TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1200	100															O Farmer's Market Food Unit				
Establishment Name			RILL & SUS	SHI				Ту;	pe of E	Establi	shme	O Permanent I Mobile	38		Ď					
Address				3720 DICKERSON PIKE O Temporary O Seasonal																
City					Nashville		Time in	02	2:2	<u>5 F</u>	PM	_ A	M/P	м ті	me o	ut 03:25: PM AM/PM				
Insp	ecti	on D	ate		09/05/2	023 Establishment	60525369	3		_	Emb	argoe	d 0)						
Pur	pose	of Ir	spec		Routine	O Follow-up	O Complaint			O Pr	elimir	hary		c	Cor	nsultation/Other				
Risi	Ca	tegor	y		O 1	\$202	03			O 4				Fo	low-	up Required O Yes 🕄 No Nur	nber of Sea	ts		
Г		-	üsk I													to the Centers for Disease Control and control measures to prevent illness or in		n		
					ontrine ting i												qury.			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IK, OUT, KA, KO) for each asmbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.) 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)																			
IN	⊨in c	ompi	iance			pliance NA=not applicable ompliance Status	NO=not observe		R		>s=∞	rrecte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same co Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Roheating of Time/Tempera	_			
1	黨	0			Person in charge performs duties	ge present, demonstrates s	knowledge, and	0	0	5	16	12	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures		न	oT	
2		OUT O	NA	NO	Management a	Employee Health and food employee awaren	ness: reporting	0	0		17	1	0	0	0	Proper reheating procedures for hot holding		5	8	9
3	×		1			restriction and exclusion	rese, repering	0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Ti a Public Health Control	me as			
ļ	IN	_	NA	_		Good Hygienic Practic					18		-	0		Proper cooling time and temperature		3		
4 5	2			0	No discharge f	tasting, drinking, or tobacc rom eyes, nose, and mout	th	ŏ	00	5	20	0	X	0		Proper hot holding temperatures Proper cold holding temperatures	- 0	5	0	5
6	IN XX	001	NA			enting Contamination	by Hands	0	0	_						Proper date marking and disposition		2		
7	×	0	0	0	No bare hand o	contact with ready-to-eat f	oods or approved	0	0	5	22	2 💢 IN		O NA		Time as a public health control: procedures and re Consumer Advisory	cords C	<u>י</u> ןי	이	
8	20	0				dures followed sinks properly supplied an	d accessible	0	0	2	23	_	0	0	NO	Consumer advisory provided for raw and underco	oked (5	0	4
9		001	NA	NO	Food obtained	Approved Source from approved source		0	0		-	IN	OUT		NO	food Highly Susceptible Populations			-	
10		0	0	8		at proper temperature ondition, safe, and unadu	terated	8	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offer	ed (5	৹	5
12	0	ō	×	0		ds available: shell stock to		ŏ	ŏ			IN	OUT	NA	NO	Chemicals		-	-	
			NA	NO	Pro	stection from Contami	nation				25	0	0	X		Food additives: approved and properly used	- 0	2	이	5
			0			d and protected urfaces: cleaned and san	tized	8	0		26	S IN		NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedur			0	-
15	_		Ť	1	Proper disposit	tion of unsafe food, return			-	2	27	-	0	_		Compliance with variance, specialized process, and	ed.	5	न	5
	~~	-			served			-	-			-	-	1.00		HACCP plan			-	
L				Goo	d Retail Prac	ctices are preventive	measures to co	ontro	l the	intr	oduc	ction	of p	atho	gens	s, chemicals, and physical objects into fo	ods.			
				01	T=not in complian		COS=corre						TICE	5		R-repeat (violation of the same code pro	ovision')			
		0.07	_		Co	mpliance Status			R		Ē					Compliance Status		08	R	WT
	8		Past		ed eggs used wi			0	0	1	E		NUT O F	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly design	ed, c	5.	0	1
	9 0				ice from appro obtained for spe	ved source cialized processing metho	ds	8	0	2	\vdash	-	- 0			and used		+	+	
		OUT			Food	Temperature Control						_	_			g facilities, installed, maintained, used, test strips ntact surfaces clean		_	익	1
3	1	0	cont		oling methods u	sed; adequate equipment	for temperature	0	0	2	H		O N	VIIIOO	GHCOI	Physical Facilities		· [·	0	1
	23				properly cooke thawing method	d for hot holding		8	00	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		37		2
	4	0	Ther		eters provided a			ŏ	ŏ	1	5	0	o s	iewag	e and	waste water properly disposed	0	5	0	2
E	-	OUT	_			ood identification						_				es: properly constructed, supplied, cleaned			_	1
	5	0	Food	1 prop		ginal container; required r		0	0	1			-			use properly disposed; facilities maintained lities installed, maintained, and clean			이	1
	6	0	Inse	cts. ro		nais not present	awn	0	0	2	-	_	-			entilation and lighting; designated areas used		-	<u></u>	1
⊢	7	0				during food preparation, s	torano & disnlav	0	0	1	F	-	лт			Administrative Items			-	
	8	-			leanliness	coming roos preparation, a	rouedie or oriekient	6	0	-	5	_		Jument	Dern	nit posted		5	0	
3	9	25	Wipi	ng cic	ths; properly us			0	0	1		_	_		-	inspection posted		2	0	0
Ľ	0	0	_	hing f	ruits and vegeta Pro	ibles per Use of Utensils		0	0	1	H		-	_	_	Compliance Status Non-Smokers Protection Act	YE	8 N	40	WT
	1	0	In-us		nsils; properly s	tored	d brodied		0		5	7				with TN Non-Smoker Protection Act	2	<u></u>	읽	~
	2	200	Sing	le-use	single-service	inens; properly stored, drie articles; properly stored, u		0	00	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed		5		0
					ed properly				0											
serv	ice e	stabli	shmer	st perm	nit. Items identifie	d as constituting imminent I	health hazards shall b	e com	icted i	mmed	iately	or op	eration	ns shal	ceas	Repeated violation of an identical risk factor may resul e. You are required to post the food service establishm	ent permit in	a co	nspie	ouous
						report in a conspicuous mai 68-14-708, 68-14-709, 68-14-7				e a he	aring	regard	ing th	rs repo	n by f	filing a written request with the Commissioner within ten	(10) days of	me d	sate c	ot theis
	_		-/	\square			09/0)5/2	2023	3		Z	2	• • /		21	09	/05	5/20	023
Sig	natu	re of	Pers	ion In	Charge				1	Date	S	gnati	are of	Envir	onene	ental Health Specialist			1	Date
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****																			

