

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 25

O Farmer's Market Food Unit Maros Gyros Remanent O Mobile Establishment Name Type of Establishment 437 Sam Ridley Pkwy W O Temporary O Seasonal Address Smyrna Time in 12:49 PM AM / PM Time out 01:10; PM City 04/22/2024 Establishment # 605254838 Embargoed 0 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Follow-up Required

04

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#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

IN-in compliance			OUT=not in compliance NA=not applicable NO=not observe		ed		COS=cor		ē		
	Compliance Status					cos	R	WT			Ξ
	IN	OUT	NA	NO	Supervision				П	Τ	1
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6	
	IN	OUT	NA	NO	Employee Health				1 17		Ī
2	300	0			Management and food employee awareness; reporting	0	0		1 🗀	Ť	Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	П	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8	٦
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	1 17	9	3
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	2	0	Ş
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1	3
6	黨	0		0	Hands clean and properly washed	0	0		1 5	2	Ī
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ľ	1	
Ŀ	~	_	_	_	emate procedures followed		l H	4	l		
8	350	0	NIA.	LUS	Handwashing sinks properly supplied and accessible	0	0	_2	2	3	
Ļ	_	OUT	NA	NO	Approved Source		_		ΗE	+	
9	黨	0	_	_	Food obtained from approved source	0	0		Ш	4	į
10	0	0	0	$\approx$	Food received at proper temperature	0	0	5	2	4	
11	×	0			Food in good condition, safe, and unadulterated O		0	l °	ΙĽ	1	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	ı	1
	IN	OUT	NA	NO	Protection from Contamination				1 2	5	7
13	É	0	0		Food separated and protected	0	0	4	1 2	6	1
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T	ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	(

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	243	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	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	COS	R	W
	OUT				
28	_	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	ō	Approved thawing methods used	Ō	ō	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification		_	
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	7
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	7
40	0	Washing fruits and vegetables	0	0	7
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	,
43	0	Single-use/single-service articles; properly stored, used	0	0	h
44		Gloves used properly	O	Ö	

specti	ion	R-repeat (violation of the same code provision)		_	
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment	Ь.	_	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	Т		
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	2%	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	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

nost recent inspection report in a conspicuous manner. You have the right to request a his 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

04/22/2024

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\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) ) 6158987889 Please call ( to sign-up for a class.

RDA 629

Date

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



Establishment Information								
Establishment Name: Maros Gyros								
Establishment Number #   605254838								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively res twenty-one (21) years of age or older.								
Age-restricted venue does not require each per								
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	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 r	not completely removed or	ropen.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelf)				
	CI	50	Tomperetare (Tan	- Cimioney				
3 comp sink	CI	50						
Equipment Temperature								
Description			Temperature ( Fah	renheif)				
			Temperature (Tan					
Food Temperature		1 -1 1						
Description		State of Food	Temperature (Fah	renheit)				

served Violations
served Violations at #  2  eated #  0
eated # O
<u> </u>

<sup>&</sup>quot;"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: Maros Gyros	
Establishment Number: 605254838	
Comments/Other Observations	
:	
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using ap 15: 16: 17: 18: 19: 19: 19: 19: 19: 19: 19: 19: 19: 19	proved methods.
***See page at the end of this document for any violations that could not be displayed in this space.	

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 Name: Maros Gyros Establishment Number: 605254838	Establishment Information	
Establishment Number:   605254838  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Maros Gyros	
Additional Comments (cont'd)	Establishment Number: 605254838	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (contid)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information							
Establishment Name: Maros Gyros							
Establishment Number #: 605254838							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
All priority item violations have been corrected							