#### TENNESSEE DEPARTMENT OF HEALTH PVICE ESTABLISHMENT INSPECTION REPORT

							FOOD	SERV	ICE ESTA	BL	ISH	IMI	ENT	IN	S	PEC	TI	ON REPORT	SCO	RE		
A			Sil															O Fermer's Market Food Unit				
Estat	aishn	nen	t Nar	ne	KORE	EA BB(	Q AND	SUSHI						Turn	a of f	Establi	chm	R Permanent O Mobile	6		5	
Addre	155				6688	NOLE	NSVILI	LE PK						190	0.010	- 540 - 54	Sec. 14	O Temporary O Seasonal				
City Brentwood Time in			01	L:4	5 F	PM	AN	1/PI	M Tir	me o	ит 03:30: РМ АМ/РМ											
Inspe	ction	Da	te		06/2	3/202	21 Esta	blishment #	60525624	6		_	Emba	rgoed	<u>1</u>							
				Cor	nsultation/Other																	
Risk (	Cate				01	lood are	<b>\$</b> \$2		<b>O</b> 3	haba		<b>O</b> 4						up Required 篇 Yes O No I to the Centers for Disease Contro	Number of S		10	8
		_																control measures to prevent illnes		lion		
		(Ma	ric de	algaa	ted compl	iance statu												INTERVENTIONS ach item as applicable. Deduct points for cal	egory or subcate	gory.)	1	
IN-i	in con					in complian		ot applicable	NO=not observ	ed		cc						pection R=repeat (violation of the s	ame code provisio	xn)		MOT
h	N O	UT	NA	NO		Com	Super			1005	R	WI	h	IN	олт	NA	NO	Compliance Status Cooking and Reheating of Time/Te		cua	ĸ	WT
1 8		0			Person in performs		resent, der	nonstrates k	nowledge, and	0	0	5	16	0	0			Control For Safety (TCS) Fo Proper cooking time and temperatures	ods	0	0	
2			NA	NO				e Health	ss. reporting	0				ŏ	ŏ			Proper reheating procedures for hot holding		00	ŏ	5
	_	ŏ					iction and e		oo, reporting	ō	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, a Public Health Control				
4	_	о О	NA		Proper e			Ic Practice						<b>0</b> 家	00	8		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5 3	2	0	NA	0		arge from	eyes, nose	, and mouth		ŏ	ŏ	5	20		X			Proper cold holding temperatures Proper date marking and disposition			0	5
	0 2	ŝ	nun.			lean and p	roperly was	shed		0	0			2	<u>~</u>	0		Time as a public health control: procedure	and records	0	0	
		×	0	0	alternate	procedure	es followed		ods or approved	0	0	°			OUT	NA	-	Consumer Advisory		-	-	
	N O	υT	NA	NO			Approve		accessible		0	2	23	×	0	0		Consumer advisory provided for raw and u food	ndercooked	0	٥	4
		8	0	2			n approved roper temp			0	0			_	OUT		NO	Highly Susceptible Populati		-		
11 (	0 2	ž.			Food in g	good cond	ition, safe, a	and unadulte hell stock tag		0	0	5	24	_	0	×		Pasteurized foods used; prohibited foods n	ot offered	0	0	5
		о ялт	O	O NO	destructi	ion		Contamin		0	0		25	IN O	OUT	NA		Chemicals Food additives: approved and properly use	d	0	0	
13 (	0	×	0		Food seg	parated an	d protected			-	0		26	0	澎		·	Toxic substances properly identified, store	d, used	ŏ		5
14 ( 15 }	_	0	-		Proper d				d food not re-	0	0	5 2	27	_	OUT O	NA	NO	Conformance with Approved Pro Compliance with variance, specialized pro HACCP plan		0	0	5
	-	_		-	served								<u> </u>									
				GOO	>d Retai	I Practic	es are pr	eventive	measures to c				oduc L PR		-		geni	, chemicals, and physical objects i	nto foods.			
				00	T=nat in α				COS=com	ected o	n-site	during			16B			R-repeat (violation of the same			_	
		DUT				Safe I	Food and			cos	R	WI		0	л			Compliance Status Utensils and Equipment		COS	ĸ	WI
28		8	Past Wate	eurizi er and	ed eggs u d ice from	sed where approved	required			8	0	1 2	45	5 0				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
30					obtained f	or speciali		sing method	5	Ő	0	1	46	1	o v	Varewa	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
31	-								or temperature	0	0	2	47			lonfoo	d-cor	itact surfaces clean		0	0	1
32		0	contr Plan		i property	cooked for	r hot holding	a			0	1	48	0		ict and	t cold	Physical Facilities water available; adequate pressure		0	0	2
33		0	Appr	oved	thawing r	methods us	sed	9		0	0	1	45		ΣÞ	Numbir	ng ins	stalled; proper backflow devices		Ō	Ō	2
34	_	0 )/T	Ther	mom	eters prov	rided and a	accurate	-tion		0	0	1	50	_				waste water properly disposed is: properly constructed, supplied, cleaned		0	0	2
35	_	_	Foor	1 nm	verty tabel				cords available	0	0	1	52	_				use properly disposed; facilities maintained		0	0	1
-	_	~ )UT			-	_		maminatio		-		-	53			-		lities installed, maintained, and clean			0	1
36		0	Inse	ts, ro	odents, an	d animals	not presen	t		0	0	2	54	1	) A	dequa	ite ve	ntilation and lighting; designated areas use	t	0	0	1
37	1	X	Cont	amin	ation prev	vented duri	ing food pre	paration, sto	orage & display	0	0	1		0	л			Administrative Items				
38	_	-			cleanlines		and stored			0	0	1	55					nit posted inspection posted		0	0	0
40	_					vegetables					ŏ	÷.	٣	<u> </u>	<u>, 10</u>	1034.16	COLUC	Compliance Status				WT
	0	TUC				Proper	Use of U	tensils			<u> </u>	_						Non-Smokers Protection Ac	rt 🛛		_	
41 42						perly store		stored, dried	handled	8	8	1	57					with TN Non-Smoker Protection Act ducts offered for sale		X	읭	0
43		0	Sing	e-use	e/single-se	ervice artic		stored, anec ly stored, us		0	0	1	5		_			oducts oriened for sale oducts are sold, NSPA survey completed		ŏ		
44		-			sed proper						0							Record all proton and a second second second				
servic	e est	ablis	hmer	t per	nit. Items i	dentified as	constituting	imminent he	alth hazards shall b	e corre	cted i	mmed	iately o	r ope	ration	ns shall	ceas	Repeated violation of an identical risk factor m e. You are required to post the food service est	ablishment permit	in a c	onspi	icuous
									ver. You have the ri 1, 68-14-715, 68-14-7			t a he	aring n	-	-	-		Iling a written request with the Commissioner w	thin ten (10) days	of the	date	of this
			<			<u> </u>	_				_			C	1	h	T	harn				

