



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Establishment Name: KOREA BBQ AND SUSHI
Address: 6688 NOLENSVILLE PK
City: Brentwood
Inspection Date: 12/15/2021
Time in: 02:30 PM
Time out: 04:00 PM
Risk Category: 03
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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures).

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 12/15/2021
Signature of Environmental Health Specialist: [Signature] Date: 12/15/2021

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



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.	
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 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 # 0

- 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.



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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:

***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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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