

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

10/12/2022 Establishment # 605307019 Inspection Date

FIVE GUYS #2003

4013 Lebanon Pk

Hermitage

Time in 02:45 PM AM/PM Time out 03:20; PM AM/PM

Embargoed 0

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 40 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 =in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	S=cor	recte	d on-si	te duri	ing ins	рі
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Γ
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	0	0	P
	IN	OUT	NA	NO	Employee Health			-	17	õ	ŏ	ŏ	×	P
2	MC	0	-		Management and food employee awareness; reporting	0	0	$\overline{}$	-	Ť	Ť	Ť	~	Ė
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	P
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	P
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	Ů	20	0.00	0	0		P
	IN	OUT	NA	NO	Preventing Contamination by Hands			21	200	0	0	0	P	
6	黨	0		0	Hands clean and properly washed	0	0		22	X	lol	0	0	Ŧ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	NA	NO	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×		C
	_	OUT	NA	NO	Approved Source		_	=		_	_			ft
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	L
10	0	0	0	×	Food received at proper temperature	0	0	l . I	24	0	0	333		P
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		_		(40)		Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОИТ	NA	NO	
	IN	OUT		NO	Protection from Contamination				25		0	200		F
13	黛	0	0		Food separated and protected	0	0	4	26	菜	0			T
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		C

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	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	250	0	0	0	Proper date marking and disposition	0	0	*
22	X	0	0	0	Time as a public health control: procedures and records	0	×	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	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

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	άu
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	COS	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	題	Current permit posted	ि	0	Г
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	0	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

10/12/2022

10/12/2022

Date

**** 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.

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)			

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Caramelize onions	Hot Holding	153
Precooked fries, tphc	Hot Holding	104
Precooked fries, tphc	Hot Holding	98

Observed Violations
Total # 1
Repeated # ()
55: Current permit not posted
***See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: FIVE GUYS #2003	
Establishment Number: 605307019	
THE CONTRACT	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:	
3.	
4:	
5:	
6:	
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9:	
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12:	
13. 14:	
15:	
16:	
17:	
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19:	
20:	
21:	
22: Pre Cooked fries, 4 baskets, stored above fryer are indicated on sheet o drop at 2:38pm. Currently est. is noting very time a batch of fries being precoblock system on a spreadsheet indicating time, #of baskets, discard column i 23:	oked. Recommend that they establish a
24:	
25:	
26: 27:	
21.	
***See page at the end of this document for any violations that could not be display	ed in this space.
Additional Comments	
See last name for 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.

Establishment Name: FIVE GUYS #2003 Establishment Number: 605307019		
comments/Other Observations (cont'd)		
dditional Comments (cont'd)		
ee last page for additional comments.		

Establishment Information

Establishment Information					
Establishment Name: FIVE GUYS #2003					
Establishment Number #: 605307019					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
Must maintain time on paper logs or time clock accor	ding to State regs and the written Five Guys time policy.				