

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



Establishment Information

Establishment Name: FIVE GUYS #2003

Establishment Number #: 605307019

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.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Cloth Sanitizer	QA	300	
Cloth Sanitizer	QA	400	
Manual Dish Sink		400	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	38
Low boy cooler	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Burger, grilled	Cooking	196
Slice tomatoes, Prep cooler	Cold Holding	37
Lutttuce, Prep cooler	Cold Holding	36
Grilled onions	Hot Holding	153
Blanch fries, holding After 2mins	Cooling	107
Slice tomatoes, 9/7, Walk-In Cooler	Cold Holding	36
Raw beef patties, 9/7@8:40A	Cooling	48
Raw beef patty,wic@9:20a	Cooling	50
Raw beef	Cold Holding	45
Soft serve mix	Cold Holding	32

Observed Violations

Total # 1

Repeated # 0

31: Cooling raw beef patties in Walk-In Cooler with close seal lids. PIC removed the lids and spread out bins.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Obs Good hand washing practices
- 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: Ben e keith food service
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling raw beef patties in Walk-In Cooler prep at 8:40am and 9:30am with close lids. Removed lids and continued cooling in Walk-In Cooler . Check temp in 30-40mins. Must be 41F or below at 3pm
- 19:
- 20:
- 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:
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Source:
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Additional Comments

Discuss cooing procedures with pic and staff