## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.		H.Y.												O Farmer's Market Food Unit		>	
Estal	bist	imen	t Nar		KOREA BBQ AND SUSHI					Typ	xe of E	Establi	ishme	E Parmanant O Mobile			
Addr	855				6688 NOLENSVILLE PK				_					O Temporary O Seasonal			
City					Brentwood Time in	01	L:0	0 P	M	A	M / PI	A Ti	me o	л 01:30: PM АМ/РМ			
Inspe	ctic	n Da	ste		12/30/2021 Establishment # 60525624	6		E	Emba	rgoe	d 0						
Purp	ose	of In	spect		ORoutine A Follow-up OComplaint			- O Pre			_		Cor	nsultation/Other			
Risk	Cat	egon	y		O1 第2 O3			04				Fo	low-	up Required O Yes 🕱 No Number of S	Seats	10	8
		R	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 RI												
		(11	urik de	algna	ted compliance status (IH, OUT, HA, HO) for each numbered item	. For		mark	M 00	π, •	ark CO	3 or R	t for e	ach liem as applicable. Deduct points for category or subcat	as applicable. Deduct points for category or subcategory.)		
IN-	in c	ompili	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		\$=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provisi Compliance Status	on) COS	R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0	0		Proper cooking time and temperatures	0	0	5
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	Ű
	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA		a Public Health Control			
	IN S	OUT O	NA	1114	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			<b>0</b> 家	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	武	0	NA	0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	14	0	0 0		Proper cold holding temperatures Proper date marking and disposition	0		5
6		0	-		Hands clean and properly washed	0	0				0	0		Time as a public health control: procedures and records	0	0	
	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	۰		IN	OUT	NA	NO	Consumer Advisory	-	-	
8			NA	NO	Handwashing sinks property supplied and accessible Approved Source	0	0	2	23	X	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	ŝ	0	0	~	Food obtained from approved source Food received at proper temperature	0	00			IN	OUT		NO	Highly Susceptible Populations			
11	$\approx$	0	_	_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24		0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	O NA	0	destruction	0	0			IN	OUT		NO	Chemicals		~	
		001	I NA	NO.					23	0				Food additives: approved and properly used	0	0	5
13	2				Food separated and protected		0		26	_	0		_	Toxic substances properly identified, stored, used	0	0	-
13 14		0			Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA		Conformance with Approved Procedures			
13		0			Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0	0	5 2	27	IN O	OUT O	実		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan		0	5
13 14		0			Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0 0	0	5 2 intro	27 oduc	IN O	OUT O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
13 14		0		Goo	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co T=not in compliance COS=corre	O O Intro Cled o	0 0 the	5 2 intro	27 duc	IN O tion	OUT O of p	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	0	0	5
13		0 0	0	<b>Goo</b> 00	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to co Trinot in compliance COS=corre Compliance Status Safe Food and Water	O ontro cled o COS	O O I the n-site R	5 2 intro arAll during WT	27 duc	IN O tion	out O of p (CES	义 atho	gena	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment		0	5 WT
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13		0000	<b>O</b> Pasti Wate Varia	Goo OU eunze er and	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to co T=not in compliance COS=corre Compliance Status Safe Food and Water ed eggs used where required	O ontro ceed o COS O	O O I the n-site R	5 2 intro during WT 1 2	27		out O of p ICE ≤	atho ood a	gens nd no cted,	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	<b>0</b>	0 R	
13 1 14 1 15 1 28 29		0000	O Pasti Varia Prop	Goo OU eurize er and ance o	Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served  A Retail Practices are preventive measures to co T=not in compliance COS=corre Compliance Status Safe Food and Water ed eggs used where required dice from approved source cottained for specialized processing methods	O ontro ceed o COS O	O O the n-site R O O	5 2 intro during WT 1 2	27 Aduc	IN O tion Act ction 5 ( 5 ( 7 )		atho atho ood a onstru	gens nd no cted, ashin	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan  , chemicals, and physical objects into foods.  R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0 cos 0	R R	
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,	Additional food safety information of	can be found on our website, h	http://tn.gov/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training clas Please call (	ises are available each mon ) 6153405620	th at the county health department. to sign-up for a class.	RDA 629

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

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

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Low temp dish machine	Cl2	100								

Equipment l'emperature						
Description	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 8 Repeated # 0	
33:	
37:	
39:	
41:	
43:	
47:	
52:	
53:	
***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: KOREA BBQ AND SUSHI Establishment Number : 605256246

Commonte/Other Observations	
Comments/Other Observations  1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved metl 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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8: (IN): All handsinks are properly equipped and conveniently located for food employee use.	
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14. (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved met	hods.
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\*\*\*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: KOREA BBQ AND SUSHI Establishment Number : 605256246

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: KOREA BBQ AND SUSHI Establishment Number # 605256246

Sources		
Source Type:	Source:	

# Additional Comments