TENNESSEE DEPARTMENT OF HEALTH ADI IQUMENT ING

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Establishment Name		ame	Arby's #5861 Type of Establishment O Mobile								. 9	_ =	5								
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re of Person In Charge	Date Signature of Environmental Health Specialist
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****
(Rev. 6-15)	Free food safety training classes are available each month at the county health department.

) 6158987889

on of your food service established orrected immediately or operation

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result in s

Please call (

ards shall be corre er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Cr t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

02/22/2024

1

57

58

59

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55 (2) Current permit posted 56 (2) Most recent inspection posted

to sign-up for a class.

Compliance Status

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

Non-Smokers Protection Act

ment permit. Repeated violation of an identical risk factor may result in revocation of your foo ms shall cease. You are required to post the food service establishment permit in a conspicuou

38

39

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41

42

43

44

OUT

O Personal cleanliness

O Gloves used properly

O Wiping cloths; properly used and stored

Proper Use of Utensils

O In-use utensils; properly stored
Utensils, equipment and linens; properly stored, dried, handled
Single-use/single-service articles; properly stored, used

rrect any violations of risk factor items within ten (10) days n dishment permit. Items identified as constituting imminent he

O Washing fruits and vegetables

RDA 629

Date

02/22/2024

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ver within ten (10) days of the date of thi

YES NO WT

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SCORE

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Arby's #5861 Establishment Number #: 605136966

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 wenty-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)				
3 comp	Qa	400					

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Wic	40			
Wif	0			
Roast beef hot bot	140			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Roast beef, open warmer slicer	Hot Holding	158			
Roast beef, hot tray	Hot Holding	133			
Fish fillet, hot tray	Hot Holding	148			
Chicken tenders, open warmer	Hot Holding	103			
Chicken nuggets, open warmer	Hot Holding	98			
Mac n cheese bites, open warmer	Hot Holding	110			
Cut lettuce, ml top, 10min	Cooling	52			
Sliced tomatoes, ml top	Cold Holding	41			
Ice cream mix, ic machine, 20hrs	Cold Holding	54			
Sliced tomatoes, wic	Cold Holding	42			
Gyro meat, wic, 20 min	Cooling	42			
Sliced Reuben, wic, 1hr	Cooling	45			
All other tcs, wic	Cold Holding	40			

Observed Violations

Total # 6

Repeated # ()

19: Observed Chicken tenders, nuggets, and mac n cheese bites in the open warmer all below 135°f (see temps) COS by pic discarding approximately 1-2 lbs

A warning letter will requested due to violation being noted on two consecutive routine inspections.

20: Observed the ice cream mix in the machine above 41°f, pic stated the ice cream was left in the machine over night and that they thought because the lid isn't sealed it loses temperature up top but does come out of the machine below 41° COS pic had the mix drained from the machine and the machine cleaned. Discussed proper holding temperature for the ice cream for the top part of the machine, strongly suggested not leaving over night if they are unsure if the machine holds at temp.

45: Observed the seal around the walk-in cooler coming off the door effecting the seal, lid to the ice cream maker missing the top handle leaving a whole in the top/lid not sealing.

53: Observed broken tiles around fryers and in the walk in cooler; fan in walk-in cooler dirty; air vents dirty throughout kitchen

55: Expired permit posted

56: Not the most recent inspection



Establishment Information

Establishment Name: Arby's #5861

Establishment Number : 605136966

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Policy posted near office
- 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: Observed handwashing between tasks

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: See source
- 10: Bread delivered in good condition and protected from elements, No TCS 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 raw cooked at time of inspection
- 17: (NO) No TCS foods reheated during inspection.

18: See temps food preped in the morning and afternoon, prep took place 10-60 minutes ago pending product according to pic

- 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: 58:

***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: Arby's #5861

Establishment Number : 605136966

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Arby's #5861

Establishment Number # 605136966

Sources				
Source Type:	Food	Source:	Mclane	
Source Type:	Water	Source:	Lv city	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

A warning letter will requested due to violation #19 and 20 being noted on two consecutive routine inspections. Will Provide applicable fact sheets to operator regarding Priority Item Violations via email. Discussed implementing a Food Safety Plan (FSP) in order to obtain active managerial control over repeated priority violations. Advised operator I was available to assist with developing a FSP.

Email marie.walton@inspirebrands.com