TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1000	ALL AND A	ALC: NO														
Kabob Gyro						Type of Establishment O Farmer's Market Food Unit O Mobile					Ç	Z					
Address 718 Thompson Ln, STE 114						_	Тур	be of	Establi	shme	O Temporary O Seasonal		J				
	ress					11	·⊿	5 A	M			и т		ut <u>11:55</u> : <u>AM</u> AM/PM			
City					01/19/2023 Establishment # 60520749				Embe				ne or				
		of In			ORoutine Science Occupiant	т —		- O Pr					0.000	nsultation/Other			
,		legon		0011	01 1 1 2 03			04	earran	ary				up Required O Yes @ No Number of 3	Cante	16	
POSP	Car				ors are food preparation practices and employee		vior	s mo				y repo	ortec	to the Centers for Disease Control and Preven	0.000		
				as c	ontributing factors in foodborne illness outbreak	_											
		(Ma	rk de	algaa	FOODBORNE ILLNESS Ris ed compliance status (IN, OUT, NA, NO) for each numbered Hem										egory.)		
IN	•in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=cor	rrecte	d on-t	site duri	ng ins	spection R=repeat (violation of the same code provis Compliance Status	ion)	R	WT
	IN	OUT	NA	NO	Supervision					IN	001	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	23	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2		OUT O	NA	NO	Employee Health Management and food employee awareness, reporting	0				Ő	Ó		-	Proper reheating procedures for hot holding	Ó	8	5
	Â	ŏ			Proper use of restriction and exclusion	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA	NO	Good Hygionic Practicos					X	0	0		Proper cooling time and temperature	0	0	_
	붋	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	00	8	5	19	X	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	읭	5
	IN A		NA	NO	Preventing Contamination by Hands Hands clean and properly washed	0				*			0	Proper date marking and disposition		0	5
_	×	ŏ	0	ŏ	No bare hand contact with ready-to-eat foods or approved	ō	ŏ	5	22	罴	0	0	-	Time as a public health control: procedures and records	0	0	
8	X	0	_		alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN O	0	NA		Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
	IN 家		NA	NO	Approved Source Food obtained from approved source	0	0	-	-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
10 11	0	0	0	8	Food received at proper temperature Food in good condition, safe, and unadulterated	0	00	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
_	0	ŏ	X	0	Required records available: shell stock tags, parasite	ō	ŏ			IN	OUT	NA	NO	Chemicals			
				NO	Protection from Contamination					25		0		Food additives: approved and properly used	0	0	5
13 14	夏家	0			Food separated and protected Food-contact surfaces: cleaned and sanitized		0	4	26	<u>宗</u> IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15	_			,	Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Practices are preventive measures to co	ntro	the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						600	D R	at/Al	L PR	ACT	TICE	8					
_	_		_	00	T=not in compliance COS=corre Compliance Status		n-site		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	OUT	Dact	a. 1678	Safe Food and Water d eggs used where required	~		-			UT (lood a	ad no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,		_	
2	9	0	Wat	er and	ice from approved source	0	0	2	4	5				and used	0	٥	1
3	-	OUT	Varia	ince (btained for specialized processing methods Food Temperature Control	0	0	1	4	6	•	Narew	ashin	g facilities, installed, maintained, used, test strips	0	٥	1
3	1	0	Prop		oling methods used; adequate equipment for temperature	ο	0	2	4	_	1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3			Plan	t food	properly cooked for hot holding	0		1	4	8	0			f water available; adequate pressure	0		2
3	_		<u> </u>		thawing methods used eters provided and accurate	00	0	1	4	_				stalled; proper backflow devices	0	8	2
		OUT			Food identification			_	5		-			es: properly constructed, supplied, cleaned		ŏ	
3				i prop	erly labeled; original container; required records available	0	0	1	5					use properly disposed; facilities maintained	0	٥	1
	5		Food			-			5		20 T T	بمنتعديط	al faci	ilities installed, maintained, and clean	0	0	1
-		OUT			Prevention of Food Contamination			-	-	_	-			atilation and Eabling: decignated areas used			'
3	6	OUT	Inse	ots, ro	Prevention of Food Contamination dents, and animals not present	0	0	2	5	4	o /			intilation and lighting; designated areas used	ō	0	
