TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A MERCON	100		A. C. C.																	
Est	abīs	hmer	t Nar		Five Guys											Farmer's Market Food Sermanent O Mo			Ì	
	Establishment Name 22 Address 22 City 12 Inspection Date 12 Purpose of Inspection 20 Risk Category 0 Risk Category 0 Risk Category 0 IN-in compliance 0 IN-in compliance 0 IN 0UT NA NO 2 0 0 IN 0UT NA NO 1 0 0 0 1 0 0 0 1 0 0 0 1 0 0 0 2 0 0 NO 2 0 0 NO 2 0 0 NO 3 0 0 NO 4 0 0 0 10 0 0 0 NO 3 0 0 0		2220 Gallatin	Pike N						Тур	xe of E	Establi	shme	O Temporary O Se		L				
				01	1.2	5 F	<u>р</u> и													
-					Madison Time in 01:55 PM AM / PM Time out 02:40: PM AM / PM L2/07/2023 Establishment # 605315847 Embargoed 0 0															
	Inspection Date 12/07/2						00531584	1		_			d U							
Pu	pose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pro	elimin	ary		0	Cor	nsultation/Other				
Ris								O 4						up Required O Yes			54			
	Risk 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.																			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IK, OUT, KA, NO) for each numbered litem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																			
									ite ma											
17	tin c	ompli	ance		OUT=not in compliance Compl	ance Status	NO=not observe	d COS	R		s=co	rrecte	d on-s	ite duri	ng ins	Compliance Stat	riolation of the same code provis		R	WT
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Roberting				
1	黨	0		_	Person in charge pre performs duties	isent, demonstrates kr	owledge, and	0	0	5	16	12	0	0	0	Control For Safe Proper cooking time and tem		0	0	_
			NA			Employee Health		-				õ		Ň		Proper reheating procedures		0	ŏ	5
					Management and for Proper use of restrict	od employee awarenes	is; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, De a Public He	•••			
			NA	_		Hygionic Practico		-		_	18	1	0	0	0	Proper cooling time and temp		0	0	_
4	X	0		0	Proper eating, tasting	a drinking, or tobacco		0	0	5	19	爱	0	0		Proper hot holding temperatu	ires	0	0	
5			NA			yes, nose, and mouth g Contamination by	Hands	0	0	-		12	8	8	0	Proper cold holding temperat Proper date marking and disp		8	8	5
6	邕	0		0	Hands clean and pro	perly washed		0	0			1	0	o		Time as a public health contr		0	0	
7				0	alternate procedures	t with ready-to-eat foo followed	ds or approved	0	0	*		IN	OUT	NA	NO	Consumer				
8				NO		properly supplied and a pproved Source	ocessible	0	0	2	23	0	0	箴		Consumer advisory provided food	for raw and undercooked	0	0	4
9	黨	0			Food obtained from a	approved source			0			IN	OUT	NA	NO	Highly Suscepti	ble Populations			
			0	26		per temperature on, safe, and unadulte	rated	0	00	5	24	0	0	88		Pasteurized foods used; pro?	nibited foods not offered	0	0	5
12			Ж	0	Required records ava destruction	ailable: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chem	licals			
				NO	Protect	ion from Contamina	tion				25	0	0	X		Food additives: approved an		0	<u> </u>	5
13	夏夏	8	8		Food separated and Food-contact surface	protected s: cleaned and sanitiz	ed	8	0	4	26	<u>実</u> IN		NA	NO	Toxic substances properly id Conformance with A	entified, stored, used pproved Procedures	0	0	
			-		Proper disposition of	unsafe food, returned				2	27	_	0	_		Compliance with variance, sp		0	0	5
	~	_			served			-	-			-	_			HACCP plan		-	-	
				Goo	d Retail Practice	s are preventive n	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
								GOO						3						
				00	T=not in compliance Compli	ance Status	COS=corre		R			scoon				Compliance Str		COS	R	WT
_	28	001	_	0.0570	Safe Fe d eggs used where re	od and Water		0	0	-			UT	ood ar	od no	Utensils and Equi nfood-contact surfaces clean			_	
	29	0	Wate	er and	ice from approved so	ource		0	0	2	4	5				and used	able, property designed,	0	0	1
	30	OUT	Varia	ance c		d processing methods perature Control		0	0	1	4	6	o v	Varewa	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
	31	0			oling methods used; a	dequate equipment fo	r temperature	0	0	2	4	_	-	lonfoo	d-con	tact surfaces clean		0	0	1
	32	-	cont		properly cooked for h	of holding		0			4		UT O ⊢	lot and	Loold	Physical Facilit water available; adequate pr		0	0	2
	33	0	Appr	oved	thawing methods use	d		0	0		4	9	0 P	Yumbir	ng ins	stalled; proper backflow device	85	0	0	2
	34	O OUT	Ther	mome	eters provided and ac	curate dentification		0	0	1	5	_				waste water properly dispose s: properly constructed, supp		0	0	2
-	35		Food	d prop		container; required rec	ords available	0	0	1	-	_				use properly disposed; facilitie		ō	ō	1
		OUT				Food Contaminatio		-	-	-				-		lities installed, maintained, an		0	0	1
;	36	0	Inse	cts, ro	dents, and animals no	ot present		0	0	2	5	4 (0 A	dequa	de ve	ntilation and lighting; designal	ted areas used	0	0	1
:	37	0	Cont	tamina	ition prevented during	food preparation, sto	rage & display	0	0	1		0	UT			Administrative it	tems			
-	38				leanliness			0	0	1	5	5 0	0 0	urrent	perm	nit posted		0	0	
	39	Ó	Wipi	ng cio	ths; properly used an	d stored		0	0	1		_				inspection posted	-	õ	0	0
-	40	O OUT	_	ning fi	ruits and vegetables Proper L	Jse of Utensils		0	0	1						Compliance Sta Non-Smokers P		YES	NO	WT
_	41	0	In-us		nsils; properly stored				0		5					with TN Non-Smoker Protecti		X	의	
	42 43					properly stored, dried, s; properly stored, use		0	0			8 9				ducts offered for sale oducts are sold, NSPA survey	/ completed		e	0
	ŭ				ed properly				ŏ										- 1	
																Repeated violation of an identic e. You are required to post the fi				
mar	mer a	nd po	st the	most	recent inspection report		r. You have the rig	ht to r	eques							lling a written request with the C				
- op			V	19.081			12/0			3		-			<u> </u>	e Park		12/0	7/2	2023
Sig	natu	re of	Pers	ion In	Charge	-			_	Date	Sig	gnatu	ire of	Envir		ental Health Specialist	-			Date
					,	Additional food safety	information can	be fo	und	on ou	r wet	bsite	http	.//tn.a	ow/h	ealth/article/eh-foodservic	e ****			
pu	2267	(Rev	6.45			Free food safety	training classes	s are	avai	ilable	eac	h m	onth	at the	cou	inty health department.			pr	A 629
	+2267 (Rev. 6-15) Please call () 6153405620 to sign-up for a class.																			