21 Date Signature of Environmental Health Specialist

06/23/2021

****	Additional

Signature of Person In Charge

Date

	Additional food safety information can be found on our website,	http://tn.gov/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each me Please call ( ) 6153405620	onth at the county health department. to sign-up for a class.	RDA 629

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: KOREA BBQ AND SUSHI							
Establishment Number #: 605256246							

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink Low temp dish machine	CI2	100						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	36				
Walk in freezer	0				
Open top prep cooler	40				
Reach in cooler	34				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Beef in walk in cooler	Cold Holding	38
Rice in rice cooker	Hot Holding	164
Tofu in open top prep cooler	Cold Holding	43
Tofu in Prep cooler	Cold Holding	41
Hot dogs in prep cooler	Cold Holding	37
Bean sprouts in prep cooler	Cold Holding	50
Potato salad in prep cooler	Cold Holding	50
Miso soup in warmer	Hot Holding	139
Pork in reach in cooler	Cold Holding	41
Chicken in reach in cooler	Cold Holding	41
Cream cheese in small front prep cooler	Cold Holding	40
Salmon in sushi prep cooler	Cold Holding	38

#### Observed Violations

Total # 16 Repeated # ()

6: Handling raw meat then handling clean dishes without washing hands. CA-trained

- 7: Cutting produce with bare hands. CA- trained and put on gloves.
- 8: Blocking hand sink. CA- unblocked hand sink
- 11: Calamari stored under 3 compartment sink with water on boxes. CA removed from box and moved
- 13: Raw meat stored over produce in walk in cooler. CA- moved and trained
- 14: Rinsing sheet pan in 3 comp sink without sanitizing. CA- trained
- 20: Potato salad and bean sprouts held above 41°F in front prep cooler.
- 21: No date marking on any prepared foods held longer than 24 hours. CA-trained
- 26: Household insecticide stored in mop sink area. CA- removed
- 35: Unlabeled food containers In kitchen
- 37: Employee beverage stored on prep table.
- 39: Wet wiping cloth stored on prep tables
- 41: Knife stored between prep table and prep cooler.
- In use utensils stored in standing water
- 47: Excessive buildup on door seals of prep freezer.
- 47: Excessive buildup on inside of ice machine.
- 53: Excessive water and food debris underneath cooking equipment.

## 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

1:

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.

9: Restaurant depot

10: (NO): No food received during inspection.

12: (IN) Parasite destruction paperwork available

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: (N.O.) No cooling of TCS foods during inspection.

19:

22:

23:

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

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