

Address

Inspection Date

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Burger King #23316 Establishment Name Type of Establishment 132 Monroe Place

Remanent O Mobile O Temporary O Seasonal

**Ashland City** Time in 02:33 PM AM / PM Time out 03:18: PM AM / PM

08/02/2022 Establishment # 605251096 Embargoed 0

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

Number of Seats 60 Risk Category 04 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	OS=cor	rec
	_	_	_	_	Compliance Status	cos	R	WT	1 🗀	_
	IN	OUT	NA	NO	Supervision					1
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	1
	IN	OUT	NA	NO	Employee Health				17	
2	ЭX	0			Management and food employee awareness; reporting	0	0		1 🗆	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	"
	IN	OUT	NA	NO	Good Hygienic Practices				18	7
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	8
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	
	Nour Na No   Good Hyglenic Practices   Section   Nour Na No   Good Hyglenic Practices   Section   Nour Na No   Good Hyglenic Practices   Section   Nour Na No   Proper eating, tasting, drinking, or tobacco use   Nour Na No   Nour Na No   Proventing Contamination by Hands   Nour Na No   Proventing Contamination by Hands   Nour Na No   No bare hand contact with ready-to-eat foods or approved   Nour Na No   No   Nour Na No   No   No   No   No   No   No   N		21	a						
6	黨	0		0	Hands clean and properly washed	0	0		22	8
7	왮	0	0	0		0	0	5		11
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	7
	IN	OUT	NA	NO					] [23	Ľ
9	黨	0			Food obtained from approved source	0	0			11
10	0	0	0	3%	Food received at proper temperature	0	0	1	24	6
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	١,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			17
	IN	OUT	NA	NO	Protection from Contamination				25	7
13	×	0	0		Food separated and protected	0	0	4	26	8
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	] [	11
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	C

	Compliance Status			cos	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	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	X	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	*	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	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	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

#### Good Retail Practices are preventive m res to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO				
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT						
28	0	Pasteurized eggs used where required	0	0	Ι,		
29		Water and ice from approved source	0	0	$\Box$		
30	0	Variance obtained for specialized processing methods	0	0	Ι.		
	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	1		
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 Feed Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	885	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	180	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils	$\overline{}$				
41	0	In-use utensils; properly stored	0	0	г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	0	Single-use/single-service articles; properly stored, used	0	0	r		
44	0	Gloves used properly	0	0			

ecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
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	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		Ī
55	0	Current permit posted	0	0	_
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	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of the

Date

08/02/2022

Signature of Person In Charge

08/02/2022 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 ) 6157924318 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: Burger King #23316
Establishment Number #: 605251096

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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
3 comp	Quat	200						
Sani bucket		0						
Sani bucket COS		200						

Equipment Temperature					
Description Temperature ( Fahre					
RIF	1				
Deep freezer	-9				
WIC	39				
WIF	-15				

State of Food	Temperature (Fahrenheit
Hot Holding	138
Hot Holding	145
Hot Holding	149
Hot Holding	152
Hot Holding	145
Hot Holding	152
Cold Holding	32
Cold Holding	39
Cold Holding	38
Cold Holding	39
	Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding Hot Holding Cold Holding Cold Holding

Observed Violations									
Total # [4									
Repeated # 0									
37: Produce stored on the floor in the WIC. 39: Sani buckets not reaching proper levels of sanitization. Sani buckets were not being used during inspection. COS by PIC changing out sani buckets. 47: Dust build-up on monitors over make line.									
53: Hood over grill had build up of grease.									

<sup>&</sup>quot;"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: Burger King #23316 Establishment Number: 605251096

### 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: Proper hand washing observed.
- 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 source.
- 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.
- 19: See temps.
- 20: See temps.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Tcs items held in time are proper time stamped.
- 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: Signs posted
- 58: NA

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Burger King #23316	
Establishment Number: 605251096	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information								
the state of the s	jer King #23316							
Establishment Number #:	605251096							
Sources								
Source Type:	Water	Source:	ACU					
Source Type:	Food	Source:	Mclain					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments	s							
Bk23316@supremefoo	odsbk.com							