

City

Lebanon

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Arby's #5256

Establishment Name
Address

Arby's #5256

Type of Establishment

O Fermer's Market Food Unit

Permanent
O Mobile
O Temporary
O Seasonal

Inspection Date 02/27/2023 Establishment # 605147775 Embargoed 0

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

Risk Category O1 第2 O3 O4 Follow-up Required O Yes 質 No Number of Seats 82

tisk 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.

Time in 11:19; AM AM/PM Time out 11:38; AM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

IIN	#=in ¢	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	55 =cor	recte	d on-si	te dur	ing
_					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervisien					IN	оит	NA	N
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	3
	IN	OUT	NA	NO	Employee Health				17	Ó	O	0	7
2	0	0			Management and food employee awareness; reporting	0	0						
3	0	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	٦
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	7
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	0	0	0	
IN OUT NA NO Preventing Contamination by Hands					21	0	0	0	Г				
6	0	0		0	Hands clean and properly washed	0	0		22	٥	0	0	·
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	_	_	_	L`
1	_	_	_		alternate procedures followed	_	_			IN	OUT	NA	N
8	0				Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	0	П
	_	OUT	NA	NO	Approved Source		_			_	_	_	ш
9	0	0			Food obtained from approved source	0	0	ı		IN	OUT	NA	N
10	0	0	0	0	Food received at proper temperature	0	0	1 . [24	0	0	0	П
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	-	_		_	Ш
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	0	П
13	0	0	0		Food separated and protected	0	0	4	26	0	0		
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	N
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	0	

					Compliance Status	cos	R	WT
	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	0	Proper reheating procedures for hot holding	0	0	,
	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		0	0		Proper cold holding temperatures	0	0	5
21	0	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	Consumer Advisory		
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

			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	Ε.
34	0	Thermometers provided and accurate	0	0	Т
	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	
37	885	Contamination prevented during food preparation, storage & display	0	0	
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			
41	120	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	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	黨	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	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			
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	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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 68.14-703, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

02/27/2023

Date Signature of Environmental Health Specialist

02/27/2023

Date

Signature of Person In Charge

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6154445325 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: Arby's #5256								
Establishment Number #: 605147775								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	m of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at eve	ry 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	not completely removed	or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Fauirana Tananana								
Equipment Temperature								
Description			Temperature (Fah	renheit)				
Food Temperature		1-11 1	1= 1					
Description		State of Food	Temperature (Fah	renheit)				
I								
l .								

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
37:
41:
47:
***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

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Comments/Other Observations			
7: 8:			
***See page at the end of this document for any violations t	hat could not be displayed	d in this space	
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Additional Comments			
See last page for additional comm	nents.		
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Arby's #5256			
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Comments/Other Observations (cont'd)			
*			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: Arby's #5256						
Establishment Number #: 605147775						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Priority violations corrected at time of follow up inspe	ction					