3	6	ол О О	Inse Cont	cts, ro tamin	Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display	0 0	0	1	5	4 C	O /	Adequa	ite ve	Administrative Items	0		
	6 7 8	0 0 0	Inse Cont Pers	cts, ro tamin onal (Prevention of Food Contamination dents, and animals not present	0 0 0		-	-	4 C	О / NUT О (Adequa	te ve	Administrative Items nit posted inspection posted	0	0	0
3	6 7 8 9	0000	Inse Cont Pers Wipi	cts, ro tamini onal (ng ck	Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display leanliness ths: properly used and stored ruits and vegetables	0 0 00	0 0	1	5	4 C	О / NUT О (Adequa	te ve	Administrative items nit posted inspection posted Compliance Status	0	0	0 WT
3 3 3	6 7 8 9		Cont Pers Wipi Was	cts, ro tamini onal (ng ck hing f	Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & display leanliness ths: properly used and stored	0 0 0 0 0	0 0 0 0	1 1 1 1 1 1	5	4 0 5 0 7		Adequa Durrent Most re	te ve t perm cent	Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	0 0 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	000000	0 WT
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3 3 4 4 4 4 5 6 7 8 10 5 6 7 8 10 5 6 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8 7	6 7 8 9 0 1 2 2 3 3 4		Cont Pers Wipi Was In-ut Uter Sing Glov	cts, ro conal o ng cik hing t ke ute sils, o le-use res us y viol.	Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display deanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils msils; properly stored quipment and linens; properly stored, dried, handled disingle-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall be			1 1 1 1 1 1 1 1 1 1	54 54 54 54 54 54	4 C 5 C 6 C		Current Adequa Durrent Most re Compli Tobacc F tobac	ance o pro co pro co pri	Administrative items nit posted inspection posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo- to You are required to post the food service establishment permite	O O YES O O O		0 ar food
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3 3 4 4 4 4 4 5 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 8 7 8 7 8 7 8 7 8 7 8 7 8 7 8	6 7 8 9 0 1 2 2 3 4 1 7 1 7		Inse Cont Pers Wipi Was In-ur Sing Glov	cts, ro tamini onal (ng ck hing t le-use es use (sits, c le-use es use (sits, c le-use (sits, c le-use) (sits, c le-use (sits, c le-use) (sits, c le-use (sits, c le-use) (sits, c le-use (sits, c le-use) (sits, c le-use) (sits)) (sits, c le-use) (sits, c le-use) (sits)) (sits, c sits)) (sits))) (sits))) (sits))) (sits))) (sits))) (sits)))))))))))))))))))))))))))))))))))	Prevention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display deanliness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the rig	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	50 50 51 51 51 51 51 51 51 51	4 0 5 1 7 8 9 9		Durrent Most re Dompli Tobacc Tobac f tobac	te ve cent ance o pro co pro co pri i ceas	Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act with TN Non-Smoker Protection Act with Status Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	O O YES O O O	O NO O O O O O O O O O O O O O O O O O	0 ir food icuous of this

PH-2267 (Rev. 6-15)			th at the county health department.	RDA 629
	Please call () 6153405620	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Kabob Gyro Establishment Number #: 605207494

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Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

-quipment l'emperature						
Decoription	Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2	
Repeated # ()	
33:	
53:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kabob Gyro Establishment Number : 605207494

Comments/Other Observations				
 1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: (IN) All raw animal food is separated and protected as required. 14: 	2			
8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12:				
15: 16: 17: 18: 19:				
20: 21: 22: 23: 24: 25: 26: 27: 57: 58:				
***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 violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: Kabob Gyro

Establishment Number : 605207494

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Kabob Gyro Establishment Number #. 605207494

Sources		
Source Type:	Source:	
Additional Commonto		

Additional Comments

All critical violations have been corrected.