

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	SCORE
--	-------

O Farmer's Market Food Unit Seoul Garden Restaurant Remanent O Mobile Establishment Name Type of Establishment 4928 Edmondson Pk O Temporary O Seasonal Nashville Time in 12:50 PM AM/PM Time out 01:50; PM AM/PM 12/07/2021 Establishment # 605198632

Embargoed 0 Inspection Date O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 124 Risk Category О3 04 Follow-up Required 级 Yes O No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>∮</b> =in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	OS=cor	me
					Compliance Status	COS	R	WT	ı⊏	
	IN	OUT	NA	NO	Supervision					1
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
	IN	OUT	NA	NO	Employee Health				17	
2	DK.	0			Management and food employee awareness; reporting	0	0			Π.
3	寒	0			Proper use of restriction and exclusion	0	0	5		ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	Г
		OUT	NA	NO	Proventing Contamination by Hands				21	Г
6	100	0		0	Hands clean and properly washed	0	0		22	Г
7	0	M	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	23	5
		OUT	NA	NO	Approved Source				1 🗠	14
9	黨	0			Food obtained from approved source	0	0			L
10	0	0	0	×	Food received at proper temperature	0	0		24	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[**	Ľ
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			1
	IN	OUT	NA	NO	Protection from Contamination				25	
13	Ä	0	0		Food separated and protected	0	0	4	26	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		I
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	1

	Compliance Status						R	WT
	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	3%	0	Proper reheating procedures for hot holding	0	0	٠
	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	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	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 pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT					
28	0	Pasteurized eggs used where required	0	0	Ι,	
29		Water and ice from approved source	0	0	$\Box$	
30	0	Variance obtained for specialized processing methods	0	0	l '	
	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	1	
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	涎	Insects, rodents, and animals not present	0	0	:	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils	$\overline{}$			
41	0	In-use utensils; properly stored	0	0	г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	
43	0	Single-use/single-service articles; properly stored, used	0	0	r	
44	0	Gloves used properly	0	0		

pecti	2011	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	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	•
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to requi C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er. You have the right to request a hi in (10) days of the date of the

On 12/07/2021

12/07/2021

Signature of Person In Charge

\*\*\*\* 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: Seoul Garden Restaurant
Establishment Number #: |605198632

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.	П
'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.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
L. Temp. Machine	Chlorine	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	39				
Prep cooler	40				
Refrigerator	39				
Freezer	-10				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw seafood mix in Prep cooler	Cold Holding	46
Raw shrimps in Prep cooler	Cold Holding	45
Raw tofu in Prep cooler	Cold Holding	41
Cooked tofu on stove	Hot Holding	149
Raw beef in Prep cooler	Cold Holding	36
Raw pork in Prep cooler	Cold Holding	37
Raw tofu in refrigerator	Cold Holding	40
Boiled eggs in Walk in cooler	Cold Holding	37
Kimchi in Prep cooler	Cold Holding	46
Rice in rice maker	Hot Holding	159

Observed Violations
Total # 5
Repeated # 0
7: Observed employee handling vegetables with bare hands? CA: trained
employees.
20: Kimchi @ 46F in Prep cooler. CA: kimchi was moved to the freezer to get the temperature below 41F.
20: Raw seafood @ 46F and raw shrimps @ 45F in Prep cooler. CA: food was
moved to prep freezer.
36: Back door open.
45: Cutting board with many deep and cuts stored on shelf inthe kitchen.

<sup>&</sup>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: Seoul Garden Restaurant

Establishment Number: 605198632

### 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees washing hands during inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13:
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: Proper hot holding temperatures were observed
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: Proper consumer advisory observed on menu
- 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: "No Smoking" signs or the international symbols are not conspicuosly posted at every entrance.
- 58: No

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Seoul Garden Restaurant			
Establishment Number: 605198632			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information						
	eoul Garden Restaurar	nt				
Establishment Number #:	605198632					
Sources						
Source Type:	Water	Source:	City			
Course Type.	vvator	Course.	Oily			
Source Type:	Food	Source:	Namdaemun, Restaurant Depot, K			
			·			
Source Type:		Source:				
Course Type:		Course				
Source Type:		Source:				
Source Type:		Source:				
.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,						
Additional Comme	nts					