



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: Seoul Garden Restaurant
Address: 4928 Edmondson Pk
City: Nashville
Inspection Date: 12/19/2023
Time in: 12:10 PM
Time out: 01:10 PM
Risk Category: 03
Number of Seats: 124

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 RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 12/19/2023
Signature of Environmental Health Specialist: John Michael Date: 12/19/2023



Establishment Information

Establishment Name: Seoul Garden Restaurant
 Establishment Number #: 605198632

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)
Low temp dish machine	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	39
Reach in cooler	37
Prep cooler	39
Prep cooler 3	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Beef	Cooking	160
Raw beef in walk in cooler	Cold Holding	38
Milk in walk in cooler	Cold Holding	38
Noodles in walk in cooler	Cold Holding	40
Beef short ribs in walk in cooler	Cold Holding	38
Raw beef in reach in cooler	Cold Holding	36
Cooked beef in reach in cooler	Cold Holding	40
Cut lettuce in prep cooler	Cold Holding	40
Raw shrimp in open top prep cooler	Cold Holding	39
Raw pork in open top prep cooler	Cold Holding	39
Kimichi in prep cooler 2	Cold Holding	40
Tofu in prep cooler 2	Cold Holding	41
Raw chicken in prep cooler 3	Cold Holding	40
Raw beef in open top prep cooler	Cold Holding	39
Cooked rice in rice warmer	Hot Holding	158

Observed Violations

Total # 5

Repeated # 0

13: Raw chicken stored above ready to eat vegetables in prep cooler 3. CA trained and moved.

13: Raw chicken in walk in cooler stored above ready to eat vegetables. CA trained and moved.

20: Cut lettuce in open top prep cooler at 46 F. Kimchi in prep cooler at 45 F. CA moved to walk in cooler for rapid cooling and trained to close the cooler top lid when it is not in use.

36: The kitchen back door is propped open.

39: Wet wiping cloth stored on the prep table.



Establishment Information

Establishment Name: Seoul Garden Restaurant

Establishment Number : 605198632

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 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: See source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: Temperatures recorded on report.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: See menu
- 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 international symbols are 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.

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: Food Source: Restaurant depot

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments