TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	御山		A.S.													O Fermer's Market Food	Unit				
Establishment Name						O Farmer's Market Food Unit Xype of Establishment O Mobile								Í							
Address		6688 NOLENSVILLE PK O Temporary O Seasonal																			
					_	2:4	0 F	PM	_ AI	M/P	M Ti	me ou	ut 04:00: PM A	M / PM							
Inspec	tion	n Da	te		05/17/202	Establishment #	60525624	6			Embi	argoe	d C	50							
Purpo	se (of In:	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	ary		c	Cor	nsultation/Other					
Risk (ate				O 1	<u>30</u> 2	O 3			O 4						up Required 🕱 Yes		mber of Se		108	3
		R	isk I													to the Centers for Dise control measures to pre			on		
																INTERVENTIONS	i				
IN-ir	1 00	mplie		ngna		e NA=not applicable	NO=not observe		10111							ach Item as applicable. Deduc pection Rerepent (v	violation of the same co				_
Ξ.		NIT.	NA	NO	Comp	liance Status		COS	R	WT	F					Compliance Stat Cooking and Reheating			:05	R	WT
1 0	-)))) (注	NA	NO	Person in charge pr	Supervision esent, demonstrates kn	owledge, and	0	0	5		IN	OUT		NO	Control For Saf	ety (TCS) Foods				
	1	DUT	NA	NO	performs duties	Employee Health	-	-		-		0	0			Proper cooking time and tem Proper reheating procedures			8	응	5
23	Ļ	<u> </u>			Management and fo Proper use of restri	od employee awarenes	s; reporting	0	0	5		IN	оυт		NO	Cooling and Holding, De	te Marking, and Ti				
3 8	_	_	NA	NO	,	d Hygienic Practices		0	0	_	18	0	0	0	<u>8</u> 3	a Public He Proper cooling time and tem	aith Control perature	-	0	oT	_
4 2		0				g. drinking, or tobacco a	use	0	0	5	19	0	8 0	0		Proper hot holding temperat. Proper cold holding temperat	ires		0	0	
1	4 0	TUC	NA	NO	Preventin	g Contamination by	Hands					õ			0	Proper date marking and dis			ŏ	ŏ	5
6 8 7 (_	0 ※	0	0		ct with ready-to-eat foor	ds or approved	0	0	5	22	12	0	0	-	Time as a public health contr		rcords	0	0	
	- E			-	alternate procedure Handwashing sinks	s followed properly supplied and a	ccessible		0	2	23	IN X	OUT	NA	NO	Consumer Consumer advisory provided	r Advisory for raw and underco	oked	0	0	_
8 (11 9 X	4 (2	이	NA	NO	Food obtained from	Approved Source		0		_	-	IN	OUT	-	NO	food Highly Suscepti	ble Populations	_	<u> </u>	<u> </u>	-
10 0	2	0	0	20	Food received at pr		ated	0		5	24	_	0	88		Pasteurized foods used; prol		red	0	0	5
11 x	-	0	0	0	Required records a	vailable: shell stock tags		0	ŏ	Ĩ		IN	OUT	NA	NO	Chen	nicals			-	
	4 2	ш	NA	NO		tion from Contamina	tion				25	0	0	X		Food additives: approved an			8	0	5
13 C 14 C	2	<u>度</u>	0		Food separated and Food-contact surface	i protected es: cleaned and sanitize	ed	0	0	4	26	<u>戻</u> IN	0 OUT	NA	NO	Toxic substances properly id Conformance with			0	0	-
13 C 14 C 15 S	8	0	-		Proper disposition of served	f unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, s HACCP plan	pecialized process, an	nd	0	0	5
			_	-							-								_	_	_
				Geo	d Retail Practice	is are preventive m							_		gens	, chemicals, and physic	al objects into fo	ods.			
				00	T=not in compliance		COS=corre		n-site	during				3			on of the same code pro			_	
	_	DUT			Safe F	liance Status ood and Water		COS	_			0	UT			Compliance St Utensils and Equi	pment		:05	ĸ	WI
28	_	-	_		ed eggs used where tice from approved s				0		4	5 (nfood-contact surfaces clean and used	able, properly design	ed,	0	0	1
30		0)UT	Varia	ince o		ed processing methods		0	0	1	4	6 (0 V	Varew	ashin	g facilities, installed, maintain	ed, used, test strips		0	0	1
31	T	•				adequate equipment for	r temperature	0	0	2	4	_	-	lonfoo	d-con	tact surfaces clean	-		<u> </u>	0	1
32	+	_	contr Plan		properly cooked for	hot holding		0	0	1	4	_	UT O F	lot and	d cold	Physical Facilit water available; adequate pr			0		2
33	_				thawing methods us eters provided and a			00	0	1		_	_			stalled; proper backflow device waste water properly dispose				8	2
Ĕ	<	TUC			Food	identification				-			-			is: properly constructed, supp			0	<u> </u>	1
35	_		Food	i prop		container; required reco		0	0	1						use properly disposed; facilitie			-	이	1
36	Ŧ	20T	Inco	10.00	Prevention of idents, and animals r	Food Contamination	•	0	0	2						lities installed, maintained, an ntilation and lighting; designa					1
37	+	-		-		g food preparation, stor	nan 8 diselau	0	0	1	F	-	UT	ocque	10 40	Administrative I				<u> </u>	-
37	_	_			cleanliness	g tood preparation, stor	age & display	0	0	+	-			Sument	nerr	nit posted	tems	_	0	0	
39	t	1	Wipi	ng cic	ths; properly used a			0	0	1			ŏk	Aost re	cent	inspection posted			0	0	0
40	_		was	hing f	ruits and vegetables Proper	Use of Utensils		0	0	1						Compliance Sta Non-Smokers P		Y	ES I	10	WT
41 42					nsils; properly stored souipment and linens	; properly stored, dried,	handled		8	1		7				with TN Non-Smoker Protect ducts offered for sale	ion Act		8	읭	0
43		0	Sing	e-use		es; properly stored, use		0	8	1		9				oducts are sold, NSPA surve	y completed		ŏ	ŏ	· ·
_	-					ms within ten (10) davs m	ay result in suspen			_	servic	0 012	blish	ment p	ermit.	Repeated violation of an identic	al risk factor may resul	It in revocat	ion of	your	r food
service	r an	ablis d por	hmer st the	t perm most	nit. Items identified as recent inspection repo	constituting imminent hea it in a conspicuous manne	Ith hazards shall be r. You have the rig	ht to re	cted is eques	mmed	iately	or op	eration	ns shall	ceas	e. You are required to post the f lling a written request with the C	ood service establishm	ent permit i	n a co	nspie	cuous
report.	1.0		ectio	ns (8)-		1-708, 68-14-709, 68-14-711,					~		0	T - 1	h	Chapin			- 1		
0.00			0	/	Chause		05/1	.7/2			-	0	/			- /		05	5/17	-	023
Signa	cufé	e of	rers	on in	Charge	Additional food as fait-	information are	he fr		Date		-				ental Health Specialist					Date
						F						-			-	ealth/article/eh-foodservik inty health department.					
PTH-22	H-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.																			4.029	

