

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

68

KOREA BBQ AND SUSHI

Establishment Name _____
Address 6688 NOLENSVILLE PK

City Brentwood

Inspection Date 05/17/2023

Establishment # 605256246

Embargoed 050

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category	☐ 1		☐ 3	☐ 4	Follow-up Required	 Yes ☐ No	Number of Seats
108							

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

(Mark designated compliance status (IK, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance		OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
Compliance Status								COS	R	WT			
	IN	OUT	NA	NO	Supervision								
1	☐	☒			Person in charge present, demonstrates knowledge, and performs duties			☐	☐	5			
	IN	OUT	NA	NO	Employee Health								
2	☒	☐			Management and food employee awareness, reporting			☐	☐	5			
3	☒	☐			Proper use of restriction and exclusion			☐	☐				
	IN	OUT	NA	NO	Good Hygienic Practices								
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use			☐	☐	5			
5	☒	☐		☐	No discharge from eyes, nose, and mouth			☐	☐				
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	☒	☐		☐	Hands clean and properly washed			☐	☐	5			
7	☐	☒	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			☐	☐				
8	☐	☒			Handwashing sinks properly supplied and accessible			☐	☐	2			
	IN	OUT	NA	NO	Approved Source								
9	☒	☐			Food obtained from approved source			☐	☐	5			
10	☐	☐	☐	☒	Food received at proper temperature			☐	☐				
11	☒	☐			Food in good condition, safe, and unadulterated			☐	☐				
12	☒	☐	☐	☐	Required records available: shell stock tags, parasite destruction			☐	☐				
	IN	OUT	NA	NO	Protection from Contamination								
13	☐	☒	☐		Food separated and protected			☐	☐	4			
14	☐	☒	☐		Food-contact surfaces: cleaned and sanitized			☐	☐	5			
15	☒	☐			Proper disposition of unsafe food, returned food not re-served			☐	☐	2			

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	☐	☐	☐	☒	Proper cooking time and temperatures			☐	☐	5
17	☐	☐	☐	☒	Proper reheating procedures for hot holding			☐	☐	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	☐	☐	☐	☒	Proper cooling time and temperature			☐	☐	5
19	☐	☒	☐	☐	Proper hot holding temperatures			☐	☐	
20	☒	☐	☐		Proper cold holding temperatures			☐	☐	
21	☐	☒	☐	☐	Proper date marking and disposition			☐	☐	
22	☒	☐	☐	☐	Time as a public health control: procedures and records			☐	☐	
	IN	OUT	NA	NO	Consumer Advisory					
23	☒	☐	☐		Consumer advisory provided for raw and undercooked food			☐	☐	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered			☐	☐	5
	IN	OUT	NA	NO	Chemicals					
25	☐	☐	☒		Food additives: approved and properly used			☐	☐	5
26	☒	☐			Toxic substances properly identified, stored, used			☐	☐	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan			☐	☐	5

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

GOOD RETAIL PRACTICES

OUT=not in compliance				COS=corrected on-site during inspection				R-repeat (violation of the same code provision)							
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT		
	OUT	Safe Food and Water							OUT	Utensils and Equipment					
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1
	OUT	Food Temperature Control							OUT	Physical Facilities					
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1
	OUT	Food Identification						52	☒	Garbage/refuse properly disposed; facilities maintained			☐	☐	1
35	☒	Food properly labeled; original container; required records available			☐	☐	1	53	☒	Physical facilities installed, maintained, and clean			☐	☐	1
	OUT	Prevention of Food Contamination						54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1
36	☐	Insects, rodents, and animals not present			☐	☐	2		OUT	Administrative Items					
37	☒	Contamination prevented during food preparation, storage & display			☐	☐	1	55	☐	Current permit posted			☐	☐	0
38	☐	Personal cleanliness			☐	☐	1	56	☐	Most recent inspection posted			☐	☐	
39	☒	Wiping cloths; properly used and stored			☐	☐	1	Compliance Status				YES	NO	WT	
40	☐	Washing fruits and vegetables			☐	☐	1	Non-Smokers Protection Act							
	OUT	Proper Use of Utensils						57		Compliance with TN Non-Smoker Protection Act			☒	☐	0
41	☒	In-use utensils; properly stored			☐	☐	1	58		Tobacco products offered for sale			☐	☐	
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	59		If tobacco products are sold, NSPA survey completed			☐	☐	
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1								
44	☐	Gloves used properly			☐	☐	1								

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-201, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

05/17/2023

Date _____

Jack Chapin
Signature of Environmental Health Specialist

Date _____

**** Additional food safety information can be found on our website. <http://tn.gov/health/article/eh-foodservice> ****

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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:
Source Type:	Source:
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Additional Comments