TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																				
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Establishment Name Arby's #7695 O Fermer's Market Food Unit																				
Addr					304 G So	outh Broadw	/ay				_	Ty	pe of	Establ	ishme	O Temporary O Seasonal				/
City					Portland		Time i	02	2:4	8 F	M	А	M/P	мт	me o	ut 03:00; PM AM / PM				
		~ Do	to.		11/06/2	2023 Establis	hment # 60518824	_				_	ed C							
Insp				tion	ORoutine	Follow-u				- O Pr			- ¹⁰		0.00	nsultation/Other				
				0011	O1	202	03			04	çanıı	ылу					Number of S		64	
Risk	Cat			Fac	ors are food	preparation pre	actices and employee	beha	vior	8 mc	et c	omr	nonl	y rep	ortec	d to the Centers for Disease Cont	trol and Prevent			
				85	contributing											control measures to prevent illn	ess or injury.			
		(1	ırk de	alga	ted compliance	FOC status (IH, OUT, HA,	DDBORNE ILLNESS R , HO) for each numbered lite	SK F. n. For	Remo	mark		л,	BLIC ark C	CS or I	L TH	I INTERVENTIONS such item an applicable. Deduct points for	category or subcate	gory.		
IN	in c	ompii	ance			mpliance NA=not a Compliance Stat			R)S=co	rrecte	id on-t	site dur	ing ins	spection R=repeat (violation of th Compliance Status			P	WT
Т	IN	OUT	NA	NO		Supervis			-		F	IN	ουτ	NA	NO	Cooking and Reheating of Time/			~	
1	8	0		-			strates knowledge, and	0	0	5	16	0				Control For Safety (TCS) Proper cooking time and temperatures	Foods	0		
			NA	NO		Employee I					17					Proper reheating procedures for hot hok	ding	0	ŏ	5
2	風覚	0				and food employee restriction and excl	awareness; reporting	0	0	5		IN	001	NA	NO	Cooling and Holding, Date Markin a Public Health Contr				
			NA	NO		Good Hygienic		-			18	0	0	0	12	Proper cooling time and temperature		0	0	_
4	Š	0		_		. tasting, drinking, o from eyes, nose, ar		0	0	5					0	Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN	OUT	NA	NO	Prev	renting Centamin	nation by Hands					X			0	Proper date marking and disposition		ŏ	ŏ	5
_		0	0	0		and properly washe contact with ready-	d to-eat foods or approved	0	0	5	22	0	0	×		Time as a public health control: procedu	ires and records	0	0	
8			-	-		edures followed sinks properly supp	plied and accessible	-	6	2		IN	001	_	NO	Consumer Advisory Consumer advisory provided for raw an				
	IN	OUT	NA	NO		Approved S d from approved so				_	23	O IN	0	NA NA	NO	food Highly Susceptible Popula	ations	0	0	•
10	0	0	0	2	Food received	d at proper tempera	ture	0	0		24	_	0	88	110	Pasteurized foods used; prohibited food		0	0	5
11 12	0	0	22	0	Required reco	condition, safe, and ords available: shell	stock tags, parasite	0	0	5	-	IN	out		NO			_	-	
	IN	OUT	NA	-	destruction	rotection from Co	ontamination	ľ			25	0	0	X		Food additives: approved and properly u	used		0	
13	2	0	0			ed and protected surfaces: cleaned a	and constitued	-	2		26	_	0		NO	Toxic substances properly identified, sto Confermance with Approved I		0	0	•
14 15		0	-	J			, returned food not re-	0	0 0	5	27	0	001	80	NO	Compliance with variance, specialized p		0	0	5
	~	Ÿ			served			Ŭ	–	-	<u> </u>	Ŭ	Ŭ	~		HACCP plan		Ŭ	Ŭ	÷
				Go	od Retail Pra	ictices are prev	entive measures to c	ontro	l the	intr	oduc	tion	n of p	patho	gens	s, chemicals, and physical object	s into foods.			
					JT=not in complia		608 ····			чV				5						
			_	0	C	ompliance Stat		COS	R	WT						R-repeat (violation of the sar Compliance Status	ne code provision)	COS	R	WT
