## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Estabishment Name
Burger King \＃2657
Address
6404 Ringgold Rd
Type of Establishment
O Fermer＇s Market Food Unt． \＆Permanent OMobile －Temporary O Seasonal Chattanooga
Time in 02：15 PM

AM／PM Time out 02：30：PM

AM／PM
City 06／11／2021 Establishment』 605302891 Embargoe 0
Inspection Date ORoutine風Folow

O Complaint O Preliminary －Consultation／Other Purpose of inspection 01

52
$\mathrm{O}_{3}$
04
Follow－up Required
－Yes $\mathrm{Q}_{\mathrm{X}} \mathrm{No}$


| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC MEALTH INTERVENTIONS <br>  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| INWin complance |  |  |  |  | OUT－not in complance NA －not applicable Compliance Status | $\mathrm{cos}^{1} \mathrm{R} / \mathrm{wT}$ |  |  |  |  |  |  |  |  | ｜cos｜ R ｜WT |  |  |
| Compliance Status |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
|  | in | out | Na | No | Supertalon |  |  |  |  | in | Out | NA | No | Cookling and Rehonting of Time／Tomporature |  |  |  |
| 1 |  | $\bigcirc$ |  |  | Person in charge present，demonstrates knowedge，and | 0 | 0 | 5 |  | \％ | 0 | 0 | 0 | Proper cooking time and tempetatures Foed | 0 |  |  |
|  | IN | OUT |  | No | Employee Honlth |  |  |  |  | 0 | 0 | 0 | 2 | Proper reheosing procedives for hot holding | 0 | 0 |  |
| 2 |  | 0 |  |  | Management and locd employee awareness．reporting | 0 | 0 |  |  |  |  |  |  | Coolling and Hoiding，Dote Marking，and T |  |  |  |
| 3 | 8 | $\bigcirc$ |  |  | Proper use of restriction and exclusion | 0 | 0 | 5 |  | in | out | NA | no | a Publle Hoamh Contro |  |  |  |
|  | 1 N | OUT | NA | no | Oood Hyglonle Practicos |  |  |  |  | 0 | 0 | \％ | 0 | Proper cooling time and temperature | O | 0 |  |
| 4 | 5 | 0 |  | 0 | Proper eating tasting drinkng or tobacco use | 0 | 0 |  |  | $\Sigma$ | 0 | 0 | 0 | Proper hot holding temperatures | 0 | 0 |  |
| 5 | L | 0 |  | 0 | No dscharge from eyes，nose，and mouth | 0 | 0 |  |  | 8 | 0 | 0 |  | Proper cold hioling temperasures | 0 | 0 | 5 |
|  | IN |  | Na | No | Provonting Contamination by Hands |  |  |  |  |  | 0 | 0 | 0 | Proper dato markng and dispostion | ， | 0 |  |
| 6 | K | 0 |  | 0 | Hands clean and properiy washed | 0 | 0 |  | 22 | 2 | 0 | $\bigcirc$ | $\bigcirc$ | Time as a puticic heath controt procedures and records | $\bigcirc$ | － |  |
| 7 | E | － | $\bigcirc$ | $\bigcirc$ | No bare hand contact with ready－to－eat foods or approved alternate procedures followed | 0 | 0 | 5 |  | ${ }_{\text {in }}$ | 0 | 0 | NO | Consumer Advisory | 0 | 0 |  |
| 8 | 菏\| |  |  | No | Handwashing sinis property suppled and accessible | 0 | 0 | 2 | 23 | － | $\bigcirc$ | 处 |  | Consumer advisory provided for raw and undercooked food | － | － | 4 |
| 9 | ） | 0 |  |  | Food obtained from approved soutce | 0 | 0 |  |  | IN | OUT | NA | No | Highty Suseopttibe Populations |  |  |  |
| 10 | 0 | 0 | 0 | 2 | Food received at proper temperatute | 0 | 0 |  |  |  |  |  |  |  |  |  |  |
| 11 | \％ | 0 |  |  | Food in good conditon，sale，and unadulterated | 0 | O | 5 | 24 | 0 | 0 | 2s |  | Pasteurzed foods used，prohibed foods not offered | － | 0 | 5 |
| 12 | － | － | 8 | $\bigcirc$ | Required recorts avaliable：shell stock togs，parasite | － | 0 |  |  | in | OUT | NA | No | Chomicals |  |  |  |
|  | IN | OUT | NA | No | Protoction from Comtamination |  |  |  |  | 0 | 0 | \％ |  | Food addtives approved and propenty used | 0 |  |  |
| 13 | X | 0 | 0 |  | Food separated and protected | 0 | 0 | 4 |  | 是 | 0 |  |  | Toxic substances properly isentried．stored，used | － |  |  |
| 14 | 发 | 0 | 0 |  | Food－contact surfaces clipaned and santizod | 0 | 0 | 5 |  | in | OUT | NA | No | Comformance wth Approved Procedures |  |  |  |
| 15 | 这 | $\bigcirc$ |  |  | Proper disposition of unsafe food，returned food not re－ served | 0 | 0 | 2 |  | － | 0 | 这 |  | Complance with variance，specialzed process，and HACCP plan | － | 0 | 5 |

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






06／11／2021 Date
Signature of Person in Charge

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

| Establishment Information |
| :--- |
| Establahment Name: Burger King \#2657 |
| Establahment Number $: \quad 605302891$ |



| Warewashing Info | sanitizer Type | PPM | Temperature ( Fahrenhelt) |
| :---: | :---: | :---: | :---: |
| Maohline Name |  |  |  |
|  |  |  |  |

Equipment Temperature

| Decoription | Temperature (Fahrenheit) |
| :--- | :--- |
|  |  |


| Food Temperature | state of Food | Temperature (Fahrenheit) |
| :--- | :--- | :--- |
| Decoription |  |  |
|  |  |  |
|  |  |  |

## Establishment Information

Establishment Name: Burger King \#2657
Establishment Number: 605302891

## Comments/Other Observations

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${ }^{* *}$ 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.

[^0]Comments/Other Observations (cont'd)

Additional Comments (cont'd)

## Establishment Information

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Establishment Number \#. 605302891

## Sources

Source Type:

Source Type:

Source Type:

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Source Type:

## Additional Comments

***Priority items \#2 ,22 corrected. See original report dated 6/2/21.***


[^0]:    ${ }^{* \cdots}$ See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

