## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name						Type of Establishment O Mobile											
Address 10180 Dayton Pike				Type of Establishment O Temporary O Seasonal													
				03	<u>8.1</u>	5 P	M			и та		at 04:00; PM AM / PM					
				, <u> </u>			_			me or	AM/PM						
						Emba		d L									
Puŋ	pose	e of In	spect	tion	Routine O Follow-up O Complaint			O Pro	limin	ary		C	Cor	nsultation/Other			
Risk Category O1 第2 O3				hehe		04	-		and			up Required O Yes 🕄 No Number of :		_			
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Preventi as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																
					FOODBORNE ILLNESS RJ ed compliance status (IK, OUT, NA, HO) for each numbered liter												
IN	ŧino	:ompli			OUT=not in compliance NA=not applicable NO=not observ		in d nie							pection R=repeat (violation of the same code provis			
	_		_		Compliance Status	COS	R				_		_	Compliance Status		R	WT
			NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		澎	0	0		Proper cooking time and temperatures	0	0	5
2		OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	0	-	17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	×		1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA		Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	응	5	19	No.	0	0		Proper hot holding temperatures Proper cold holding temperatures	0	읭	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	X	ŏ			Proper date marking and disposition	ŏ	ŏ	5
6	2	_			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0		5	22	83	0	0	0	Time as a public health control: procedures and records	0	0	
7	×		0	0	alternate procedures followed	0	0			IN	OUT	NA	NO	Consumer Advisory			
8	N IN		NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	箴		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	0	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite	ō	ŏ		H	IN	OUT	NA	NO	Chemicais			
			NA	-	destruction Protection from Contamination	-	-	_	25	0		25		Food additives: approved and properly used	0	ठा	
13	12	0	0		Food separated and protected		0		26	民	0		·	Toxic substances properly identified, stored, used	Ō	ō	5
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA	1000	Conformance with Approved Procedures		_	
15	1	0			served	0	0	2	27	0	0	邕		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ntrol	the	intre	duc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
				_				a (Al						,			
						icted or	1-site	during			IVE			R-repeat (violation of the same code provision)			
	_			-00	not in compliance COS=com		R	WT						Compliance Status	C08	R	WT
		lour	_	00	Compliance Status	COS	_			10	1171	_		Ittemptic and Eautement		_	_
12	28	OUT	_			0	0	1			UT O F	ood a	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
2	29	0	Past Wate	eurize er and	Compliance Status Safe Food and Water d eggs used where required ice from approved source	8	0	2	4	5	o F				0	•	1
2		0	Past Wate Varia	eurize er and	Compliance Status Safe Food and Water d eggs used where required	8	0 0 0	2	4	5	0 [	onstru	cted,	nfood-contact surfaces cleanable, properly designed,		_	1
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 625		
(Net. 0-10)	Please call (	) 4232098110	to sign-up for a class.	NDR 021

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



#### Establishment Information Establishment Name: Burger King #12002 Establishment Number #: 605302897

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-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.	
arage 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)					
Three comp sink	QA	200						
Sani bucket	QA	200						

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Walk in	37					
1 dr reach in	40					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Fried chicken	Hot Holding	140			
Hamburger	Hot Holding	142			
Chicken nuggets	Cooking	177			
Chicken nuggets	Hot Holding	140			
Cut leafy greens-walk in	Cold Holding	37			
Ham-walk in	Cold Holding	37			
Milk-1 dr reach in	Cold Holding	40			

Observed Violations

Total # 1

Repeated # ()

35: Properly label food in walk in refrigerator. This includes removing previous date/time stamps from containers.

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



### Establishment Information

Establishment Name: Burger King #12002

Establishment Number : 605302897

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) person in charge has knowledge of employee illness policy.
- 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 proper handwashing by employees.

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 obtained from 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: Chicken nuggets properly cooked to 177F during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Cut tomatoes and cut leafy greens are properly time stamped on prep line with four hour discard 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: 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: Burger King #12002 Establishment Number : 605302897

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Burger King #12002 Establishment Number #: 605302897

Food	Source:	Mclane
Water	Source:	Water is from approved source
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

# Additional Comments