

Establishment Name

Inspection Date

Purpose of Inspection

KRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Permanent MMobile Type of Establishment

O Consultation/Other

O Temporary O Seasonal

SCORE

Nashville Time in 01:30 PM AM/PM Time out 02:05: PM AM/PM

05/15/2024 Establishment # 605253693 Embargoed 1

O Complaint

BANG BANG HIBACHI GRILL & SUSHI

O Follow-up

3720 DICKERSON PIKE

Risk Category О3 Follow-up Required 级 Yes O No

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

12	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05:	•con	recte	d on-si	te dur
					Compliance Status	cos	R	WT	[
	IN	OUT	NA	NO	Supervision				П		IN	OUT	NA
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Н	16	0	0	0
	IN	OUT	NA	NO	Employee Health				H	17	ō	ŏ	ō
2	130	0			Management and food employee awareness; reporting	0	О		H				
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				П	18	0	0	0
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	0	180	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		П	20	0	30	0
	IN	OUT	NA	NO	Proventing Contamination by Hands] [21	×	0	0
6	0	黨		0	Hands clean and properly washed	0	0		П	22	×	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н		in.	OUT	NA.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	11	23	×	0	0
	IN	OUT	NA	NO	Approved Source				П	23	~	_	٠
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1 1	1	24	0	0	200
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	•	<u>ا</u>	(40)
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA
	IN	OUT	NA	NO	Protection from Contamination					25	0	0	X
13	黛	0	0		Food separated and protected	0	0	4] [26	1	0	
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ιĺ		IN	OUT	NA
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	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	3%		Food additives: approved and properly used	0	0	5
26	菜	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

			GOO			
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mon				
28	0	Pasteurized eggs used where required	0	0		
29	0	Water and ice from approved source	0	0	H	
30	0	Variance obtained for specialized processing methods	0 0			
	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	0	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 Feed Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	0	Contamination prevented during food preparation, storage & display	0	0	Г	
38	0	Personal cleanliness	0	0	Г	
39	0	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	Single-use/single-service articles; properly stored, used	0	0	Г	
44	0	Gloves used properly	-	0	т	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	000		
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	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	张	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a h 1 (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

05/15/2024

Date Signature of Environmental Health Spo

Date

Signature of Person In Charge

PH-2267 (Rev. 6-15)

**** 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. RDA 629) 6153405620 Please call (to sign-up for a class.

05/15/2024

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: BANG BANG HIBACHI GRILL & SUSHI

Establishment Number #: 605253693

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage type doors in non-enclosed areas are not completely open.	\top
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	CI	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler (reading)	49				
Prep cooler (reading)	39				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw beef in reach in cooler	Cold Holding	46
Fried rice on steam table	Hot Holding	145
Cooked beef on steam table	Hot Holding	151
Cooked chicken on steam table	Hot Holding	148
Fried shrimp on fry basket above fryer	Hot Holding	84
Imitation crab meat on prep cooler	Cold Holding	50
Raw salmon in prep cooler	Cold Holding	50
Cooked rice in cooker	Hot Holding	161

Observed Violations
Total # 5
Repeated # ()
6: Observed multiple employee enter truck from outside and beginnfood prep without first wash hands. CA: discussed proper hand washing practice. 14: Employee rinse knife at 3 comp sink, then dried with paper towel before use. CA: disscussed proper wash, rinse, and sanitizing of all food contact surfaces. 19: Cooked shrimp (84F) over fryer not holding at proper temps. CA: operator voluntarily embargoed product. 20: Reach in cooler not holding tcs foods: raw beef (46f). CA: removed raw beef to reach in freezer to rapid cool. 56: Most recent inspection not posted.

[&]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



Establishment Information

Establishment Name: BANG BANG HIBACHI GRILL & SUSHI

Establishment Number: 605253693

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: 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.
- 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.

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- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Policy verified and followed
- 23: Verified.
- 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: BANG BANG HIBACHI GRILL & SUSHI	
Establishment Number: 605253693	
Comments/Other Observations (cont'd)	
Additional Comments (contint	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor	mation			
Establishment Name: B	ANG BANG HIBACHI	GRILL & SUSHI		
Establishment Number #:	605253693			
Sources				
Source Type:	Food	Source:	US Foods, Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			