

**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)
Low temp dish machine	Cl2	0	
3 compartment sink	Cl2		

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 # 0

- 1: Excessive critical violations observed during inspection. CA- recommend food safety training for management to better control food safety 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: Unlabeled food ingredient in generic spray bottle.
- 37: Food prep trays stored on top 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.

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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.

***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