TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 4 | 100 | 14 | C. C. | | | | | | | | | | | | _ | 7 | |
|--|--|--|--|--|--|---|---|--|--|---|---|--|---|--|---|--|--|
| Est | abis | hmen | rt Na | me | Seoul Garden Restaurant | | | | | Тур | xe of t | Establ | ishme | Fermer's Market Food Unit @ Permanent O Mobile | | / | |
| Add | fress | | | | 4928 Edmondson Pk | | | | | | | | | O Temporary O Seasonal | | | |
| City | / | | | | Nashville Time in | 01 | L:1 | 0 F | M | A | M / PI | м ті | me o | иt 01:20; PM АМ/РМ | | | |
| Insp | pecti | on Da | ate | | 12/19/2023 Establishment # 60519863 | 2 | | | Emba | rgoe | d 0 |) | | | | | |
| Pur | pose | of In | spec | | O Routine A Follow-up O Complaint | | | O Pro | | | | | Cor | nsultation/Other | | | |
| Risi | k Cal | tegon | , | | O1 102 O3 | | | 04 | | 2 | | F | allow- | up Required O Yes 🕄 No Number of S | Seats | 12 | 4 |
| | n 999 | | | | rs are food preparation practices and employee | | | * mo | | | | rep | ortec | to the Centers for Disease Control and Preven | | _ | |
| | | | | 88 0 | ontributing factors in foodborne illness outbreak | | | | | | | | | | | | |
| | | (144 | urk de | algna | FOODBORNE ILLNESS Ri ed compliance status (IN, OUT, HA, HO) for each aumbered iter | | | | | | | | | | egory. | | |
| IN | ê⊧in c | ompii | ance | | OUT=not in compliance NA=not applicable NO=not observe | | | | S=cor | recte | d on-s | ite dur | ing ins | pection R=repeat (violation of the same code provis | | | |
| Ь | IN | OUT | NA | NO | Compliance Status Supervisien | cos | R | WT | Ь | | | | | Compliance Status Cooking and Reheating of Time/Temperature | COS | ĸ | WT |
| 1 | 10 | 0 | | | Person in charge present, demonstrates knowledge, and | 0 | 0 | 5 | | IN | OUT | | | Control For Safety (TCS) Foods | | | |
| Ľ | | | NA | NO | Employee Health | - | | | | <u>凛</u> 0 | 0 | 0 | | Proper cooking time and temperatures Proper reheating procedures for hot holding | 0 | 8 | 5 |
| | Ж | | | | Management and food employee awareness; reporting | 0 | - | 5 | - | IN | олт | | NO | Cooling and Holding, Date Marking, and Time as | - | - 1 | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | Ľ | | | | | | a Public Health Control | | - | |
| 4 | | OUT | NA | | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | 0 | 0 | | | 0 | 0 | 8 | | Proper cooling time and temperature Proper hot holding temperatures | 0 | | |
| 5 | 25 | 0 | 1 | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 8 | 20 | 25 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| 6 | X | 001 | NUA | NO O | Preventing Contamination by Hands Hands clean and properly washed | 0 | 0 | | | <u>×</u> | 0 0 | 0 | | Proper date marking and disposition | 0 | 0 | |
| 7 | 黨 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | " | IN | OUT | X | O NO | Time as a public health control: procedures and records Consumer Advisory | - | 9 | |
| 8 | X | | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | 23 | | 0 | 0 | 110 | Consumer advisory provided for raw and undercooked | 0 | 0 | 4 |
| 9 | IN 演 | | NA | NO | Approved Source Food obtained from approved source | 0 | 0 | _ | | n IN | OUT | | NO | food Highly Susceptible Populations | Ű | - | |
| 10 | 0 | 0 | 0 | 122 | Food received at proper temperature | 0 | 0 | 5 | 24 | | 0 | 88 | | Pasteurized foods used: prohibited foods not offered | 0 | 0 | 5 |
| 11 12 | <u>※</u> | 0 0 | × | 0 | Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite | 0 | 0 | ° | H | IN | OUT | - | NO | Chemicals | - | - 1 | - |
| 12 | | | | NO | destruction Protection from Contamination | - | 0 | _ | 25 | 0 | 001 | 220 | | Food additives: approved and properly used | 0 | 0 | |
| | X | 0 | 0 | | Food separated and protected | - | 0 | | 26 | 窯 | 0 | | · | Toxic substances properly identified, stored, used | ŏ | ŏ | 5 |
| | | 0 | 0 |] | Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- | 0 | - | 5 | | IN | | NA | | Conformance with Approved Procedures Compliance with variance, specialized process, and | | | |
| 15 | 黛 | 0 | | | served | 0 | 0 | 2 | 27 | 0 | 0 | 邕 | | HACCP plan | 0 | 0 | 5 |
| | | | | Goo | d Retail Practices are preventive measures to co | ntro | l the | intr | oduc | tion | of p | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | | | | G00 | DR | TTA I | L PR | ACT | 1CE | 5 | | | | | |
| | | | | 00 | renot in compliance COS=corre | cted or COS | | | inspe | ction | | | | R-repeat (violation of the same code provision) Compliance Status | Loos | | WT |
