

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Burger King #12002 Remanent O Mobile Establishment Name Type of Establishment 10180 Dayton Pike O Temporary O Seasonal Soddy Daisy Time in 01:05 PM AM/PM Time out 01:45: PM AM/PM

12/14/2022 Establishment # 605302897 Embargoed 0 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for e

12	N≃in c							0	05 =α	rrecte	d on-si	te duri	ing ins	pection
	Compliance Status COS R W						WT	╵□					-	
	IN	оит	NA	NO	Supervision				П	IN	оит	NA	NO	Cookl
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	- XX	0	0	0	Proper co
	IN	OUT	NA	NO	Employee Health				17	0.00	ŏ	ŏ	XX.	Proper re
2	TXC	0			Management and food employee awareness; reporting	0	0	$\overline{}$	H				-	Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ОUТ	NA	NO	Cooming
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper co
4	100	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	0	Proper ho
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	125	0	0		Proper co
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 28	0	0	0	Proper da
6	黨	0		0	Hands clean and properly washed	0	0		2	2 32	0	0	0	Time as a
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_	_	_	11110 00 0
·	~		ŭ	_	alternate procedures followed	_	_	_	ı	IN	OUT	NA	NO	
8	IN.	0	NIA.	NO	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	300		Consume
_			NA	NO	Approved Source	-	-	_	Н	_	OUT	***	110	food
9	黨	0	_	_	Food obtained from approved source	0	0		l ⊨	IN	OUT	NA	NO	
10	0	0	0	26	Food received at proper temperature	0	0	5	₂₄	0	l٥l	200		Pasteuriz
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	l °	ΙĿ	-	-		_	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food add
13	篾	0	0		Food separated and protected	0	0	4	20	襄	0			Taxic sub
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙГ	IN	OUT	NA	NO	Con
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Complian
13	~	_			served	"	<u>ا</u>	-	l [*	1	"	~		HACCP p

					Compliance Status	COS	к	WI
	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	3%	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	X	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	300		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

introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	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 Feed 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	0	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	×	Food and norifood-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			
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	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
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	- XK	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0	

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

Colled 12/14/2022

Date Signature of

12/14/2022

**** 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. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King #12002 Establishment Number ≠: |605302897

ı	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.	
ı	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
ı	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
I	Garage type doors in non-enclosed areas are not completely open.	
İ	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
ĺ	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
ı	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Three compartment sink Sani buckets	QA QA	200 200						

Temperature (Fahrenheit)

Hot Holding Cold Holding Cold Holding Cooking Hot Holding Cold Holding	146 40 40 170 143
Cold Holding Cold Holding Cooking Hot Holding	40 40 170 143
Cold Holding Cooking Hot Holding	40 170 143
Cooking Hot Holding	170 143
Hot Holding	143
_	
Cold Holding	41
	±
Cold Holding	41

Observed Violations							
Total # 1							
Repeated # ()							

[&]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: Burger King #12002 Establishment Number: 605302897

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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 proper handwashing by employees.
- 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 obtained from approved source
- 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) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Tomatoes properly labeled with date/time stamp today.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Burger King #12002				
Establishment Number: 605302897				
Commants/Other Observations (south)				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Infor	mation		
Establishment Name: B	urger King #12002		
Establishment Number #:	605302897		
Sources			
Source Type:	Food	Source:	Mclane
Source Type:	Water	Source:	Water is from approved source
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		