

Lebanon

Address

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

Number of Seats 88

COS R WT

0 0

0 0

0 0

0 0

0 0

0 0 5

O Farmer's Market Food Unit Burger King #6482 Remanent O Mobile Establishment Name Type of Establishment 100 Hartman Dr O Temporary O Seasonal

Time in 10:24 AM AM/PM Time out 10:40; AM AM/PM

Follow-up Required

11/09/2021 Establishment # 605254123 Embargoed 0 Inspection Date

 Routine 類Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

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# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for each su

- 17	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed			S=co	rrecte	d on-sit	te duri	ng ins	pection R=repeat (violation of the same code provis		
	Compliance Status							WT	WT Compliance Status							
	IN	OUT	NA	NO	Supervision						ОИТ	NA	NO	Cooking and Reheating of Time/Temperature		
17	610	$\overline{}$		_	Person in charge present, demonstrates knowledge, and	_		_						Control For Safety (TCS) Foods		
ין	羅	0			performs duties	١.	이이하다		16	凝	0	0	0	Proper cooking time and temperatures		
		OUT	NA	NO	Employee Health						17	0	0	0	X	Proper reheating procedures for hot holding
2	- MC	0			Management and food employee awareness; reporting	0	0						0117		NO	Cooling and Holding, Date Marking, and Time as
3	寒	0			Proper use of restriction and exclusion	0	0 0 5			IN	OUT	NA	NO	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and temperature		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0		5	19		0	0	0	Proper hot holding temperatures		
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ů	20		0	0		Proper cold holding temperatures		
	IN	OUT	NA	-	Preventing Contamination by Hands			21	<b>2000</b>		0	Proper date marking and disposition				
6	黨	0		0	Hands clean and properly washed	0	0		22	X	o	0	0	Time as a public health control: procedures and records		
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5				-				
-		-	_	_	alternate procedures followed	-	-	_	$\vdash$	IN	OUT	NA				
8		OUT	NA	N/A	Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked		
-			NA	NO	Approved Source	_		-	$\vdash$	181	OUT	NA	_	food		
9	黨	0	~	-	Food obtained from approved source	0	0		$\vdash$	IN	001	NA	NO	Highly Susceptible Populations		
10	0	ŏ	0	250	Food received at proper temperature	0	0	5	24	0	l٥l	200		Pasteurized foods used; prohibited foods not offered		
111	×	0			Food in good condition, safe, and unadulterated	0	9	۱ * I	$\vdash$							
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	Chemicals		
		OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used		
13	~		0		Food separated and protected	0	_	4	26	窦	0			Toxic substances properly identified, stored, used		
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	X		Compliance with variance, specialized process, and HACCP plan		

#### Good Retail Practices are preventive me ures to control the introduction of pathoge s, chemicals, and physical objects into for

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT				
28		Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	7
33	0	Approved thawing methods used	0	0	7
34	X	Thermometers provided and accurate	0	0	ī
OUT Food Identification					
35	0	Food properly labeled; original container, required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	-
40	0	Washing fruits and vegetables	0	0	7
	OUT	Proper Use of Utensiis			
41	120	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	,
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	0	_

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	-
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hi ten (10) days of the date of th ns 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320 Dav

11/09/2021 Date 11/09/2021

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

Date

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



Establishment Information							
Establishment Information							
Establishment Name: Burger King #6482  Establishment Number ≠ 605254123							
Establishment Number #:  605254123							
NSPA Survey - To be completed if	#57 is "No"						
Age-restricted venue does not affirmatively rest		facilities at all times to per	rsons who are				
twenty-one (21) years of age or older.	and decess to its ballongs of	identites de direction per	Soils will are				
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed or	open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature ( Fahr				
Food Townson							
Food Temperature		Mate of Free					
Description		State of Food	Temperature ( Fahi	renneit)			

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
34:
41:
53:
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<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Establishment Name: Burger King #6482	
Establishment Number: 605254123	
Comments/Other Observations	
Comments/Other Observations  1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: Item corrected. Lettuce and tomatoes timed out per policy 23: 24: 25: 26: 27: 57:	
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10. 17 <sup>.</sup>	
18:	
19:	
20:	
21:	
22: Item corrected. Lettuce and tomatoes timed out per policy	
23:	
24: 25:	
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20. 27 <sup>.</sup>	
57:	
57: 58:	
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<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Burger King #6482		
stablishment Number: 605254123		
comments/Other Observations (cont'd)		
dditional Comments (cont'd)		
ee last page for additional comments.		

Establishment Information

Establishment Information							
Establishment Name: Burger King #6482							
Establishment Number #: 605254123							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
See routine inspection for comments							