

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Five Guys Permanent O Mobile Establishment Name Type of Establishment 2220 Gallatin Pike N O Temporary O Seasonal Address Madison Time in 02:20 PM AM / PM Time out 03:25: PM AM / PM City 05/13/2024 Establishment # 605315847 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 54

Follow-up Required

О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

112	<b>4</b> =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		X
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	
3	0	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	$\overline{}$
5	0	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	0	0			Food obtained from approved source	0	0	$\Box$
10	0	0	0	0	Food received at proper temperature	0	0	
11	0	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	0	0		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	0	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	Proper cooling time and temperature	0	0	
19	0	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

### the introduction of pathogens, chemicals, and physical objects into foods.

						IL PRA	
		OUT=not in compliance COS=con					ion
		Compliance Status	COS	R	WT		
	OUT	Caro roce and crimes					OUT
28		Pasteurized eggs used where required	0	0	1	45	0
29		Water and ice from approved source	0	0	2	[	_
30	0	Variance obtained for specialized processing methods	0	0	1	46	0
	OUT	Food Temperature Control				1 40	_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	47	OUT
32	0	Plant food properly cooked for hot holding	0	0	1	48	0
33		Approved thawing methods used	ŏ	ŏ	1	49	ŏ
34	0	Thermometers provided and accurate	0	ō	1	50	ō
-	OUT	Food Identification	+	_	÷	51	
35	0	Food properly labeled; original container; required records available	0	0	1	52	麗
	OUT	Prevention of Food Contamination				53	0
36	0	Insects, rodents, and animals not present	0	0	2	54	0
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT
38	0	Personal cleanliness	0	0	1	55	0
39	0	Wiping cloths; properly used and stored	0	0	1	56	0
40	0	Washing fruits and vegetables	0	0	1		
	0117	Proper Use of Utensils					
	OUT					100	-
41	001	In-use utensils; properly stored	-0	0	1	57	
41 42	0		8		1		
	0	In-use utensits; properly stored Utensits, equipment and linens; properly stored, dried, handled Single-use/single-service articles; properly stored, used		0	1	58 59	1

		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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
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	×	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	Т		
55	0	Current permit posted	0	0	Г
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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ten (10) days of the date of the

05/13/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/13/2024 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 ) 6153405620 Please call ( to sign-up for a class.

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



Establishment Information

Establishment Name: Five Guys
Establishment Number #: [605315847]

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 wenty-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.	$\top$
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
Sarage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
Smoke from non-enciosed areas is inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+-

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)						
Manual	QA	200							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooper on cook line	38				
Draw cooler on cook line	38				
Walk in cooler	34				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced tomatoes on prep cooler on cook line	Cold Holding	38
Cut lettuce on prep cooler on cook line	Cold Holding	38
Sliced tomatoes in prep cooler on cook line	Cold Holding	37
Cook mushrooms in warmer	Hot Holding	148
Cook onions in warmer	Hot Holding	150
Cook hamburger off grill	Cooking	190
Soft serv mix in machine	Cold Holding	30
Sliced tomatoes in walk in cooler	Cold Holding	35
Cut lettuce in walk in cooler	Cold Holding	34
Raw ground beef in walk in cooler	Cold Holding	34

Observed Violations	
otal # 2 tepeated # 0	
lepeated # ()	
2: Trash around door	
2: Dumpster door open	
"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: Five Guys



Establishment Number: 605315847	
Comments/Other Observations	
57: 58:	
50.	
***Con area at the end of this decrement for any violations that could not be dis	inlaund in this enges
***See page at the end of this document for any violations that could not be dis	played in this space.
Additional Comments	
See last page for additional comments.	
See last page for additional comments.	

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

Establishment Name: Five Guys	
Establishment Number: 605315847	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information							
Establishment Name: Five	e Guys						
Establishment Number #	605315847						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Ben e key				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commen	ts						
Notice: must provide	a time stamp for yo	our blanched fries					