



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



***Establishment Information***

Establishment Name: Arby's #5256  
Establishment Number #: 605147775

***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)
Three comp sink	Quat		
Sani Bucket	Quat	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Beverage Air RIC	44
Traulsen RIF	28
WIC	40
WIF	8

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Chicken Tenders	Hot Holding	112
Chicken Tenders	Hot Holding	153
Popcorn Chicken	Hot Holding	143
Chicken Tenders on make line	Hot Holding	157
Roast Beef	Hot Holding	135
Lettuce	Cold Holding	46
Sliced Tomato	Cold Holding	46
Mac and Cheese	Cold Holding	43
Lettuce in WIC	Cold Holding	41
Sliced Tomato In WIC	Cold Holding	39
Turkey	Cold Holding	43
Ribeye	Cold Holding	43
Brisket	Cold Holding	43
Corn Beef	Cold Holding	43

### Observed Violations

Total # 6

Repeated # 0

19: Chicken tenders on hot well temperature at 112;  
PIC discarded immediately  
20: Beverage Air Prep Table RIC temperature is at 44 degrees  
37: Employee phone stored next to microwave on make line  
37: Employee jacket stored on boxes of condiments  
41: Set of tongs stored handled down in a food container of mozzarella sticks  
stored inside of the Traulsen RIF  
47: Food debris build up in Traulsen RIC

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 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:
- 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 sources
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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.***

**Establishment Information**

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**Sources**

Source Type: Water

Source: City

Source Type: Food

Source: McClane

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**

Discussed with PIC TILT procedure for make line to use until work order for Beverage Air RIC to be completed  
PIC contacted Area Supervisor and has emergency work order submitted for the RIC