21	_	OUT	Past	leuríz	sd eggs used v	afe Food and Wa where required	ter	0	0	1			NUT	ood a	nd no	Utensils and Equipment properties of the state of the sta	rly designed.			
29	2	0	Wab	er an	d ice from appr		a methode	ŏ	0 0	2	L	5				, and used		0	٥	1
31	_	OUT	van	ance		d Temperature C				_		_	_			ng facilities, installed, maintained, used, to	ist strips	0	٥	1
31		0	Prop		oling methods	used; adequate equ	upment for temperature	0	0	2	4	_	1 O	Vonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
33	2	0			d properly cook	ed for hot holding		0	0	1	4	_		lot an	d cold	d water available; adequate pressure				2
33	_		<u> </u>		thawing metho eters provided			0	0	1		_	_			stalled; proper backflow devices d waste water properly disposed		0	0	2
		OUT		in on		Food Identification	on			-			-			es: properly constructed, supplied, cleane	d		ŏ	1
35	;	0	Food	d pro	perly labeled; or	riginal container; rec	quired records available	0	0	1	5	2	0	3arba;	e/ref	use properly disposed; facilities maintain	ed	0	0	1
		OUT			Prevent	ion of Feed Conti	amination				-		0	Physic	al fac	ilities installed, maintained, and clean		0	0	1
36	•	٥	Inse	cts, r	odents, and ani	mais not present		0	0	2	5	4	<u>ہ</u>	Adequ	ate ve	entilation and lighting; designated areas u	sed	0	٥	1
37	'	0	Cont	tamir	ation prevented	d during food prepar	ration, storage & display	0	0	1		4	TUC			Administrative items				
38	_	-	-		cleanliness	sed and stored		0	0	1						nit posted inspection posted		0	0	0
40)	0			fruits and vege			ŏ			Ĕ	* 1	<u> </u>	FINANCE IN		Compliance Status				WT
4	_	OUT O	D-11	se uti	Pr ensils; properly	oper Use of Uten stored	sils	0		1	-	7	-	Comol	ance	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	×	0	
43	2	0	Uter	vsils,	equipment and	linens; properly sto		0	0	1	5	8		Tobaco	o pro	oducts offered for sale		0	0	0
4	_				e/single-service sed properly	e articles; properly s	tored, used		8		5	9		r tobac	co pr	roducts are sold, NSPA survey completed	1	0	0	
Failu	e to	corri	ect an	y vio	lations of risk fac	tor items within ten (10) days may result in suspe	nsion o	f your	r food	servic	e est	ablish	ment p	ermit.	Repeated violation of an identical risk factor	r may result in revoc	ation	of you	ar food
service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this																				
repor	t. T.	C.A.	sectio	ns (4	44-703, 68-14-70	5, 68-14-708, 68-14-709), 68-14-711, 68-14-715, 68-14-7				-	-	20)	1	1/1 -				
	Ż	Ż	_		ν		11/0	06/2			_	9	SV	'n	ħ		1	1/0	6/2	023
Sign	atur	re of	Pers	son I	n Charge				[Date	Si	gnati	ure of	Envir	onme	ental Health Specialist				Date

•••• ,	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 6152061100 to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Arby's #7695 Establishment Number #: 605188243

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Arby's #7695 Establishment Number : 605188243

Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: Item corrected. 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 26: 27: 26: 27: 26: 27: 28:	
3:	
4:	
5.	
6: Item corrected.	2
7:	
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13 [.]	
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27. E7.	
57. 58 [.]	
*** See page at the end of this decument 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.

***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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Establishment Name: Arby's #7695

Establishment Number : 605188243

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments