

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit KOREA BBQ AND SUSHI Remanent O Mobile Establishment Name Type of Establishment 6688 NOLENSVILLE PK O Temporary O Seasonal **Brentwood** Time in 02:30 PM AM/PM Time out 04:00; PM AM/PM 12/15/2021 Establishment # 605256246 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 108

Follow-up Required

级 Yes O No

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS m (IN, OUT, NA, NO) for a

| | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision) | | | | | | | | | | | | | | | | |
|----|--|------|----|--------|---|---|---|------|--|---|---|--------------------------------|-------------------------------------|--|-----|----|---------|
| | Compliance Status | | | | | | | WT | VT Compliance Status | | | | cos | R | WT | | |
| | IN | OUT | NA | NO | Supervision | | | | | IN | оит | NA | NO | Cooking and Reheating of Time/Temperature | | | |
| F. | 610 | _ | _ | _ | Person in charge present, demonstrates knowledge, and | | | | 100 | | | Control For Safety (TCS) Foods | | | | | |
| יו | 羅 | 0 | | | performs duties | 0 | 0 | 5 | 17 | 6 0 | 0 | 0 | 文 | Proper cooking time and temperatures | 0 | О | _ |
| | IN | OUT | NA | NO | Employee Health | | |] [1 | 17 O O S Proper reheating procedures for hot holding | | Proper reheating procedures for hot holding | 0 | 0 | | | | |
| 2 | DK | 0 | | | Management and food employee awareness; reporting | 0 | | | 1 Г | | | | | Cooling and Holding, Date Marking, and Time as | | | |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | Ш | IN OUT NA NO a Public Health Control | | | | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | 1 🕫 | 8 0 | 0 | 0 | 涎 | Proper cooling time and temperature | 0 | 0 | | |
| 4 | X | 0 | | | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | | 1 🖭 | | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 | 1 |
| 5 | 黨 | 0 | | | No discharge from eyes, nose, and mouth | 0 | 0 | L. | 2 | | | 0 | | Proper cold holding temperatures | 0 | 0 |] 5 |
| | | | NA | 100.00 | Proventing Contamination by Hands | | 21 🕱 O O Proper date marking and disposition | | 0 | 0 |] * | | | | | | |
| 6 | 0 | 寒 | | 0 | Hands clean and properly washed | 0 | 0 | | ₂ | 2 32 | 0 | 0 | 0 | Time as a public health control: procedures and records | 0 | lo | 1 |
| 17 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | o | 5 | ΙĽ | | | _ | _ | | _ | Ľ | \perp |
| L. | | | _ | _ | alternate procedures followed | _ | IN OUT NA NO Consumer Advisory | | _ | _ | _ | | | | | | |
| 8 | | 2011 | | NO | Handwashing sinks properly supplied and accessible Approved Source | 0 | O O 2 23 S O O Consumer advisory provided for raw and undercooked | | 0 | 0 | 4 | | | | | | |
| F | _ | _ | _ | NO | | _ | 1000 | | | | | | | | | | |
| 9 | 黨 | _ | | - | Food obtained from approved source | 0 | 0 | | LН | IN | 001 | NA | NO | Highly Susceptible Populations | | _ | _ |
| 10 | 8 | 0 | - | 250 | Food received at proper temperature | 0 | 8 | 5 | 2 | 4 0 | 10 | 333 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 11 | - | | - | _ | Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite | - | | ľ | ا ا | | | | | | | | _ |
| 12 | 0-0 | 0 | 0 | 0 | destruction | 0 | 0 | | Ш | IN OUT NA NO Chemicals | | Chemicals | | | | | |
| | | | | NO | Protection from Contamination | | | |] [2 | 5 0 | 0 | 100 | | Food additives: approved and properly used | ा । | | _ s |
| 13 | 篾 | | | | Food separated and protected | 0 | 0 | 4 |] [2 | 6 8 | 0 | | | Toxic substances properly identified, stored, used | 0 | ō | |
| 14 | 0 | × | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |] [| IN OUT NA NO Conformance with Approved Procedures | | | | | | | |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 2 | 7 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.