PH-2267 (Rev. 6-15)	Free food safety training class		th at the county health department.	RDA 6
(nev. 0-15)	Please call () 6153405620	to sign-up for a class.	nder da

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Five Guys
Establishment Number #: [605315847]

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Manual	QA	200						

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Prep cooler on cook line	34		
Draw cooler on cook line	35		
Walk in cooler	33		

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Sliced tomatoes on prep cooler on cook line	Cold Holding	35
Cut lettuce on prep cooler on cook line	Cold Holding	36
Cook mushroom on steam warmer on cook Ine	Hot Holding	158
Cook onion on stem warmer on cook line	Hot Holding	139
Sliced tomatoes inside of prep cooler on cook line	Cold Holding	34
Raw hamburgers patties in draw cooler on cook	Cold Holding	35
Hot dogs in draw cooler on cook line	Cold Holding	36
Blanche fries over deep fryers (TPHC)	Hot Holding	101
Soft serve mix	Cold Holding	34
Raw hamburgers patties in walk in cooler	Cold Holding	34
Sliced Tomatoes in walk in cooler	Cold Holding	34
Cut lettuce in walk in cooler	Cold Holding	35
Cook hamburger off grill	Cooking	169

Observed Violations
Total #
Repeated # 0
52: Dumpster door open with debris around it

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: Five Guys

Establishment Number : 605315847

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

2: Have a health policy

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 removed gloves after placing raw hamburger patties on the grill. Employee wash hands and plcae new gloves on to handle ready to foods

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 food 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 food temperature chart
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Cooling is done on sliced tomatoes and cut lettuce only and it is placein the walk in cooler to cool.
- 19: See food temperature chart
- 20: See food temperature chart

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: Have a health policy

- 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.

Establishment Information

Establishment Name: Five Guys

Establishment Number: 605315847

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Five Guys

Establishment Number # 605315847

Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Ben e keith	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments