TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000	10	1714	₹ de	1												O Fermer's Market Food Unit	1	(1
Est	tablis	.hm	int Na	me	BANG BA	NG HIBACHI (GRILL & SUS	HI			_	Tvr	ne of	Establ	ishme	R Permanent O Mehile			
Ađ	dress	5			3720 DIC	KERSON PIKE						.,,	00.01	2.510124	Gen I M	O Temporary O Seasonal			
City Nashville		Time in	02	2:0	5 F	PM	_ ^	M/P	м ті	me o	ut 02:10: PM AM / PM								
Ins	pecti	ion (Date		05/15/2	024 Establishmen	60525369	3			Emba	argoe	d C)					
Pu	rpose	e of	Inspec	tion	ORoutine	間 Follow-up	O Complaint			O Pr	elimin	hary	_	c	Cor	nsultation/Other			
Ris	k Ca	rtegr			O 1	3 62	O 3			O 4						up Required O Yes 觊 No Number of S		_	
			Risk													d to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																INTERVENTIONS ach liem as applicable. Deduct points for category or subcat			
1	N⊨in o		ance			pliance NA=not applicab		ed		co						spection R=repeat (violation of the same code provisi			
F	IN	lou		NO		Supervision		cos	R	WT	F	L	1			Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	12	-	-	1.00	Person in charg	e present, demonstrate	s knowledge, and	0	0	5	40	IN	001			Control For Safety (TCS) Foods		~	
	IN	OU	T NA	NO		Employee Health		-				00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	8	5
2	<u>英</u>	_	-			nd food employee aware estriction and exclusion	iness; reporting	6	0	5		IN	001	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Þ	IN	ou	T NA			Good Hygienic Pract						0	0	0		Proper cooling time and temperature	0	0	_
4		0		0	No discharge fr	tasting, drinking, or toba om eyes, nose, and mo	uth	0	00	5	20		0	0		Proper hot holding temperatures Proper cold holding temperatures	0	000	5
6	IN 送	00	TNA			nting Contamination of properly washed	by Hands	0	0			0	0	0		Proper date marking and disposition Time as a public health control: procedures and records	0	0	-
7	×	0	0	0	No bare hand c alternate proce	ontact with ready-to-eat dures followed	foods or approved	0	0	5	-	IN	001	-	-	Consumer Advisory	-	4	
8	XX IN		TNA	NO		inks properly supplied a Approved Source		0	0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	8					from approved source at proper temperature			0			IN	OUT	-	NO	Highly Susceptible Populations		_	
11	X	0			Food in good co	ondition, safe, and unad ds available: shell stock		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	٥	5
12		0	1	0 NO	destruction	tection from Contam		0	0	Ц	25	IN O	001			Chemicals			
	12	0	0		Food separated	d and protected			0			×	00			Food additives: approved and properly used Toxic substances properly identified, stored, used	ŏ	8	5
40	-		0			urfaces: cleaned and sa ion of unsafe food, retur		0	0	5	27	IN O	001	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and	0		
<u> </u>	8	19			served			0	V	-	21	0	10	~		HACCP plan	<u> </u>	<u> </u>	0
				God	od Retail Prac	tices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of	atho	geni	s, chemicals, and physical objects into foods.			
				00	/T=not in complian	cé	COS=come			during				5		R-repeat (violation of the same code provision)			
F	_	lou	T		Co	mpliance Status fe Food and Water			R		É		UT		_	Compliance Status Utensils and Equipment	COS	R	WT
	28 29	0	Pas		ed eggs used wh d ice from approv	ere required		8	8	1	4		0			infood-contact surfaces cleanable, properly designed, and used	0	0	1
	30	0	Var	ance	obtained for spec	cialized processing meth Temperature Control		ŏ	ŏ	1	4	6	- 1			g facilities, installed, maintained, used, test strips	0	0	1
E	31	0	Pro			sed; adequate equipmen		0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean	0	0	1
	32	-	con		properly cooked	d for hot holding		-	0	1	4	_	O P	lot and	1 cold	Physical Facilities I water available; adequate pressure	0	0	2
	33 34	0	App	roved	thawing method eters provided a	is used		0	0	1		_	0	Numbi	ng ins	stalled; proper backflow devices waste water properly disposed	0	0	2
E		00	_			ood identification		Ľ		<u> </u>	5		-			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
Ľ	35	0		d prog		ginal container; required		0	0	1			-			use properly disposed; facilities maintained	0	0	1