| | | | | | | 008 | I K | | | 0 | UT | | | Utensils and Equipment | 000 | ~ 1 | |
| | 28 29 | OUT | _ | | Compliance Status Safe Food and Water | | | | | | | | _ | nfood-contact surfaces cleanable, properly designed, | | | 1 |
| | | 0 | Past | leurize | Safe Food and Water d eggs used where required | 0 | 8 | 1 | 4 | 5 (| o F | | | | 0 | 0 | |
| <u> </u> | 30 | 000 | Past Wat Vari | er and | Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods | 0 | 000 | 2 | \vdash | + | 0 6 | onstru | cted, | and used | | - | 1 |
| | 30 | 0000 | Past Wat Vari | er and ance o | Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control | 8 | 8 | 2 | 40 | 5 | 0 6 0 V | onstru Varew | cted, ashin | and used g facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| | | 000 | Past Wat Vari | er and ance o | Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods | 00 | 00 | 2 | \vdash | 5 | 0 6 0 V | onstru Varew | cted, ashin | and used | | - | 1 |
| 3 | 30 31 32 | 000000000000000000000000000000000000000 | Past Wati Vari Prop cont Plan | er and ance o per co rol t food | Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control ling methods used; adequate equipment for temperature properly cooked for hot holding | 000000000000000000000000000000000000000 | 00 | 2 1 2 1 1 1 | 40 | | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | onstru Varew Ionfoo | ashin d-cor d-cold | and used g facilities, installed, maintained, used, test strips stact surfaces clean Physical Facilities (water available; adequate pressure | 0 | 0 | 1 |
| 3 3 3 | 30 | 000000000 | Past Wat Vari Prop cont Plan App | er and ance o per co rol t food roved | Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control ling methods used; adequate equipment for temperature | 00 | 00 | 2 1 2 2 | 40 | | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | onstru Varew Ionfoo Iot and Plumbi | cted, ashin d-cor d cold ng ins | and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities | 0 0 000 | 0 | 1 2 2 2 2 |
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| 3 | 30 31 32 33 | 0 2000 0 2000 | Past Wati Vari Prop cont Plan App The | er and ance o per co rol t food roved roved | Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control ling methods used; adequate equipment for temperature properly cocked for hot holding hawing methods used ters provided and accurate Food Identification erly labeled; original container; required records available | 0000 | 00 00 | 2 1 2 1 1 1 1 | 40 47 41 41 50 57 | | | onstru Varew Ionfoo Iot and Plumbi Sewag Toilet fa Sarbag | cted, ashin d-cor d cold ng ins e and acilitie ge/refi | and used g facilities, installed, maintained, used, test strips intact surfaces clean Physical Facilities I water available; adequate pressure stalled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained | 0 0 0 0 0 0 | 0 0 0 0 0 0 0 0 | 1 2 2 1 1 |
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| PH-2267 (Rev. 6-15) | Free food safety training class | RDA 629 | | |
|---------------------|---------------------------------|--------------|-------------------------|---------|
| (1001.0-10) | Please call (|) 6153405620 | to sign-up for a class. | 104.025 |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Seoul Garden Restaurant Establishment Number # 605198632

| Warewashing Info | | | | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | |
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| Equipment Temperature | |
|-----------------------|--------------------------|
| Decoription | Temperature (Fahrenheit) |
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| ecoription | State of Food | Temperature (Fahrenheit |
|------------|---------------|--------------------------|
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| Observed Violations | | |
|---------------------|--|--|
| Total # 2 | | |
| Repeated # 0 | | |
| 36: | | |
| 39: | | |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Seoul Garden Restaurant Establishment Number: 605198632

| Comments/Other Observations | | |
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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: Seoul Garden Restaurant

Establishment Number: 605198632

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Seoul Garden Restaurant Establishment Number #: 605198632

| Sources | | |
|--------------|---------|--|
| Source Type: | Source: | |

Additional Comments