TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

N.			S. C.																						
Establishment Name			Go Gyro Go East Ridge										Type of Establishment O Fermer's Market Food Unit O Mobile									Ń			
Add	ress				350)7 R	inggo	old R	d.								ype	or Es	Capie	snme	O Temporary O Se				
City					Cha	attar	nooga	а			Tr	_{me in} 1	.0::	30	AN	1	AM /	PM	Tin	ne ou	11:30: <u>AM</u> A	M/PM			
,	ectio	n Da	te		10	/11	/202	21 .	istablist	ment #	605309					bargo									
			spec			outine			oliow-up		O Comp			0 F	relim			_	0	Con	sultation/Other				
	Cat				01	June		\$22	non op	F	03			04								铤 No Numbe	r of Seat	- 7!	5
15.00	0.000	-			-			paratic			and employ			ors m	ost				repo	rted	to the Centers for Dise	ase Control and Pre	ventio		-
				as c	ontr	ibutir	ig facti	ors in 1	_			_		_							control measures to pr	event illness or injur	y.		
		(11	ırk de	elgnet	ed co	mplian	ce statu	s (IN, O													INTERVENTIONS ach liem as applicable. Deduc	t points for category or su	bcategor	7-)	
IN	⊨in c	ompii	ance		OUT	not in	complian Comp		A=not ap; e Statu		NO=not ob		S R	0 TW [orrec	ted c	n-site) durir	ıg ins	pection R=repeat (v Compliance Stat	violation of the same code p		6 R	WT
	IN	ουτ	NA	NO					pervisio						11		• 0	UT	NA	NO	Cooking and Robertin	g of Time/Temperatur	_	-1.	
1	邕	0				on in c orms d		resent, r	demons	strates kn	iowiedge, an	d C	0	5	1ե	6 C	5	0	0	*	Control For Safe Proper cooking time and tem	peratures		ло	
,	IN XX		NA	NO					oyee H		ss; reporting	-			11	7 C					Proper reheating procedures	for hot holding	_		1 °
3	R	ŏ					of restri				is, reporting		_	-	Ш	"	• •	υτ	NA	NO	Cooling and Holding, Da a Public He	te Marking, and Time aith Control	**		
ļ	_		NA		0					ractices				_		8 C		_			Proper cooling time and temp		0		
4		0		0		ischar	ge from	eyes, n	ose, and	tobacco d mouth		- 0			2	90	8	0	0		Proper hot holding temperat. Proper cold holding temperat	tures	0	0 0	1.
6	IN 黨	001	NA		Hank	Pi ds clea	n and pr	ng Con roperly	tamin: washed	ation by	Hands	- 0			1 1	H N A	_	_	<u> </u>	_	Proper date marking and dis		0	-	1
7	0	0	0	×	No b	are ha		act with	ready-to		ds or approv	red C	_	- s	۱Ľ	2 0		_	NA NA	O NO	Time as a public health contr Consumer	or procedures and recor Advisory	ds O	0	
8	X	0	NA	NO	1. Carlos de 1. Ca			s proper			accessible	- 0		2	1 2	3 0	_	_	1		Consumer advisory provided food		d o	0	4
	嵩	0					ned from	n approv	ved sour	rce			0		11	17	4 O	UT	NA	_	Highly Suscepti	ble Populations		-	_
10 11		0	0	×	Foo	5 in go		tion, saf	fe, and u	unadulter		0			2	× c		0	×		Pasteurized foods used; prof	hibited foods not offered	0	0	5
12	0	0	×	0		uired re ruction		vailable	c shell s	dock tags	s, parasite	c	0	7	IΠ	"	4 0	UT	NA	NO	Chem	licals			
13			NA	NO	Foor	i sena	Protect rated and			ntamina	tion	-		0 4	12	5 C	2	0	X		Food additives: approved an Toxic substances properly id			8	5
14	x	ŏ	ŏ		Food	1-conta	ict surfac	ces: clea	aned an	nd sanitiz		č			16	1		_	NA		Conformance with A	pproved Procedures	Ť		-
15	×	0			Prop serv		xosition o	of unsaf	e food,	returned	food not re-	c		2	2	7 0		0	×		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
				Goo	d Re	tail F	ractic		preve	ntive n	essures t	o contr	ol ti	e int	rodu	ictic		fpa	thos	ens	, chemicals, and physic	al objects into food			
														Rei/				<u> </u>				•			
				00	f≈nat	in com	pliance Comp	liance	Statu		COS-	corrected	on-si		ng insp						R-repeat (violati Compliance Str	on of the same code provisi		SR	WT
2	_	OUT	_		4		Safe F	food as	nd Wat						11		001	_			Utensils and Equi	pment		-	
2	9	0	Wate	er and	ice f	rom ap	d where proved s	source				- C		0 1	11	45	0				nfood-contact surfaces clean and used	able, propeny designed,	0	0	1
3	0	O OUT		ince c	obtair		specializ od Ten			methods mtrol	i	C		1	t I i	46	0	Wa	newa	shing	g facilities, installed, maintain	ed, used, test strips	0	0	1
