

Risk Category

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION

REPORT	

O Yes 疑 No

SCORE

O Farmer's Market Food Unit Arby's #5971 Permanent O Mobile Establishment Name Type of Establishment 3903 Hixson Pike O Temporary O Seasonal Address Chattanooga Time in 11:40; AM AM / PM Time out 12:00; PM AM / PM City 07/27/2023 Establishment # 605062196 Embargoed 0 Inspection Date 日本 Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Number of Seats 90

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

112	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CO							
Compliance Status COS						R	WT	
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	245	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	Toxic substances properly identified, stored, used OO		,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	١.
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	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	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
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			
41	120	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the

07/27/2023

Date Signature of E

07/27/2023

\*\*\*\* 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. ) 4232098110 Please call ( to sign-up for a class.

RDA 629

Date

Signature of Person In Charge

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



Establishment Information								
Establishment Name: Arby's #5971								
Establishment Number #:  605062196								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.								
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	m of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not con:	spicuously posted at ever	ry entrance.					
Garage type doors in non-enclosed areas are r	not completely open.							
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.						
Smoking observed where smoking is prohibited	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fat	renhelt)				
-								
Equipment Temperature			1 .					
Description			Temperature (Fah	renheit)				
F17								
Food Temperature			1					
Description		State of Food	Temperature ( Fah	renheit)				

bserved Violations	
otal # 2 epeated # 0	
1:	
ô:	
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: Arby's #5971



Comments/Other Observations		
Comments/Other Observations  1: 2: 3: 4: 5: 6: 7: 8: 90: 100: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Cooler holdimg at 41F. 21: 22: 23: 24: 25: (NA) Establishment does not use any additives or sulfites on the premises. 26: 27: 37: 38:		

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See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

	Establishment Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Arby's #5971	
Additional Comments (cont'd)	Establishment Number: 605062196	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (south)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information					
Establishment Name: Arby's #5971					
Establishment Number #. 605062196					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					