TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPOI

FOOD SERVIC			D SERVICE ESTA	BL	ISH	IME	INT		ISI	PEC	TI	ON REPORT	sco						
Establishment Name			t Nar	me	Sam's Gyro Type of Establishment O Mobile														
Address					2500 Murfreesboro Rd. Type of Establishment O Module O Temporary O Seasonal										/				
				03	3:0	0 F	M	AJ	M/P	M Tir	me o	ut 04:00; PM AM / PM							
Inspection Date 10/24/2022 Establishment # 605207161				1			Emba	rgoe	d C)									
Purpose of Inspection KRoutine O Follow-up O Complaint					- O Pro			-		Cor	nsuitation/Other								
Risk Category O1 122 O3					04				Fo	low-	up Required O Yes 🕱 No	Number of S	eats	26					
Risk Factors are food preparation practices and employee I as contributing factors in foodborne illness outbreaks				beha	vior	s mo	st co	min	only	y repo	ortec	to the Centers for Disease Control	rol and Prevent	ion					
						FOODBORNE ILLNESS RI	SK F	ACTO	ors	AND	PUI	BLIC	HEA	LTH	INTERVENTIONS				
IM	uin ce	(Ch ompli		nign	OUT=not in compliance NA=n			ite ma							ach item as applicable. Deduct points for o spection R=repeat (violation of the				
		on the	a 100	_	Compliance 5			R		Ĩ	00.00	0.041-0	sie dui	- NJ 1110	Compliance Status			R	WT
	_	-	NA	NO		rvision			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) I				
	邕	0	NA	NO	Person in charge present, der performs duties	e Health	0	0	5		00			0	Proper cooking time and temperatures Proper reheating procedures for hot hold	ing.	00	힞	5
2	X	0	NA	NO	Management and food emplo		0		5	"		O OUT		NO	Cooling and Holding, Date Marking		-	0	
	黛	0			Proper use of restriction and		0	0	<u> </u>						a Public Health Contro	ol	_	-	
4	X	0	NA	NO O	Good Hygler Proper eating, tasting, drinkin		0	0	5		X	0	0		Proper cooling time and temperature Proper hot holding temperatures			0	
	义 IN		NA	0 NO	No discharge from eyes, nose Preventing Centa	e, and mouth mination by Hands	0	0	-		12	00		0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
	黛	0	1.00 1		Hands clean and properly wa	shed	0	0		22		ō	8		Time as a public health control: procedur	res and records	ō	ō	
7	鬣	0	0	0	No bare hand contact with re- alternate procedures followed	1	0	0	5			OUT			Consumer Advisory				
8	N IN	애	NA	NO	Handwashing sinks properly : Approve	supplied and accessible d Source	0	0	2	23	0	0	氮		Consumer advisory provided for raw and food	d undercooked	0	0	4
	黨		~	-	Food obtained from approved Food received at proper temp		0	0				OUT		NO	Highly Susceptible Popula	rtions		_	
11	×	ŏ			Food in good condition, safe,	and unadulterated	ŏ				s not offered	0	٥	5					
	٥	0	X	0	Required records available: s destruction		0	0				OUT			Chemicals				
		001		NO	Food separated and protected	d Contamination	0	ा	4		刻	8	X		Food additives: approved and properly u Toxic substances properly identified, sto		8	0	5
14	×	0]	Food-contact surfaces: clean Proper disposition of unsafe f		0	0	5		IN	OUT	-	NO	Conformance with Approved P Compliance with variance, specialized pr			_	
15	黛	0			served	ood, recarried rood not re-	0	0	2	27	0	0	×		HACCP plan	iocess, and	0	0	5
				Go	d Retail Practices are p	reventive measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical object	s into foods.			
				0	T=not in compliance	COS=corre	GOO					ICE	5		R-repeat (violation of the sam	(noision)			
		0.07	_		Compliance S	tatus		R		Ĕ			_	_	Compliance Status		cos	R	WT
2	8				Safe Food and ed eggs used where required	water	0	0	1	4	_				Utensils and Equipment infood-contact surfaces cleanable, proper	1y designed,	0	0	1
2	9 0				d ice from approved source obtained for specialized proces	using methods	8	0	2	\vdash	+	- c			and used	at at line		-	
		OUT			Food Temperatur	e Control				40		-			g facilities, installed, maintained, used, te ntact surfaces clean	er en be	0	0	1
