

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



Establishment Information	
Establishment Name:	Zaxby's
Establishment Number #:	605201900

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)
3 comp	Quat	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Wic	41
Thawing cabinet	40
Grill cooler	28
Reading table	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut lettuce mix, ml 1	Cold Holding	41
Hard boiled egg, ml 1	Cold Holding	42
Sliced tomatoes, ml 1, 5hrs	Cooling	45
Shredded lettuce, ml1, 5hr	Cold Holding	46
Chicken strips, open air warmer	Hot Holding	119
Grilled chicken, hot tray	Hot Holding	146
Chicken strips, fry station	Cooking	198
All tcs, ml 2	Cold Holding	40
Raw chicken, breadng station	Cold Holding	38
Raw chicken, thawing cabinet	Thawing	41
Raw chicekn, wic	Cold Holding	39
Sliced tomatoes, wic, 5 hrs	Cooling	39
Shredded lettuce, wic, 5 hrs.	Cooling	40
Hardboiled eggs, wic	Cold Holding	40
All other tcs, wic	Cold Holding	40

Observed Violations

Total # 3

Repeated # 0

18: Observed sliced tomatoes and shredded lettuce on ML1 above 41°F. Pic stated they started the cooling process around 9:30 am. Pic stated after preparing both items, most were placed in the wic while the two pans on the ML were placed directly there. Pic also stated that the top of the ml had been open all morning. Observed other tcs items in ML within temp range. Observed all tcs in wic at 41°F or below.

COS pic discarded the aotes and lettuce and restocked from the wic. Discussed proper cooling methods with pic.

19: Observed chicken strips in the open air warmer temping between 119°F and 122°F, and observed they were being pulled from while more was being cooked. COS employee discarded and discussed with pic.

53: Some debris build up on the airvents and the light above the thawing cabinet appears to be hanging lower on one side.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Pic aware
- 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: Observed hand washing when needed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Food

Source: Pfg

Source Type: Water

Source: Murf city

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Email:
Murfreesboro23003@zaxbys.com