

Establishment Name

Inspection Date

Risk Category

Address

City

Burger King #23316

132 Monroe Place

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Temporary O Seasonal

O Yes 疑 No

SCORE

Remanent O Mobile Type of Establishment

Ashland City Time in 09:40 AM AM / PM Time out 10:39; AM

10/13/2021 Establishment # 605251096 Embargoed 0

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

04

Number of Seats 60

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

11	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		_ 00	S=cor	recte	d o
	_		_		Compliance Status	cos	R	WT			_
	IN	OUT	NA	NO	Supervision					IN	0
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		H
	IN	OUT	NA	NO	Employee Health				17	0	T
2	ЭXС	0			Management and food employee awareness; reporting	0	0				Г
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	0
	IN	OUT	NA	NO	Good Hygienic Practices				18	巡	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	Т
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	24	Г
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	Г
6	100	0		0	Hands clean and properly washed	0	0		22	×	Г
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	0
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	П
	IN	OUT	NA	NO	Approved Source				23		L,
9	黨	0			Food obtained from approved source	0	0			IN	0
10	0	0	0	×	Food received at proper temperature	0	0	1 I	24	0	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	ı,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	0
	IN	OUT	NA	NO	Protection from Contamination				25		Г
13	黛	0	0		Food separated and protected	0	0	4	26	黨	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	(

					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	٥
	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	凝	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	300		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

sures to control the introduction of pathogo Good Retail Practices are preventive med s, chemicals, and physical objects into foods.

						L PRA		35
		OUT=not in compliance COS=corr					on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0		40		con
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control		_			-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	100	Nor
31	١,٠	control	1 4 1	١٧	*		OUT	П
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	Ō	Approved thawing methods used	O	ō	1	49	ō	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT		1	_		51	ō	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1	_		

spect	ion	R-repeat (violation of the same code provision			
		Compliance Status	COS	R	WT
	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	凝	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	6
56	0	Most recent inspection posted	0	0	· ·
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

You have the right to requi n (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/13/2021

10/13/2021

Signature of Person In Charge

Date

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

Date

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. Smoking observed where smoking is prohibited by the Act.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 comp sink Sani Bucket	Quat Quat	400 200								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Wic	38					
Wif	-10					
Rif	-4					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sauage	Hot Holding	139
Eggs	Hot Holding	156
Tomatoes	Cold Holding	38
Ice cream	Cold Holding	32
Raw chicken	Cold Holding	35
Chicken	Hot Holding	179
Lettuce	Cold Holding	37
Tomatoes	Cooling	47
Hambuger	Hot Holding	169

Observed Violations
Total #
Repeated # ()
47: Tops of make lime and back of computer srceens are in need of dusting.

[&]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

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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: All items are within time and temp
- 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 are within time.
- 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.

^{***}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 extra Additional Comments that could not be displayed in this space.

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

Establishment Information

Establishment Information							
Establishment Name: Bu	urger King #23316						
Establishment Number #:	605251096			1			
Sources							
Source Type:	Water	Source:	ACU				
Source Type:	Food	Source:	Reinheart				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						