



**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 Low temp dish machine	Cl2	150	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Reach in cooler	34
Open top prep cooler	34
Walk in cooler	38
Walk in freezer	8

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Tofu in open top prep cooler	Cold Holding	42
Meat cooling in bucket by grill	Cooling	70
Hard boiled eggs in prep cooler	Cold Holding	42
Kimch in prep cooler	Cold Holding	42
Soup stock held on stove	Hot Holding	110
Hot dogs in reach in cooler	Cold Holding	34
Tofu in reach in cooler	Cold Holding	35
Beef cooling in reach in cooler	Cold Holding	60
Kimchi in open top prep cooler	Cold Holding	37
Applesalad in prep cooler	Cold Holding	40
Miso soup in warmer	Hot Holding	167
Tofu in walk in cooler	Cold Holding	37
Kimchi in walk in cooler	Cold Holding	34
Raw chicken in 3 door reach in cooler	Cold Holding	39
Raw fish in 3 door reach in cooler	Cold Holding	41

### Observed Violations

Total # 13

Repeated # 0

- 6: Washing hands at 3 compartment sink without soap. CA- trained
- 8: Hot water turned off at sushi bar hand sink. CA- repair so water remains during all hours of operation.
- 12: Shell stock tags not saved for fresh oysters. CA- trained
- 13: Raw fish stored over soup broth in prep cooler . CA- moved and trained.
- 19: Soup stock held on stove at 110°F. CA- reheated
- 21: No date marking on foods prepared and held longer than 24 hours. CA- marked and trained
- 31: Meat cooling at room temperature by grill.
- 37: Employee drinks stored on prep table.
- 39: Wet wiping cloths stored on prep tables.
- 41: Knife stored between open top prep cooler and prep table.
- 43: Single service items stored on floor in hallway by restrooms.
- 47: Excessive buildup on shelving by fryer. Excessive buildup on cooler door seals.
- 52: Dumpster missing lid.

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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.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Sams, restaurant depot
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 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:
- 20:
- 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:
- 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**