

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Burger Theory** Remanent O Mobile Establishment Name Type of Establishment 75 Belinda Pkwy O Temporary O Seasonal

> **Mount Juliet** Time in 11:09; AM AM / PM Time out 12:05; PM AM / PM 08/25/2023 Establishment # 605313632

Embargoed 3 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 50 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		cos	S =∞	rrecte	d on-si	te duri	ing ins	pection
					Compliance Status	COS	R	WT						Compl
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	Proper cooking t
Н	IN	OUT	NA	NO	Employee Health				17	õ	ŏ	ŏ	_	Proper reheating
2	MC.	_	-		Management and food employee awareness: reporting	0	ТО	\neg	-	Ť	Ť	Ť	-	Cooling and h
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	and i
	IN	OUT	NA	NO	Good Hygienic Practices		_		18	0	0	0	涎	Proper cooling ti
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0	文	Proper hot holding
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0		Proper cold hold
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	26	0	0	Proper date mar
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	Tittle do a pacific
-		-	_	_	alternate procedures followed	-	-	_	\vdash	IN	OUT	NA	NO	O
8	0	OUT	NA	N/A	Handwashing sinks properly supplied and accessible Approved Source	-	0	2	23	0	翼	0		Consumer advis food
9	XX.	0	nen	NO		0	0		Н	IN	OUT	NA	NO	Highi
10	8	_	~	-	Food obtained from approved source	8	8		\vdash	IIN	001		NO.	rugni
11	×	_	_	250	Food received at proper temperature Food in good condition, safe, and unadulterated	8	ö	5	24	0	0	333		Pasteurized foor
-			0.0		Required records available: shell stock tags, parasite	-		11	\vdash					
12	0	0	×	0	destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives:
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substance
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforma
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		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	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	250	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	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
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	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		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	羅	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	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	Т		
55	0	Current permit posted	0	0	Г ₀
56	0	Most recent inspection posted	0	0	٥
		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	

d post the most recent inspection report in a conspicuous manner. You have the right to request a h C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

Date

08/25/2023

08/25/2023 Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



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Establishment Name: Burger Theory
Establishment Number #: 605313632

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
3 comp sink	QA	200							

Equipment Temperature					
Description Temperature (Fahrenh					
Wic	37				
Wif	25				
Turbo air ric Under grill	40				
Turbo air salad ric	38				

Description	State of Food	Temperature (Fahrenheit
Diced tomatoes	Cold Holding	37
Grilled chicken	Cold Holding	38
Pico	Cold Holding	38
Fish filet	Cold Holding	41
Chicken raw	Cold Holding	39
Sausage gravy	Cold Holding	38
Steak	Cooking	155

Observed Violations
Total # 6
Repeated # ()
8: No soap at hand sink by prep sink
21: Pan of mash potatoes dated 8-14 still being used. Pan of cut veggies dated
8-11 in ric. Pan of sausage gravy not dated at all in wic
23: Consumer advisory is incorrect on menu
36: Several gnats and flies in kitchen around dish machine
42: Containers stacked wet on shelf across from dish machine
45: Severely grooved cutting boards on ric
43. Severely grooved calling boards on he

[&]quot;"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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Establishment Number: 605313632

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Discussed policy with pic
- 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: Employees washed hands before putting on gloves to cut limes
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source info
- 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 food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No food in cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See food temps
- 22: (NA) No food held under time as a public health control.
- 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.

	Establishment Information	
Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Burger Theory	
Additional Comments (cont'd)	Establishment Number: 605313632	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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See last page for additional comments.		
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Establishment Information Establishment Name: Burger Theory								
Establishment Number #	605313632							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	US Foods, Creation Gardens					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comm	ents							