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 60
P192201 (1094. 0=10)	Please call () 6153405620	to sign-up for a class.	nor a

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: K	OREA BBQ AND SUSHI							
Establishment Number #:	605256246							

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Low temp dish machine 3 compartment sink	C12 C12	0						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	40
Open top prep cooler	40
Front reach in cooler	40
Condiment open top prep cooler	37

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw beef in reach in cooler	Cold Holding	41
Raw chicken in reach in cooler	Cold Holding	40
Tofu in open top prep cooler	Cold Holding	43
Kimchi in prep cooler	Cold Holding	40
Seafood broth held on stove	Hot Holding	102
Beef broth held on stove	Hot Holding	119
Diced chicken in front reach in cooler	Cold Holding	39
Hot dogs in front reach in cooler	Cold Holding	38
Bean sprouts in open top prep cooler	Cold Holding	37
Apple salad in front prep cooler	Cold Holding	41
Raw chicken in sliding door reach in cooler	Cold Holding	33
Squid in countertop sushi prep	Cold Holding	41
Crab stick in countertop sushi cooler	Cold Holding	41
Salmon in counter top sushi prep	Cold Holding	40
Sushi rice in steamer (TPHC)	Hot Holding	103

Observed Violations

Total # 14 Repeated # ()

1: Excessive critical violations observed during inspection. CA- reccomend food saftey training for management to better control food saftey issues

- 7: Observed employee touching ready to eat food with bare hands. CA- trained
- 8: Blocking hand sink with food items. CA- moved

13: Raw salmon stored over produce in walk in cooler. Raw seafood stored over uncovered sauces. CA- trained and moved

- 14: 0 ppm cl2 in dish machine. CA- use 3 compartment sink
- 19: Seafood broth and beef broth held on stove below 135°F. CA- embargoed
- 19: White rice held in steamer at 120°F. CA- embargoed
- 21: No date marking on any prepared foods in walk in cooler. CA- trained
- 35: Unlabled food ingredient in generic spray bottle.
- 37: Food prep trays stored ontop of trash cans.
- 39: Wet wiping cloths stored on prep table.
- 41: In use utensils stored in standing water.
- 52: Dumpster missing lid.
- 53: Excessive food and grease buildup on floors and walls on cook line.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KOREA BBQ AND SUSHI

Establishment Number : 605256246

Comments/Other Observations

2: Employee health policy 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.

6:

9: Restaurant depot , sams

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Parasite destruction paperwork available
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking from raw observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed

20:

22: TPHC USED CORRECTLY FOR SUSHI RICE

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.

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