



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name BANG BANG HIBACHI GRILL & SUSHI
Address 3720 DICKERSON PIKE
City Nashville
Inspection Date 09/05/2023
Purpose of Inspection Routine
Risk Category 01

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, 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 columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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] 09/05/2023
Signature of Environmental Health Specialist [Signature] 09/05/2023

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.
- "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)
Manual	Chlorine	100	

Equipment Temperature

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

Food Temperature

Description	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 # 0

- 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



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.

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

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