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
	Please call () 6153405620	to sign-up for a class.	1421

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: BANG BANG HIBACHI GRILL & SUSHI Establishment Number #: 605253693

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
No Smoking" signs or the international "Non-Bmoking" symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Manual	Chlorine	100									

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Sushi reach in cooler	40				
Standing reach in cooler	32				

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Cooked rice TPHC	Hot Holding	89				
Crab meat on line	Cold Holding	54				
Salmon in reach in cooler	Cold Holding	45				
Cooked rice for fried rice	Hot Holding	148				
Cooked steak on line	Hot Holding	152				
Cooked vegetables on line	Hot Holding	155				
Cooked noodles in standing reach in cooler	Cold Holding	61				
Raw beef in standing reach in cooler	Cold Holding	50				

Observed Violations

Total # 6

Repeated # ()

13: Observed raw shrimp stored beside raw beef in standing reach in cooler CA had person in charge move shrimp to opposite shelf

20: crab temped at 54F, sushi salmon temped at 45F, both were on line for 3 hours CA had person in charge use ice bath

20: Raw beef in standing reach in cooler had temperature of 50F, was recently cut and prepped in commissary CA trained person in charge on proper cold holding

39: Wet wiping cloth stored in sushi reach in cooler

42: Wet pans stored on top of each other

43: Forks stored in multiple directions

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 demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Policy posted

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.

6: Good hygiene

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8:

9: See source information

- 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.
- 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: Manager described proper cooking practices
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Proper cooling observed

19: See food temperatures

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Sushi rice TPHC policy posted and followed

23: Advisory 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: 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.

Establishment Information

Establishment Name: BANG BANG HIBACHI GRILL & SUSHI Establishment Number : 605253693

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: BANG BANG HIBACHI GRILL & SUSHI

Establishment Number # 605253693

Sources				
Source Type:	Food	Source:	US Foods	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments