### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Call of the local division of the local divi	100		E (T	7																
Establishment Name		BANG BANG HIBACHI GRILL & SUSHI						-				Farmer's Market Food U     O Permanent XMobil		Ľ						
Address		3720 DICKE	RSON PIK	E					Ty	pe of	f Estab	lishme	O Temporary O Seas							
		Nashville		Time i	0	1:4	-5 F	PM	А	м/1	РМ Т	ime o	ut 01:55: PM AM	/PM						
				_			Emb	_												
			nspe	ction	ORoutine	分 Follow-up	O Complaint	:		- 0 Pr					Cor	nsultation/Other				
Ris	k Ca	tego	N		01	\$22	03			04				F	ollow-	up Required O Yes	No Number of S	Seats		
Γ																to the Centers for Disea control measures to prev	se Control and Preven	tion		
				-	sources and more											INTERVENTIONS	ent niness of injury.			
									item:							ach item as applicable. Deduct p		_	)	
Ē	Pino	omp	lance		OUT=not in compliant Comp	e NA-not applici liance Status	ble NO=not observ		R	WT		xreck	id on	-sne dur	ing ins	Compliance Statu			R	WT
Щ	IN		NA	NO	Person in charge pr	Supervision	as inculates and		_	_		IN	00	T NA	NO	Cooking and Reheating Control For Safet				
1	义 IN	0		NO	performs duties	Employee Heal	÷ ·	0	0	5						Proper cooking time and tempe Proper reheating procedures for		0	8	5
2	1%	0		1 110	Management and fo			0	0		ľ	IN				Cooling and Holding, Date		Ť		
3	× N	0		NO	Proper use of restri	tion and exclusion d Hygionic Prac		0	0	Ľ	18					a Public Heat Proper cooling time and temper		0		
4	X	0	-	0	Proper eating, tastir	g, drinking, or tob	acco use	0	0	5	19	12	0	0		Proper hot holding temperature	5	0	0	
5	XX IN	OU	NA	NO		g Contaminatio			0				8		23	Proper cold holding temperatur Proper date marking and dispo		8	00	5
6 7	直区	0	0	_	Hands clean and pr No bare hand conta		at foods or approved	_	0	5	22	2 🕱	0	0	0	Time as a public health control	procedures and records	0	0	
L 1		0		0	alternate procedure Handwashing sinks	s followed		0	0	2		IN	-	T NA	NO	Consumer A Consumer advisory provided for		-		_
8	IN	OU O		NO	Food obtained from	Approved Source	•		0	_	23	3 💢	0	_	NO	food		0	0	4
10	0	ŏ			Food received at pr	oper temperature		0	0	5	24	-	0		110	Pasteurized foods used; prohib		0	0	5
11	展展	0	-	_	Required records a	vailable: shell stoc		0	0	ſĬ		IN	ou	-	NO	Chemic	eis			
ы	IN	OUT		NO		tion from Conta	mination				25	5 0	0		<u> </u>	Food additives: approved and p	properly used	0	0	5
13 14	息家	8	0	-	Food separated and Food-contact surface		anitized	8	00		26	5 gg		_	NO	Toxic substances properly iden Conformance with App		0	0	-
15	12	0	1		Proper disposition of served	f unsafe food, ret.	rned food not re-	0	0	2	27	0	0	2		Compliance with variance, spe- HACCP plan	cialized process, and	0	0	5
				-											-					
				GO	od Rietall Practice	is are prevent	ve measures to c			int.				<u> </u>	gen	s, chemicals, and physical	objects into foods.			
				OL	T=not in compliance		COS=com	ected o	on-site	durin				<.,			of the same code provision)	0.00		14/7
		ou			Safe F	iance Status ood and Water				WT		0	TUC			Compliance Stat Utensils and Equips	nent	cos	ĸ	WT
	8 9	8	Pas Wa	teuriz ter an	ed eggs used where d ice from approved s	required ource		0	0	2	4	15	0			profood-contact surfaces cleanab and used	le, properly designed,	0	0	1
-	0	0		iance	obtained for specialized processing methods Food Temperature Control			0	0	1	4	16	0	Warew	/ashin	g facilities, installed, maintained	l, used, test strips	0	0	1
