

Establishment Name

Inspection Date

Risk Category

Address

City

Sam's Gyro

Nashville

2500 Murfreesboro Rd.

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 26

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

Time in 03:45 PM AM / PM Time out 04:30; PM 12/06/2023 Establishment # 605207161 Embargoed 0

Follow-up Required

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

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IK, OUT, KA, NO) for each numbered Item. For Items marked	UT, mark COS or R for each Item as applicable	<ul> <li>Deduct points for category or subcategory.)</li> </ul>
-----------------------------------------------------------------------------------------------	-----------------------------------------------	-----------------------------------------------------------------

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	)\$=co	recte	d on-si	te duri	ing in
_	_		_		Compliance Status	cos	R	WT				_	_
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	12	0	0	0
	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ŏ	×
2	800	0	Text.	HO	Management and food employee awareness: reporting	0	0		l H	Ĕ	Ŭ	ŭ	-
3	×	o			Proper use of restriction and exclusion	ō	ō	5		IN	ОИТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				18	议	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	2	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	24	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	NA.	NO
8	300	0	_		Handwashing sinks properly supplied and accessible	0	0	2	I		200		110
Ť	IN	OUT	NA	NO	Approved Source	-	_	-	23	0	0	×	
9	窓	0			Food obtained from approved source	0	0			IN	OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0	1	l	0	$\overline{}$	320	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	200	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	X	
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### res to control the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	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	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment		_	_
45	0	Food and nonfood-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	- 3
49	黨	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	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	麗	Current permit posted	0	0	П
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	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

anner. You have the right to request a h (10) days of the date of the

MINDO 12/06/2023

12/06/2023 Date

Signature of Person In Charge

Date

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



#### Establishment Information

Establishment Name: Sam's Gyro
Establishment Number #: 605207161

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\top$
Sarage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\vdash$
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
	I		l				

Equipment Temperature					
Description Temperature ( Fahr					
Prep cooler	44				
Reach in freezer	8				
Reach in freezer	18				
Reach in cooler	42				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Gyromeat steamwell	Hot Holding	168				
Chicken steamwell	Hot Holding	164				
Rice steamwell	Hot Holding	180				
Feta prep cooler	Cold Holding	5				
Sliced tomatoes prep cooler	Cold Holding	41				
Ranch dressing prep cooler	Cold Holding	39				
Blanched fries	Cold Holding	33				
Raw chicken reach in cooler	Cold Holding	34				
Sliced tomatoes reach in cooler	Cold Holding	40				
Cooked broccoli and carrots reach in cooler	Cooling	47				
Gyro meat	Cooking	200				

Observed Violations						
Total # 2						
Repeated # ()						
49: Faucet on 3 comp sink is leaking water						
55: Current permit not posted						
""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: Sam's Gyro Establishment Number: 605207161

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Employee health policy posted on the wall with symptoms and diseases
- 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 employee properly wash hands after touching raw chicken
- 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: Choice, restaurant depot, pfg, sysco, sams
- 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: Cooking temperatures above 165F
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooked Broccoli and carrots cooling in reach in cooler in a shallow container. Broccoli and carrots at 47F. Owner stated they were cooked approximately 4 hours ago.
- 18: Cooling down gyro meat in reach in freezer in shallow pan uncovered. Gyro meat at 31F-50F. The meat on the top shaved approximately 10 minutes ago
- 19: Hot food at 135F and above
- 20: Cold food at 41F and below
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information	
Establishment Name: Sam's Gyro	
Establishment Number: 605207161	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
700 last page let additional commence.	

Establishment Information								
Stablishment Name: Sam's Gyro								
Establishment Number # 605207161								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								