| | GOOD RETAIL PRACTICES | | | | | | | | | | |
|-------------------------|---|--|----|-----|-----|--|----------------------------|--|------|----|-----|
| | OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision) | | | | | | | | | | |
| | Compliance Status | | | | | COS R WT Compliance Status | | | COS | R | WT |
| OUT Safe Food and Water | | | | | | OUT Utensils and Equipment | | | | | |
| 28 29 | | Pasteurized eggs used where required Water and ice from approved source | 8 | 8 | 1 2 | 45 | 0 | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 30 | | Variance obtained for specialized processing methods | ŏ | | | ╌ | | constructed, and days | _ | - | - |
| | OUT | | _ | - | ÷ | 46 O Warewashing facilities, installed, maintained, used, test strip | | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature | 0 | 0 | 2 | 47 | 47 窟 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| 31 | ١,٠ | control | ١٧ | اکا | ľ | | OUT | Physical Facilities | | _ | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | 1 | 48 | 0 | Hot and cold water available; adequate pressure | 0 | ТО | 2 |
| 33 | 文 | Approved thawing methods used | ō | ō | 1 | 49 | | Plumbing installed; proper backflow devices | | ō | |
| 34 | | Thermometers provided and accurate | 0 | О | 1 | 50 | 0 | Sewage and waste water properly disposed | 0 | Т | 2 |
| | OUT | Food Identification | | | | 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | 1 |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 | 52 | | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| | OUT | Prevention of Feed Contamination | | | | 53 | 28 | 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 | 245 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 | | OUT | Administrative Items | Т | | |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 | 55 | 0 | Current permit posted | 0 | О | |
| 39 | 126 | Wiping cloths; properly used and stored | 0 | 0 | 1 | 56 | 0 | Most recent inspection posted | 0 | 0 | 1 ° |
| 40 | _ | Washing fruits and vegetables | 0 | 0 | 1 | | | Compliance Status | YES | NO | WT |
| | OUT | Proper Use of Utensils | | | | | Non-Smokers Protection Act | | | _ | _ |
| 41 | 120 | In-use utensils; properly stored | 0 | О | 1 | 57 | | Compliance with TN Non-Smoker Protection Act | 1 XK | 0 | |
| 42 | | Utensils, equipment and linens; properly stored, dried, handled | ō | ō | | 58 | 1 | Tobacco products offered for sale | 10 | | 1 0 |
| 43 | | Single-use/single-service articles; properly stored, used | 0 | 0 | 1 | 59 | 1 | If tobacco products are sold, NSPA survey completed | 0 | 0 | 1 |
| 44 | 0 | Gloves used properly | 0 | 0 | 4 | _ | | | | | |

You have the right to request a hearing regarding this report by filing a v ten (10) days of the date of the

> Jack Chazzi 12/15/2021

12/15/2021

Date Signatu re 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 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. | \neg |
| Garage 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. | \top |
| 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 compartment sink | QA | 0 | | | | | |
| | | | | | | | |

| Equipment Temperature | | | |
|-----------------------|---------------------------|--|--|
| Description | Temperature (Fahrenheit) | | |
| Reach in cooler | 36 | | |
| Front prep cooler | 38 | | |
| Prep freezer | 0 | | |
| Walk in cooler | 36 | | |

| Food Temperature | | |
|---------------------------------------|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Squid in sink Being prepped | Cold Holding | 55 |
| Rice in rice cooker | Hot Holding | 167 |
| Tofu in open top prep cooler | Cold Holding | 38 |
| Kimchi in prep cooler | Cold Holding | 40 |
| Coomed beef in reach in cooler | Cold Holding | 41 |
| Apple salad in Front prep cooler | Cold Holding | 38 |
| Miso soup in hot pot | Hot Holding | 144 |
| Raw beef in walk in cooler | Cold Holding | 38 |
| Raw chicken in walk in cooler | Cold Holding | 38 |
| Noodles in walk in cooler | Cold Holding | 37 |
| Raw chicken in 3 door reach in cooler | Cold Holding | 37 |
| Bacon in 3 door reach in cooler | Cold Holding | 35 |
| Rice in hot box | Hot Holding | 150 |
| Salmon in sushi prep cooler | Cold Holding | 41 |
| Tuna in sushi prep cooler | Cold Holding | 42 |

| Observed Violations | | | | | | | |
|---|--|--|--|--|--|--|--|
| Total # 12 | | | | | | | |
| Repeated # () | | | | | | | |
| 6: Washing gloved hands in 3 compartment sink. CA- trained | | | | | | | |
| 8: Blocking hand sink. CA- made accessiable | | | | | | | |
| 14: Low temp dish machine not dispensing sanitizer. CA- use 3 compartment | | | | | | | |
| sink until corrected | | | | | | | |
| 20: Squid in 3 compartment sink at 55°F. CA- iced while being prepped | | | | | | | |
| 33: Raw meat thawing at room temperature. | | | | | | | |
| 37: Placing sheet pan on trash can and prepping food. | | | | | | | |
| 39: Wet wiping cloths stored on prep tables. | | | | | | | |
| 41: Storing knife between prep cooler and prep table. | | | | | | | |
| 43: Single service items stored on ground in hallway. | | | | | | | |
| 47: Excessively dirty shelving in walk in cooler | | | | | | | |
| 52: Dumpster lids and doors open. | | | | | | | |
| 53: Floors under equipment excessively dirty. Walls dirty. | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |

[&]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: 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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Sams club,
- 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.
- 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: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 21:
- 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: (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: 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 | | | | | | | |
| Mes | | | | | | | |
| Sources | | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Source Type: | Source: | | | | | | |
| Additional Comments | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |
| | | | | | | | |