

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Seoul Garden Restaurant Remanent O Mobile Establishment Name Type of Establishment 4928 Edmondson Pk O Temporary O Seasonal Address Nashville Time in 12:45 PM AM/PM Time out 01:30; PM AM/PM 05/14/2024 Establishment # 605198632 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 124

Follow-up Required

级 Yes O No

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12	in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ				OS=∞	rrecte	d on-si	ite dur	ing ins	spection R=repeat (violation of the same code provis			
					Compliance Status	COS	R	WT						Compliance Status	COS	S F	1
	IN	OUT	NA	NO	Supervision						оит	NIA.	NO	Cooking and Reheating of Time/Temperature			
_					Doresta in charge general demonstrates beautaday and	-	_	_	ш	IN	001	NA	NO	Control For Safety (TCS) Foods			
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	300	Proper cooking time and temperatures	0	Т	эΤ
	IN	OUT	NA	NO	Employee Health	-			17	_		X		Proper reheating procedures for hot holding	ŏ	Tõ	Ы
2	- NC	0			Management and food employee awareness: reporting	0	ТО	$\overline{}$	H	Ť	Ť	-		Cooling and Holding, Date Marking, and Time as	Ť		_
3	×	0			Proper use of restriction and exclusion	0	0	1 5	ш	IN	OUT	NA	NO	a Public Health Control			
_		-						\perp		_						_	_
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	0	_	Proper cooling time and temperature	0		
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15		0	0		Proper hot holding temperatures	0		2]
5	×	0			No discharge from eyes, nose, and mouth	0	0	l 🍆	20		0	0		Proper cold holding temperatures	0		
		OUT	NA	NO	Proventing Contamination by Hands				21	1 26	0	0	0	Proper date marking and disposition	0	10	2]
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	lo	sТ
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	_			_		Ľ	Ľ	1
•					alternate procedures followed					IN	OUT	NA	NO	Consumer Advisory			
8		26			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		Consumer advisory provided for raw and undercooked	0	lo	Ы
			NA	NO	Approved Source		_	_	1 [-	_			food	_	Ľ	1
9	8	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10		0	0	×	Food received at proper temperature	0	0		24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	То	Л
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	1	ľ	-		Pasteurized loods used, profiloited loods not offered	ľ	Τ,	1
12	0	0	Ж	0	Required records available: shell stock tags, parasite	0	0	1	ΙП	IN	оит	NA	NO	Chemicals			
	_	_		_	destruction	_		\perp	I L.			1000			L.	-	
			NA	NO	Protection from Contamination	L.			25		0	355	J	Food additives: approved and properly used	0	10	긔
13	Ŕ	0			Food separated and protected	_	0	4	26		0			Toxic substances properly identified, stored, used	0	C	<u> ય</u>
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
45	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	X		Compliance with variance, specialized process, and	0	То	J
15	~	~			served	1	١,٠	*	l l"	1	١ -	~		HACCP plan	1	1	1

			GOO	D R	ч.	VIL I	PRA	TIC	E8			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT] [Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	7 [45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1] [46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L	40	•	warewashing lacinoes, installed, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	l ²	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	0	Approved thawing methods used	0	0	1	11	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	О	1	11	50	0	Sewage and waste water properly disposed	0	0	2
	OUT				_	11	51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	11	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				11	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1 [Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	1 [57 58		Compliance with TN Non-Smoker Protection Act	0		
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [58		Tobacco products offered for sale	0	0	0
43	3%	Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

You have the right to request a h (10) days of the date of the

05/14/2024

Signature of Person In Charge

Date Signature of Environmental

05/14/2024

**** 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

Smoking observed where smoking is prohibited by the Act.

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.	
"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.	

Warewashing Info						
Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Chlorine Chlorine	50					
	Chlorine	Chlorine				

Equipment Temperature				
Description	Temperature (Fahrenhelt)			
Prep cooler 2	38			
Prep cooler 3	30			
Prep cooler 1	42			
Reach in freezer	-5			

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Cooked white rice in rice warmer	Hot Holding	165				
Kimchi on rail of prep cooler 1 cooling for two	Cooling	51				
Cooked bean sprouts on rail of prep cooler 1	Cooling	53				
Tofu on rail of prep cooler 2	Cold Holding	42				
Raw octopus on rail of prep cooler 2	Cold Holding	40				
Cooked vegetable wonton in prep cooler 2	Cold Holding	38				
Raw beef on rail of prep cooler 3	Cold Holding	37				
Raw chicken on rail of prep cooler 3	Cold Holding	33				
Raw beef inside prep cooler 3	Cold Holding	30				
Raw seafood medley in walk in cooler	Cold Holding	35				
Raw crab in walk in cooler	Cold Holding	37				
Raw beef in walk in cooler	Cold Holding	38				

Observed Violations
Total # 4
Repeated # ()
8: Clean metal bowls and plastic baskets stored on warmer directly beside hand sink. No splash guard at hand sink. Splash from hand sink basin onto surface observed.
14: Observed employee rinse off tongs with sprayer beside dish washer before putting them beside prep coolers to be used again. CA: discussed proper wash, rinse, sanitize procedures with PIC. Employee retrained. Tongs were put through low temp dish machine. 42: Observed wet nesting of plastic bowls on shelf above three compartment sink.
43: Box of to go lids stored directly on the floor in server area.

[&]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: PIC able to discuss foodborne illnesses.
- 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: No violations observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See sources
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: See temps
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Missing no smoking signs on doors.

58.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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.	
Jee last page for additional commission	

Establishment Information

stablishment Name: S stablishment Number #:	eoul Garden Restaurant 605198632		
Sources			
Source Type:	Food	Source:	Restaurant Depot, K&S, Sams
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	nts		