3	1	0	cont	rol	oling methods used; adequate		0	0	2		0	UT			Physical Facilities			-	
3	_				properly cocked for hot holdin thawing methods used	g	8	8		41	_				I water available; adequate pressure stalled; proper backflow devices		8	8	2
3	_				eters provided and accurate		ŏ	ŏ	1	50	_	_			waste water properly disposed		ŏ	0	2
	_	OUT	_		Food Identific		-			51	_				es: properly constructed, supplied, cleane		0	0	1
3	-	O OUT	Food	d proj	erly labeled; original container Prevention of Feed Co		0	0	1	53		-	-		use properly disposed; facilities maintaine littles installed, maintained, and clean	d	0	0	1
3	_	-	Inse	cts. n	dents, and animals not preser		0	0	2	54	_	-			intes installed, maintained, and clean intilation and lighting; designated areas us	sed	0	0	1
3	-	0			ation prevented during food pre		0	0	1	F	+	UT	1.1.1		Administrative items		-	-1	
3	8	0			cleanliness		0	0	1	54	5 (0	Jurrent	pern	nit posted		0	0	
3	_				ths; properly used and stored ruits and vegetables		0	0		54	5				inspection posted Compliance Status		O YES	0	-
-	-	OUT	vvas	ning	Proper Use of U	tensils	-		-						Non-Smokers Protection	Act	TEO	NIC	
4	_				nsils; properly stored equipment and linens; properly	stored dried bandlad	8	8		5	4	0	Complia Coha~~	ance o pro	with TN Non-Smoker Protection Act ducts offered for sale		× 0	읭	0
- 4		0	Sing	le-us	a/single-service articles; property ed property	rly stored, used	0	ĕ	1	5					oducts are sold, NSPA survey completed		ŏ		Ť
_						ten (40) dave mar result in surrow				-		م	mand r	errenia.	Repeated violation of an identical risk factor	may pands in succe	al an	1	e lasse
serv	ce es	tablis od po	st the	nt per	nit. Items identified as constitutin recent inspection report in a cons	g imminent health hazards shall b picuous manner. You have the ric	e corre	cted is	mmed	ately o	or ope	mation	ns shall	ceas	 You are required to post the food service e filing a written request with the Commissioner 	stablishment permit	in a c	onspi	icuous
repo	n. T.	5	sectio	ns 64	14-703, 68-14-706, 68-14-708, 68-14	6709, 68-14-711, 68-14-715, 68-14-7	16, 4-5	320.		-	-	-		~	Jeirus G				
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10/24/2022

10/24/2022

Signat	ture	of	Per	rson	ln	Char	ge	-

Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 625		
(100.0-10)	Please call () 6153405620	to sign-up for a class.	NDR 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sam's Gyro Establishment Number #: 605207161

ISPA Survey – To be completed if #57 is "No"	
ope-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

quipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in freezer	-8				
Reach in cooler	40				
Reach in freezer	-12				
reach in cooler	50				

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Sliced tomatoes reach in cooler	Cold Holding	39
Ranch dressing prep cooler	Cold Holding	42
Sliced tomatoes prep cooler	Cold Holding	40
Feta prep cooler	Cold Holding	42
Rice steamwell	Hot Holding	158
Gyro meat steamwell	Hot Holding	182
Chicken steamwell	Hot Holding	170
Raw chicken reach in cooler	Cold Holding	39
Ranch dressing reach in cooler	Cold Holding	39

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sam's Gyro

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Did not observe employees wash hands

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:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed gyro meat cooling in reach in freezer in a pan with no lid.

19: 20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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: 58:

***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: Sam's Gyro

Establishment Number : 605207161

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Sam's Gyro

Establishment Number # 605207161

epot, pfg,choice

Additional Comments