

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile

8884 Old Lee Hwy

O Temporary O Seasonal

SCORE

03/20/2024 Establishment # 605251933 Embargoed 0 Inspection Date

Zaxby's # 66105

Ooltewah

Time in 10:40 AM AM / PM Time out 11:30:AM

Type of Establishment

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

Number of Seats 68 Risk Category О3 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	t in compliance NA=not applicable NO=not observed COS=co		OS=co	rrect	
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision					IN
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0
	IN	OUT	NA	NO	Employee Health				17	
2	ЭXС	0			Management and food employee awareness; reporting	0	0		1 🗆	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN
	IN	ОИТ	NA	NO	Good Hygienic Practices				18	10
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1 22
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	-
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	120
6	滋	0		0	Hands clean and properly washed	0	0		22	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0
	IN	OUT	NA	NO	Approved Source] ["	1
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	0
13	Ŕ	0	0		Food separated and protected	0	0	4	26	100
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	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	文	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	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	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	R	0			Toxic substances properly identified, stored, used	0	0	9
	IN	IN OUT NA NO Conformance with Approved Procedures						
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

IL PRACTICES

			GOO	D R	a/.		
		OUT=not in compliance COS=corr	rected or	1-site	durin		
	Compliance Status						
	OUT Safe Food and Water						
28	0	Pasteurized eggs used where required	0	0	1		
29	0	Water and ice from approved source	0	0	2		
30	0	Variance obtained for specialized processing methods	0	0	1		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2		
32	0	Plant food properly cooked for hot holding	0	0	1		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	1		
	OUT Food Identification						
35	0	Food properly labeled; original container; required records available	0	0	1		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	2		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	1		
39	0	Wiping cloths; properly used and stored	0	0	1		
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils					
41	0	In-use utensils; properly stored	0	0	1		
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	1		
44	0	Gloves used properly	0	0	1		

Signature of Person In Charge

ресб	on		cos		WT
	Constructed, and used Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean OUT Physical Facilities O Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices O Sewage and waste water properly disposed O Tollet facilities: properly constructed, supplied, cleaned O Garbage/refuse properly disposed; facilities maintained O Physical facilities installed, maintained, and clean Adequate ventilation and lighting, designated areas used OUT Administrative Items O Current permit posted				
	Compliance Status OUT Utensils and Equipment Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used O Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean OUT Physical Facilities O Hot and cold water available; adequate pressure O Plumbing installed; proper backflow devices O Sewage and waste water properly disposed O Toilet facilities: properly constructed, supplied, cleaned O Garbage/refuse properly disposed; facilities maintained O Physical facilities installed, maintained, and clean O Adequate ventilation and lighting; designated areas used				
45	麗		0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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			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	

You have the right to request a l ten (10) days of the date of th

03/20/2024

Date Signature of Environmental Health Specialist

03/20/2024 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) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Zaxby's # 66105
Establishment Number #: [605251933]

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Triple sink Sani bucket	QA QA	200 200					

Equipment Temperature						
Description	Temperature (Fahrenhe					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Cut tomatoes - prep line	Cold Holding	37
Cut lettuce	Cold Holding	35
Fried chicken	Hot Holding	170
Fried chicken	Hot Holding	179
Grilled chicken patty - hot cubby	Hot Holding	150
Chicken patty	Hot Holding	180
Raw chicken- grill drawer	Cold Holding	34
Raw chicken - low boy	Cold Holding	38
Chicken wings - hot box	Hot Holding	140
Raw chicken- Walk in cooler	Cold Holding	34
Cut lettuce	Cold Holding	40
Cut tomatoes	Cooling	60

Observed Violations								
Total # 2								
Repeated # ()								
45: Self service soda nozzle dirty.								
47: Grease build up on hood and sides of equipment.								

[&]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: Zaxby's # 66105 Establishment Number: 605251933

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN) Foodborne illness policy posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN) Observed proper handwashing by employees upon entering kitchen.
- 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.
- (IN) Food obtained from an approved 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 cooking of TCS foods observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Tomatoes prepped 30mins ago at 60°F in cooler. Proper cooling of TCS foods observed.
- 19: (IN) Proper hot holding temperatures of TCS foods observed. Please see temperatures.
- 20: (IN) observed proper cold holding temperatures of TCS foods. See temperatures.
- 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:

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.

stablishment Name: Zaxby's # 66105 stablishment Number: 605251933	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information								
Establishment Name: Zaxby's # 66105								
Establishment Number # 605251933								
miles								
Sources								
Source Type: Food	Source:	PFG						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								