

Address

× 0

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

FIVE GUY'S BURGER & FRIES Remanent O Mobile Establishment Name Type of Establishment 21 WHITE BRIDGE RD STE 112 O Temporary O Seasonal Nashville Time in 12:20 PM AM/PM Time out 12:55: PM AM/PM

04/11/2024 Establishment # 605255297 Embargoed 0 Inspection Date

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

Number of Seats 49 Risk Category О3 Follow-up Required O Yes 疑 No

							X	
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	<ul> <li>Person in charge present, demonstrates knowledge, and performs duties</li> </ul>				0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭXС	0			Management and food employee awareness; reporting	0	0	
3	×	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	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	1
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	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5

Proper disposition of unsafe food, returned food not re-

	Compliance Status					cos	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	X	0	Proper cooling time and temperature	0	0		
19	×	0	0	0	Proper hot holding temperatures	0	0		
20	243	0	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	0	Proper date marking and disposition	0	0 0 °		
22	0	0	×		Time as a public health control: procedures and records	0	0		
	IN	OUT	NA	NO					
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4	
	IN	OUT	NA	NO	Highly Susceptible Populations				
24	0	0	×		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	80	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	

#### d Retail Practices are preventive m e to control the introduction of pathoge s, chemicals, and physical objects into foods.

PRACTICES

0

			GOO	D R	37
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT Safe Food and Water				
28	_	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30		Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	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	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	1
44	0	Gloves used properly	0	0	1

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	

You have the right to request a en (10) days of the date of the

04/11/2024

Date

04/11/2024

\*\*\*\* 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 ) 6153405620 Please call ( to sign-up for a class.

Date

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



### Establishment Information

Establishment Name: FIVE GUY'S BURGER & FRIES
Establishment Number ≠: 605255297

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.	$\top$
Garage 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.	$\top$
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 compartment sink	Quarternary	300					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Sauce cooler	38					
Salad cooler	38					
Grill cooler	39					
Walk-in cooler	39					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Vanilla ice cream mix in ice cream holder	Cold Holding	34
sliced lettuce on salad cooler	Cold Holding	43
Cooked burger patty on grill	Cooking	194
Raw burger patty in grill cooler	Cold Holding	42
Chopped lettuce in walk-in cooler prepped 2 hours	Cooling	50
Raw beef patty in walk-in cooler	Cold Holding	40

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



### Establishment Information

Establishment Name: FIVE GUY'S BURGER & FRIES

Establishment Number: 605255297

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Person in charge demonstrated sufficient knowledge of foodborne illness risk factors symptoms and exclusion procedures.
- 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 employees washing their hands at appropriate times and with correct technique.
- 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 source information.
- 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: Observed proper cooking time and temperatures. Temperatures recorded on report.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Proper cooling time and temperatures were not observed during the time of inspection.
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 58: Tobacco products are not sold.

# 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.

Comments/Other Observations (cont'd)	
dellate and Commonto (constall	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information									
Establishment Name: FIVE GUY'S BURGER & FRIES									
Establishment Number #.	605255297								
Sources									
Source Type:	Water	Source:	Metro						
Source Type:	Food	Source:	Ban and Keith						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comme	ents								