



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

87

Establishment Name: BROTHER Z'S WANG SHACK
Address: 3825 DICKERSON PIKE
City: Nashville
Inspection Date: 04/11/2023
Time in: 03:15 PM
Time out: 04:10 PM
Risk Category: 03
Number of Seats: 24

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Includes sub-sections like 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, and 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: Compliance Status and Compliance Status. Includes sub-sections like Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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] Date: 04/11/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/11/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



<b>Establishment Information</b>	
Establishment Name:	BROTHER Z'S WANG SHACK
Establishment Number #:	605253997

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Manual	Chlorine		

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Small refrigerator by deep fryer	40
Freezer part to refrigerator in the kitchen	0
Refrigerator in kitchen	40

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Raw fish in small refrigerator by deep fryer	Cold Holding	41
Hot dogs in refrigerator in the kitchen	Cold Holding	34
Cut tomatoes in the refrigerator in the kitchen	Cold Holding	38
Raw gizzards in walk in cooler	Cold Holding	36
Raw chicken in walk in cooler	Cold Holding	37

## Observed Violations

Total # 10

Repeated # 0

- 13: Observed raw gizzards in walk in cooler over ready to eat food ( ranch dressing , mustard and more ) ( CA ) removed raw gizzards over ready to eat food
- 20: Raw chicken sitting out on prep table with a lid reading at 51 F. ( CA) raw chicken was place in small refrigerator by deep fryer
- 21: Hot dogs in the refrigerator open. Employee do not know when they were open ( CA) embargo 1 lbs and trained on date marking
- 34: No visible thermometer in upright freezer
- 34: No visible thermometer inside of walk in cooler
- 35: Two containers with white powder substance unlabeled in the Kitchen on table near refrigerator
- 37: Open bottle of 20 oz coke in the refrigerator in the kitchen with seal broken and not full
- 47: Outside of the containers with white powder substance are extremely dirty
- 55: Current permit not posted
- 56: Last inspection report not posted



**Establishment Information**

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**Comments/Other Observations**

- 2: Have a health policy
- 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: Observed good hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food source
- 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: No food is being cook during inspection. They cook to order. They have no customer at this time.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling is done
- 19: Cook to order
- 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:
- 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.

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Rest Depot, GFS

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**