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 |
| 3 3 3 4 | 6 7 8 9 0 1 2 | 00000000 | Cont Pers Wipi Was In-us Uter | cts, ro tamini onal (ng ck hing f | 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 | 0 | 0 0 0 | 1 1 1 1 1 1 | 54 54 54 | 4 0 5 0 7 8 | | Durrent Nost re Compli | te ve perm cent ance o pro | Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act | O O YES | 0 00 00000 | 0 WT 0 |
| 3 3 4 4 4 | 6 7 8 9 0 1 2 3 | 0008000 0 0 8 | Cont Pers Wipi Was In-us Sing | cts, ro tamini onal (ng ck hing t hing t ke ute sils, o | 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 | 0 | 0 0 0 0 | 1 | 54 54 55 | 4 0 5 0 7 8 | | Durrent Nost re Compli | te ve perm cent ance o pro | Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale | 0 0 9 9 8 9 0 9 9 0 9 0 9 9 0 9 0 9 9 0 9 9 9 9 | 0 00 00000 | 0 WT 0 |
| 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 |
| 3 3 4 4 4 4 4 5 6 7 8 10 7 10 7 | 6 7 8 9 0 1 2 3 3 4 | | Inse Conf Wipi Was In-us Uten Sing Glov | cts, ro tamin onal o ng ck hing t se ute sils, o le-use se us ves us ves us ves us | Prevention of Feed 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 //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in suspen | | | 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 |
| 3 3 4 4 4 4 4 5 6 7 8 10 7 10 7 | 6 7 8 9 0 1 2 3 3 4 | | Inse Conf Wipi Was In-us Uten Sing Glov | cts, ro tamin onal o ng ck hing t se ute sils, o le-use se us ves us ves us ves us | Prevention of Feed 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 sit, items identified as constituting imminent health hazerds shall be recent inspection report in a conspicuous manner. You have the rig h-700, 08-14-706, 08-14-708, 08-14-711, 08-14-715, 08-14-71 | 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 | 54 54 54 54 54 54 | 4 C 5 C 6 C | | Current Most re Compli Tobacc F tobac ment pos sistat | t perm cent ance o pro co pro co pr co pr semit. | 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- e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day | O O VES 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 |
| 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

. .

Establishment Name: Kabob Gyro Establishment Number #: 605207494

| _ |
|---|
| |

| 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.