

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	KOREA BBQ AND SUSHI
Establishment Number #:	605256246

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)
3 compartment sink	Cl2		
Low temp dish machine	Cl2	100	
Sanitizer cloth bucket		200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
3 door reach in cooler	999
Prep freezer	999
2 door reach in freezer	999
Walk in cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beer marinating in 3 door reach in cooler	Cold Holding	41
Raw pork in 3 door reach in cooler	Cold Holding	39
Sauce cooling at room temp	Cooling	197
White rice held in rice cooker	Hot Holding	148
Tofu in open top prep cooler	Cold Holding	41
Soup stock held on stove	Hot Holding	145
Diced tofu in 2 door reach in cooler	Cold Holding	39
Hot dogs in 2 door reach in cooler	Cold Holding	38
Kimchi in bottom of open top prep cooler	Cold Holding	41
Broccoli salad in open top prep cooler	Cold Holding	43
Kimchi in open top prep cooler	Cold Holding	41
Potatoes cooling in front prep cooler	Cooling	110
Kimchi in walk in cooler	Cold Holding	37
Cooked beef in walk in cooler	Cold Holding	38
Crab mix in sushi prep cooler	Cold Holding	42

Observed Violations

Total # 9

Repeated # 0

- 34: Several coolers missing thermometers.
- 37: Sheet Pan placed on top of trash can for food prep.
- 37: Employee beverages stored on prep tables.
- 37: Uncovered bulk ingredient containers and bagged bulk items stored on ground.
- 39: Wet wiping cloths stored on prep tables.
- 41: Ice scoop stored in ice bin with handle touching ice.
- 43: Single service items stored on floor in hallway by restrooms.
- 52: Dumpster missing lids. Trash and equipment around dumpster area.
- 53: Excessive food and grease buildup under cookline equipment.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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:
- 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: True world foods Atlanta
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 13: (IN) All raw animal food is separated and protected as required.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19:
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22:
- 23:
- 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: "No Smoking" signs or the international "No Smoking" symbol are NOT conspicuously posted at every entrance.
- 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:	Source:
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Additional Comments