

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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SCORE

Establishment Name

KOREA BBQ AND SUSHI

Type of Establishment

Type of Establishment

Address 6688 NOLENSVILLE PK O Temporary O Seasonal

City Brentwood Time in 01:00 PM AM / PM Time out 01:30; PM AM / PM

Inspection Date 12/30/2021 Establishment # 605256246 Embargoed 0

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

Risk Category O1 102 O3 O4 Follow-up Required O Yes 10 Number of Seats 108

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IIN	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		cc	S=co	rrecte	d on-si	te dur	ing ins	pection R=n
					Compliance Status	cos	R	WT						Compliance
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reh
1	83	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	100	Proper cooking time a
	IN	ОИТ	NA	NO	Employee Health	-			17	ŏ	ŏ	ŏ		Proper reheating proc
2	700	0			Management and food employee awareness; reporting	0	0	\neg						Cooling and Holdin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Pub
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time an
4	*	0		0	Proper eating, tasting, drinking, or tobacco use		0	5	19	2	0	0	0	Proper hot holding ten
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	145	0	0		Proper cold holding te
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	200	0	0	0	Proper date marking a
6	100	0		0	Hands clean and properly washed	0	0		22	×	0	0	0	Time as a public healt
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_	_		,
	-		_		alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	Con
8	×		51.5	LIN	Handwashing sinks properly supplied and accessible	0	0	2	23	×	ΙoΙ	0		Consumer advisory pr
		OUT	NA	NO	Approved Source	-		-		_				food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Su:
10	0		0	100	Food received at proper temperature	0	0	١. ١	24	0	0	333		Pasteurized foods use
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	5		_	Ŭ			
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: appro-
13	×	0	0		Food separated and protected	0	0	4	26	窳	0			Toxic substances prop
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with varia HACCP plan

ᆫ	Compliance status						P.	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	×	Proper cooking time and temperatures	0	00	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит		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	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	_	Pasteurized eggs used where required	0	0	Ι,
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	文	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	128	Wiping cloths; properly used and stored	0	0	Т
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	
43	100	Single-use/single-service articles; properly stored, used	0	0	Γ.
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your foot service establishment permit. Repeated violations of an identical risk factor may result in revocation of your foot service establishment permit. Items identified as constituting imminent heards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-706, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/30/2021

Jack Chapin

12/30/2021

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: KODEA RDO AN		Establishment Information						
Establishment Name: KOREA BBQ AND SUSHI								
Establishment Number #: 605256246								
NSPA Survey - To be completed if								
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-S	Smoking" symbol are not cons	picuously posted at every	entrance.					
Garage type doors in non-enclosed areas are	not completely open.							
Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely removed or	open.					
Smoke from non-enclosed areas is inflitrating i	into areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibite	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Low temp dish machine	CI2	100						
Equipment Temperature Decoription		1	Temperature (Fahr	renheit)				
Description			Temperature (Fahr	renhelf)				
		State of Food	Temperature (Fahr	•				

Observed Violations	
otal # 8 tepeated # 0	
lepeated # ()	
3:	
7:	
9:	
1: 3: 7:	
3:	
7:	
2:	
3:	
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Establishment Information	
Establishment Name: KOREA BBQ AND SUSHI	
Establishment Number: 605256246	
Comments/Other Observations	
1.	
1: 2: 3: 4: 5: 6: 7:	
3:	
4:	
5:	
6:	
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.	
9: 10:	
10:	
11: 12:	
13:	
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved method	ds
15:	30.
16:	
17:	
18:	
19:	
20:	
21:	
22:	
[23:	
24:	
25.	
20. 27·	
15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57:	
57. 158·	

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)				
A -1-2001 O				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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