow-up

O Complaint

KOREA BBQ AND SUSHI

6688 NOLENSVILLE PK

Time in 02:40 PM AM / PM Time out 04:00; PM

05/17/2023 Establishment # 605256246 Inspection Date

Embargoed 050

O Consultation/Other

Risk Category О3

KRoutine

Follow-up Required

级 Yes O No

Number of Seats 108

SCORE

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status							
	IN	OUT	NA	NO	Supervision			
1	0	窦			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	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	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
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	0	×	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26	×		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	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13		凝	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- erved		0	2

Compliance Status						000	K	**:
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19		120	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	24	0	0	Proper date marking and disposition	0	0	
22	×	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	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

ns, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=com	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT		-	- 11	
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	H
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Ī
32	0	Plant food properly cooked for hot holding	0	0	Н
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	128	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	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	
44	0	Gloves used properly	0	0	

		Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	×	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	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	\bot

You have the right to request a h in (10) days of the date of the

05/17/2023

Signature of Person In Charge

Date Signa ure of Environmental Health Specialist 05/17/2023

**** 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) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

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.	\vdash		
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.			
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\vdash		
Smoking observed where smoking is prohibited by the Act.	-		

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)		
Low temp dish machine 3 compartment sink	Cl2 Cl2	0			

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach in cooler	40			
Open top prep cooler	40			
Front reach in cooler	40			
Condiment open top prep cooler	37			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Raw beef in reach in cooler	Cold Holding	41		
Raw chicken in reach in cooler	Cold Holding	40		
Tofu in open top prep cooler	Cold Holding	43		
Kimchi in prep cooler	Cold Holding	40		
Seafood broth held on stove	Hot Holding	102		
Beef broth held on stove	Hot Holding	119		
Diced chicken in front reach in cooler	Cold Holding	39		
Hot dogs in front reach in cooler	Cold Holding	38		
Bean sprouts in open top prep cooler	Cold Holding	37		
Apple salad in front prep cooler	Cold Holding	41		
Raw chicken in sliding door reach in cooler	Cold Holding	33		
Squid in countertop sushi prep	Cold Holding	41		
Crab stick in countertop sushi cooler	Cold Holding	41		
Salmon in counter top sushi prep	Cold Holding	40		
Sushi rice in steamer (TPHC)	Hot Holding	103		

Observed Violations
Total # 114
Repeated # ()
1: Excessive critical violations observed during inspection. CA- reccomend food saftey training for management to better control food saftey issues 7: Observed employee touching ready to eat food with bare hands. CA- trained 8: Blocking hand sink with food items. CA- moved 13: Raw salmon stored over produce in walk in cooler. Raw seafood stored over uncovered sauces. CA- trained and moved 14: 0 ppm cl2 in dish machine. CA- use 3 compartment sink 19: Seafood broth and beef broth held on stove below 135°F. CA- embargoed 19: White rice held in steamer at 120°F. CA- embargoed 21: No date marking on any prepared foods in walk in cooler. CA- trained 35: Unlabled food ingredient in generic spray bottle. 37: Food prep trays stored ontop of trash cans.
39: Wet wiping cloths stored on prep table.
41: In use utensils stored in standing water. 52: Dumpster missing lid. 53: Excessive food and grease buildup on floors and walls on cook line.

[&]quot;"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



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Establishment Number: 605256246

Comments/Other Observations

- 2: Employee health policy 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.

- 9: Restaurant depot , sams
- 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
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking from raw observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed

20:

22: TPHC USED CORRECTLY FOR SUSHI RICE

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

57: 58:

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: KOREA BBQ AND SUSHI		
Establishment Number: 605256246		
Comments/Other Observations (cont'd)		
- Tun 12 - 1 2 112		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: KOREA BBQ AND SUSHI					
Establishment Number #: 605256246					
Mes					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					