1	11	0	Pro		oling methods used;	adequate equipm	ent for temperature	0	0	2	4	_	嵐 NUT	Nonfoc	xd-cor	ntact surfaces clean Physical Facilitie	-	0	0	1
	2		Plar	nt food	d properly cooked for				0	1		18	0			d water available; adequate pres	sure		0	2
	:3 :4	0			thawing methods us eters provided and a			0	_	1		_	_			stalled; proper backflow devices I waste water properly disposed		0	0	2
Þ		ou			Food	identification			-			_	0			es: properly constructed, supplie			0	1
1	5	0		d prop	perly labeled; original	container; require		0	0	1			-		-	use properly disposed; facilities		0	0	1
	6	12	-	ects, n	odents, and animals		lation	0	0	2			-			ilities installed, maintained, and entilation and lighting; designated		0	0 0	1
	7	0	+	tamin	ation prevented durin	g food preparation	. storage & display	0	0	1		0	лл			Administrative ite	ms			
	8	0			cleanliness			0	0	1			0	Curren	t pern	nit posted		0	0	0
	9 0		_		oths; properly used a fruits and vegetables	nd stored		8	0	1	5	6	0	Most re	ecent	inspection posted Compliance Statu	4	O YES		WT
		ou	r i			Use of Utensils				-		57		Camel		Non-Smokers Pro	tection Act			
	2	0	Uber	nsils, (	equipment and linens	properly stored,	dried, handled	0		1	5	8		Tobac	co pro	with TN Non-Smoker Protection ducts offered for sale			0	0
	3				e/single-service articl sed properly	es; properly store	3, used	8	8	1	Ŀ	9	_	If tobac	cco pr	roducts are sold, NSPA survey o	completed	0	0	
																Repeated violation of an identical e. You are required to post the foo				
mar	ner a	nd p	ost th	e most	recent inspection repo	t in a conspicuous		ght to	reque							filing a written request with the Con				
-		-			$\leftarrow$		10/	-		2	-	4	K	$ \mathbf{J} $	0,	no K		10/1	ΛIC	2022
Sic	natu	re o	f Per	son Ir	n Charge		10/	14/Z		Z Date	Si	gnati	ure c	of Envi	ronme	ental Health Specialist	<u> </u>	-0/1	.+/2	Date
- 9						Additional food s	afety information car	n be f				-				ealth/article/eh-foodservice	****			
PH	2267	(Rev	. 6-15	5)		Free food sa	fety training classe	s are	ava	ilabk	e eac	:h m		h at th	e cou	unty health department.			R	DA 629
		-		· ·		Pi	ease call (	) 6	153	340	562	0		to si	gn-u	p for a class.				

#### 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)							

Equipment Temperature								
Description	Temperature (Fahrenheit)							

escription	State of Food	Temperature ( Fahrenheit

Observed Violations		
Total # 4 Repeated # ()		
Repeated # ()		
36:		
39:		
09.		
47:		
50:		

#### 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	
Comments/Other Observations           1:           2:           3:           4:           5:           6:           7:           8:           9:           10:           11:           12:           13:           14:           15:           16:           17:           18:           19:           20: Rice stored in Reach in cooler .           21:	
2:	
3:	
4:	
5:	
6:	22
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14:	
15:	
16:	
17:	
18:	
19:	
20: Rice stored in Reach in cooler .	
21:	
22:	
23.	
20.	
21: 22: 23: 24: 25: 26: 27: 57: 58:	
50.	

\*\*\*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.

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Establishment Name: BANG BANG HIBACHI GRILL & SUSHI Establishment Number # 605253693

Sources		
Source Type:	Source:	
Additional Comments		

All critical violations corrected .