TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ß		HAN T																	C		
Esta	blish	imen	t Nan	ne	Burger K	(ing #	2657							-				O Farmer's Market Food Unit	7	5	
Addr					6404 Rin	nggolo	d Rd.							Тур	pe of E	Establi	shme	O Temporary O Seasonal	L	J	
City			Chattanooga Time in 01:00 PM AM / PM Time out 02:00; PM AM / PM																		
				ē	76/02/2	2021	Estab	Eshanada	605302					_	<u>d</u> 0		110 04				
Insp			spect		Routine		O Follow		O Comple			_	elimir				Cor	nsuitation/Other			
Risk					O 1		122	-up	03	ALL PL		04						up Required 🕱 Yes O No Number of :	Coate	_	
1.Jan	Con		isk F	acto	rs are food	prepar	ration p		and employ			18 m				repo	rted	to the Centers for Disease Control and Prever		_	
				as c	ontributing	factor												control measures to prevent illness or injury. INTERVENTIONS			
		(Ma	rk der	ignet	ed compliance	status (I												ach item as applicable. Deduct points for category or subcat	egory.)	
IN	in co	mpīi	ance		OUT=not in con		NA=not ance Sta	t applicable atus	NO=not obs		R	CX WT	>s=co	rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	ουτ	NA	_			Superv				_			IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature		_	
	黨	٥			Person in char performs dutie		ent, dem	onstrates k	knowledge, and	0	0	5		12	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	8	0	5
2			NA		Management			e Health	ess; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	Ű
	黨	0			Proper use of					0	0	5		IN	OUT		NO	a Public Health Control			
4	1	0	NA	_	Proper eating			or tobacci		0	0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	1		NA	-	No discharge			and mouth		0	0	5		12	0	8		Proper cold holding temperatures. Proper date marking and disposition	0	8	5
6	×	0		0	Hands clean a	and prop	erly wash	hed	ods or approve	-	0	5		0	嵐	ō		Time as a public health control: procedures and records	0	0	
7 8	×	0	٥	0	alternate proc Handwashing	cedures f	followed			0	0			IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9	IN	OUT	NA	NO		Â	pproved	Source	docessione			-	23	_	0	黛	110	food	0	0	4
10	0	0	0	>	Food obtained Food received	d at prop	er temper	rature		0			24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0	Food in good Required reco					0	0	5	H	IN	OUT	-	NO	Chemicals		-	·
H	IN	OUT	NA	-	destruction Pr	rotectie	n from (Contamin	ation		-		25	0	0	X		Food additives: approved and properly used	8	0	5
13 14		8	응		Food separate Food-contact			d and sanit	tized	0	00	4	26	民 IN	O	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ĵ
15	_	0			Proper dispos served					0	0	2	27	-	0	2		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_	_										-		-						
				900	d Retail Pra	ICTICES	are pre	ventive	measures to						LOLE LOLE		yens	, chemicals, and physical objects into foods.			
				001	not in complia			-	COS=c	corrected o	m-site							R-repeat (violation of the same code provision)	Loos		HUT.
	_	OUT	_		5	lafe Fee	nce Sta od and W							0	TUK			Compliance Status Utensils and Equipment	000	~	WT
21	,	0	Wate	r and	d eggs used w ice from appro	roved sou	urce			0	8	2	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30	_	O OUT	Varia	nce o	btained for spo Feed		d processi erature		25	0	0	1	4	6	o v	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1		Prop		ling methods u	used; ad	lequate e	quipment f	for temperature	0	0	2	4	_	O N	lonfoo	d-con	tact surfaces clean Physical Facilities	0	0	1
3:	_	0	Plant	food	properly cook						0	1		8	0 1			water available; adequate pressure	0		2
3	_		<u> </u>		thawing metho ters provided					0	0	1		_	o s	iewage	and	talled; proper backflow devices waste water properly disposed	0	0	2
35	_	OUT					entificat		and a stable					_				is: properly constructed, supplied, cleaned		0	1
3		O OUT	F000	prop	,	-		required re ntaminati	cords available	0	0	1			-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
30	;	×	Insec	ts, ro	dents, and ani	imals not	t present			0	0	2	5	4	-			ntilation and lighting; designated areas used	0	0	1
37	,	0	Conta	amina	tion prevented	d during i	food prep	paration, st	torage & display	, 0	0	1		0	τυ			Administrative Items			
3	_	-	-		leanliness					0	0	1		_	_			nit posted	0	0	0
35	_			<u> </u>	ths; properly u uits and veget		stored				0		Ľ	6	0	lost re	cent	Inspection posted Compliance Status		O NO	WT
4	_	OUT O		e uter	Properly :		se of Ute	onsils		0	0	1	5	7	- 0	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
4		0	Utens	sils, e	quipment and /single-service	linens; p				0	0	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
4	_				ed properly						ŏ										
																		Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
	erar t. T.		st the lection	most r is 68-1					mer. You have th 11, 68-14-715, 68-			st a he	aring	-	-	-		ling a written request with the Commissioner within ten (10) day	s of the	date	of this
/	/		V	V					0	6/02/2	202	1		C	h	\mathcal{N}	Ρ.	Elh	06/0)2/2	2021
Sigr	atur	e of	Pers	on In	Charge							Date	Si	gnati	ire of	Envir	onme	ental Health Specialist			Date
_									<i>r</i>									ealth/article/eh-foodservice			
							Eree fe	ind safeh	 training clar 	1505 910	31/2	uable	0.000	n m.	onth -	at the	001	inty health department			

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
(Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

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	200	

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

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Whopper	Hot Holding	168
Original Chicken	Hot Holding	159
Whopper Jr.	Hot Holding	160
Ham (walk in)	Cold Holding	38
Whopper	Cooking	163
ce Cream Mix	Cold Holding	34
Breaded Chx	Hot Holding	160

Total # 3

Repeated # ()

2: PIC unaware of complete employee illness policy at time of inspection.Advised on policy/procedures regarding employee illnesses/diagnoses.22: Cut leafy greens not properly time stamped while using TPHC. Advised on proper procedures on TCS foods held under time control. Unable to provide written TILT policy regarding TCS foods.

36: Outer openings not protected at drive thru. Drive thru window must be kept closed unless employees are handling food/money through window to help control insects.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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.
- 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: Burger King #2657 Establishment Number: 605302891

Comments/Other Observations (cont'd)

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

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 Comments