

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Five Guys & Fries Remanent O Mobile Establishment Name Type of Establishment

300 Pleasant Grove Rd., STE 475 O Temporary O Seasonal

Mount Juliet Time in 12:35 PM AM/PM Time out 01:25: PM AM/PM City

02/07/2023 Establishment # 605211958 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 80 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	•
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

	Compliance Status						R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5	
17	0	0	300	0	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	245	0	0		Proper cold holding temperatures	0	0	5	
21	250	0	0	0	Proper date marking and disposition	0	0	1	
22	X	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	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	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

trol the introduction of pathogo ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO			
			ected or COS			
Compliance Status OUT Safe Food and Water 28 O Pasteurized eggs used where required 29 O Water and ice from approved source 30 O Variance obtained for specialized processing methods OUT Food Temperature Control 31 O Proper cooling methods used; adequate equipment for temperature control 32 O Plant food properly cooked for hot holding 33 O Approved thawing methods used 34 O Thermometers provided and accurate OUT Food Identification 35 O Food properly labeled; original container; required records available OUT Prevention of Food Contamination 36 O Insects, rodents, and animals not present 37 O Contamination prevented during food preparation, storage & display 38 O Personal cleanliness						
	OUT	Safe Food and Water				
	0	Pasteurized eggs used where required	0	0	Γ.	
	0		0	0	_;	
30	_		0	0	_	
	OUT	Food Temperature Control				
31	0		0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	Т	
33	0	Approved thawing methods used	0	0	Т	
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 Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	:	
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ	
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	·	
	OUT	Proper Use of Utensils				
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		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
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	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	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	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a h n ten (10) days of the date of th s 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

02/07/2023 Signature of Person In Charge Date Signature of Environmental Health Specialist

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.

02/07/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Five Guys & Fries
Establishment Number ≠: 605211958

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 wenty-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
Fents 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 sink	QA	200						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Wic	33					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw burger in wic	Cold Holding	38
Raw burger under the stove	Cold Holding	38
Mushroom on make line	Hot Holding	145
Fried onions in make line	Hot Holding	144
Sliced tomatoes in make line	Cold Holding	40
Cocked humberger	Cooking	167
, and the second		

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Establishment Information

Establishment Name: Five Guys & Fries Establishment Number: 605211958

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Hand washing was observed by an employee during inspection
- 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
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temperature
- 20: See food temperature
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: They cocked the fries for 2.5 minutes , then they leave it holded like that for 2 hours , if they have any customer they will recooked again for 2.5 minutes if not they will discard it after the two hours .
- 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: Five Guys & Fries	
stablishment Number: 605211958	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information									
Establishment Name: Five Guys & Fries									
Establishment Number #	605211958			The state of the s					
Sources									
Source Type:	Food	Source:	Bennykith						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commei	nts								