3	1	0	Prop		oling	metho	ds used;	adequa	ate equi	pment fo	r temperatur	° c	0	2	16	47	0	_	nfood	5-con	tact surfaces clean Physical Facilit	Hee	0	0	1
	2		Plan	t food			oked for		ding			- 0				48	22	Ho			water available; adequate pr	essure		0	
	3 4		<u> </u>				thods us ed and a							_		49 50	0	_			talled; proper backflow device waste water property dispose			_	2
		OUT					Food	Identif	fication				-	-	1 H	51	0	Toi	iet fa	cilitie	s: properly constructed, supp	ñed, cleaned		0	1
3	5	0 001	Food	l prop			-				ords availabl	e C		1	ᅬᆫ	52	0				use properly disposed, facilitie		0		
3	6		Inse	ts, ro			animals i			minatio		6		2	1 H	53 54	0	-			ities installed, maintained, an ntilation and lighting; designa		0	-	
	7	-		-		-				ation sto	rage & displa	-	+	+	th		001	+	,		Administrative I		Ť	1-	
	8			onal c				191000	prepara	1001, 0101	age a aspie				ł H	55	0		ment	perm	nit posted		0	0 0	
- 3	9	Ó	Wipi	ng cio	ths; p	xoperi	y used a getables		ed			0		1		56					compliance Sta	tua	0	0	0 WT
	_	OUT					Proper	Use of	/ Uten	ils					i b						Non-Smokers P	rotection Act			
4	1 2						ily stored nd linens		anily store	ed, dried.	handled			$\frac{1}{1}$		57 58					with TN Non-Smoker Protect ducts offered for sale	on Act		6	•
	3 4	0	Sing	e-use	/sing					ored, use		0	8) 1		59					oducts are sold, NSPA surve	y completed		o o	
							factor ite	ms with	in ten (1	0) days m	ay result in sr				d serv	ice e	stabl	ishme	nt pe	rmit.	Repeated violation of an identic	al risk factor may result in	revocatio	n of y	our food
serv man	ice es ner a	tablis nd po	shmer st the	t perm most	nit. Ite recent	ms ide Linspec	tified as tion repo	constitu ort in a co	uting imm onspicuo	ninent hea ous manne	ith hazards sh er. You have t	hall be co the right to	recter	fimme est a h	diatel	y or c	pera	tions	shall	cease	e. You are required to post the filling a written request with the C	ood service establishment p	permit in a	a cons	picuous
геро	rt. T.	CA	sectio		14-703	68-14	706, 68-1	4-708, 68	-14-709,	68-14-711	, 68-14-715, 68	-14-716, 4	4-320					2	1		30/20				
_(\supset	1)			e	-				1	LO/11/	202	21		(Ć	X	5	•			10/	11/:	2021
Sig	natur	e of	Pers	on In	Cha	rge								Date							ntal Health Specialist				Date
_							****														ealth/article/eh-foodservik nty health department.	;e ****			
PH-3	2267	(Rev.	6-15)					rre													o for a class.			F	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information								
Establishment Name:	Go Gyro Go East Ridge							
Establishment Number #:	605309914							

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.	<u> </u>

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
Dish Machine	Chlorine	100									

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

Food Temperature									
Decoription	State of Food	Temperature (Fahrenheit)							
Sliced Tomatoes	Cold Holding	41							
Chicken	Cold Holding	38							
Dairy	Cold Holding	38							

Observed Violations

Total # 2

Repeated # ()

48: Cold water not operable at hand basin on cookline.

50: Wastewater leak noted at mop basin.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Go Gyro Go East Ridge

Establishment Number : 605309914

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (NO) No food workers present during the inspection.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 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: (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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: Go Gyro Go East Ridge Establishment Number: 605309914

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Go Gyro Go East Ridge Establishment Number #: 605309914

Sources									
Source Type:	Food	Source:	Approved sources noted						
Source Type:	Water	Source:	Public						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							

Additional Comments