

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Burger King #2657 Remanent O Mobile Establishment Name Type of Establishment O Temporary O Seasonal

6404 Ringgold Rd. Address

Chattanooga Time in 12:30 PM AM / PM Time out 01:30; PM AM / PM City 10/25/2021 Establishment # 605302891

Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N≃in c	ompli	ance	Compliance Status A NO Supervision Person in charge present, demonstrates knowledge, and performs duties A NO Employee Health Management and food employee awareness, reporting Proper use of restriction and exclusion A NO Good Hygienic Practices O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth O O Hands clean and properly washed O O No bare hand contact with ready-to-eat foods or approved alternate procedures followed Handwashing sinks property supplied and accessible O SE Food obtained from approved source Food in good condition, safe, and unadulterated O Required records available: shell stock tags, parasite destruction Food separated and protected O O O O O O O O O O O O O O O O O O O									
					Compliance Status	COS	R	WT	1 [
	IN	OUT	NA	NO	Supervisien				П		IN	OUT	,
1	麗	0				0	0	5	H	16	200	0	H
	IN	OUT	NA	NO	Particular desired							0	7
2	TX.	0			Management and food employee awareness; reporting	0	0		ı				П
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	1
	IN	OUT	NA	NO	Good Hygienic Practices				17	18	0	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		Ī	19	家	0	7
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	H	20	245	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				l	21	*	0	7
6	黨	0		0	Hands clean and properly washed	0	0		١,	22	92	_	П
7	×	0	0	0		0	0	5	H			_	,
8	×	0				0	0	2	1 1	1	$\overline{}$	$\overline{}$	٦
	IN	OUT	NA	NO	Approved Source				ľ	23	0	<u>-</u>	ı
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	P
10	0	0	0	×	Food received at proper temperature	0		1	16	34	$\overline{}$	$\overline{}$	3
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H	~	o	١ ٠	٥
12	0	0	×	0		0	0				IN	оит	١
	IN	OUT	NA	NO	Protection from Contamination							_	
13	篾	0	0		Food separated and protected	0	0	4		26	×	0	
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı		IN	OUT	١
15	Ħ	0				0	0	2		27	0	0	8

Compliance Status						COS	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	243	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	1	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

the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	-
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	家	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

rspect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis 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	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	
56	0	Most recent inspection posted	0	0	0
\Box		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. (10) days of the date of the

10/25/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

10/25/2021 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: Burger King #2657
Establishment Number #: |605302891

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)					
Triple Sink	QA	150						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below.					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Whopper	Cooking	155
Chicken (breading table)	Cold Holding	36
Cut Leafy Greens (walk in)	Cold Holding	38
Sliced Tomatoes (walk in)	Cold Holding	37
Breaded Chicken	Hot Holding	162
Whopper	Hot Holding	159
Spicy Nuggets	Hot Holding	135
Chicken Fries	Hot Holding	138

Observed Violations
Total # 4
Repeated # ()
33: Raw chicken thawing in standing water at prep sink. Discussed thawing procedures with PIC at time of inspection. 36: Drive thru window left open. Outer openings must be protected to prevent entrance of insects. 47: Hood dirty over broiler. 54: Personal beverages not properly stored.

[&]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: Burger King #2657 Establishment Number: 605302891

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: (IN): Observed employees washing hands as needed.
- 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: (IN): Food products obtained from approved sources.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment using TPHC to control cut leafy greens and sliced tomatoes on make line. Products were time stamped and written policy provided.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

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 Name: Burger King #2657			
Establishment Number: 605302891			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
, 0			

Establishment Information

Establishment Information							
Establishment Name:	Burger King #2657						
Establishment Number #:	605302891						
Sources							
Source Type:	Food	Source:	Approved sources noted				
Source Type:	Water	Source:	Public				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comm	ents						