	36	OU O	-	cts. r	odents, and anim	a of Food Contamina als not present	tion	0	0	2	-	-	-			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
E	37	6	-			during food preparation,	storage & display	0	0	1	F	6	TUK			Administrative items		-	
	38	-	-		cleanliness			0	0	1						nit posted	0	0	0
	39	0	_		oths; properly us fruits and vegeta			8	0	1	5	6	0	/lost re	cent	inspection posted Compliance Status	O YES	0	WT
	40	0				per Use of Utensils			0	_	5	,	_	amel		Non-Smokers Protection Act with TN Non-Smoker Protection Act	X		
	40	OU		no uda									- P				245	U 1	0
	41 42	00	ln-u	nsils, (ensils; properly st equipment and li	fored nens; properly stored, dr		0	0	1		8				ducts offered for sale	0	0	
E	41	0000	Uter Sing	nsils, (gle-us	ensils; properly st equipment and li	tored		0		1		8				oucts onered for sale oducts are sold, NSPA survey completed	0	0	•
Fail	41 42 43 44		Uter Sing Glo	nsils, d gle-usi ves us ny viol	ensils; properly st equipment and li ersingle-service a sed properly ations of risk facto	ored nens; properly stored, di articles; properly stored, or items within ten (10) day	used is may result in susper	0 0 0	000	1 1 1	Servic	9 	ablish	f tobac	co pr		0 0	0 0	
Fail	41 42 43 44		In-u Uter Sing Glov	nsils, o gle-usi ves us ny viol nt per	ensils; properly si equipment and ill e/single-service a sed properly ations of risk factor mit. Items identifie recent inspection.	ored nens; properly stored, di articles; properly stored, or items within ten (10) day d as constituting imminent report in a conscicuous m	used is may result in susper health hazards shall b anner. You have the ris	O O O	O O O o t you cted i	1 1 r food	5	9 in est or op	ablish	f tobac ment p	ermit.	oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor	O O	0 0	cuous
Fail	41 42 43 44		In-u Uter Sing Glov	nsils, o gle-usi ves us ny viol nt per	ensils; properly si equipment and ill e/single-service a sed properly ations of risk factor mit. Items identifie recent inspection.	ored nens; properly stored, di articles; properly stored, ritems within ten (10) day d as constituting imminent	used is may result in susper bealth hazards shall b anner. You have the rig -711, 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 f you cted i eques -320.	1 1 immed st a her	5	9 in est or op	ablish	f tobac ment p	ermit.	oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	O O t in a c of the	O O of you onspi date	cuous of this
Fail ser nar	41 42 43 44 fure to vice e oner a ort. 1		In-u Uter Sing Glo mect a sost th	nsils, (gle-us ves us ny viol nt per e most ons (8	ensils; properly si equipment and ill e/single-service a sed properly ations of risk factor mit. Items identifie recent inspection.	ored nens; properly stored, di articles; properly stored, or items within ten (10) day d as constituting imminent report in a conscicuous m	used is may result in susper health hazards shall b anner. You have the ris	0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 2 0 2 2	1 1 immed st a her	Servic iately ving r	9 or est or op regard	ablish eratio ling th	ment p ns shat is repo	ermit. I ceas rt by f	oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revor e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	O O t in a c of the	O O of you onspi date	cuous

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
rivezor (new. o-ro)	Please call () 6153405620	to sign-up for a class.	101025

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

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

uipment l'emperature							
Description	Temperature (Fahrenheit)						

escription	State of Food	Temperature (Fahrenheit

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		
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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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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.

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Sources		
Source Type:	Source:	
Additional Comments		

All critical items corrected.