TENNESSEE DEPARTMENT OF HEALTH INSPECTION OF THE PARTY OF THE

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Geod Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. COO LarALE PLACIES: OUT on compliance Status COS control Out of compliance Status COS of control to introduction of he same code provision Compliance Status COS R WT Compliance Status COS R WT Compliance Status COS of and motiod 20 Out restained for specialized processing methods O I OUT Foreer cooling methods used, adequate equipment for temperature O I 20 Plant food properly cooled for hot holding O I 33 O Food properly cooled for hot holding O I 34 O Food properly labeled, original container, required reaced available O I OUT Food properly labeled, original container, required reaced available O I 20 Plant food properly labeled, original container, required reaced available O I 30 O Food properly label		_	_	0					-	-	_		_		-	NO						
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(Velle	04/15/2021	- AA-
Signature of Person In Charge	Date	Signature of Environmental Health Specialist

04/15/2021

Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservi	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 9012229		RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Applebees #82002 Establishment Number #: 605219234

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. Yes Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. Yes "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. Yes Garage type doors in non-enclosed areas are not completely open. No Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. No		
twenty-one (21) years of age or older. Tess Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. Yes "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. Yes Garage type doors in non-enclosed areas are not completely open. No Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. No	NSPA Survey – To be completed if #57 is "No"	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. Yes "Garage type doors in non-enclosed areas are not completely open. No Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited. 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.	Yes
Garage type doors in non-enclosed areas are not completely open. No Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. No Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. No	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. NO Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. NO	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. NO	Garage type doors in non-enclosed areas are not completely open.	No
INO INO	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoking observed where smoking is prohibited by the Act. NO	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
	Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Hobart	Cholrine								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Small Cooler	41
Small Cooler	37
Small Cooler	21
Stand up Cooler	36

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
Raw Shrimp	Cold Holding	36		
Raw Hamburger	Cold Holding	41		
Raw Steak	Cold Holding	40		
Raw Chicken	Cold Holding	37		

Observed Violations

Total # 6 Repeated # ()

34: No thermometer in small cooler on prep line.

37: Food stored in the small cooler is not properly covered.

38: Employees on the prep line without hair restraist.

39: Wet wiping cloth stored improperly

45: Food debris on the floor and around the cooking machine and trash cans. Please keep cooking area clean.

45: Bottom of stand up cooler where salad is being stored needs cleaning.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Applebees #82002 Establishment Number : 605219234

Comments/Other Observations		
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Additional Comments See last page for additional comments.

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

Establishment Information

Establishment Name: Applebees #82002

Establishment Number : 605219234

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Applebees #82002

Establishment Number # 605219234

Sources				
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Establishment is in compliance with Shelby County facemask and social distancing