# TENNESSEE DEPARTMENT OF HEALTH

N.S.	Carl F				FOOD SERVICE	ESTAD	<b>P</b> LI	эп	ME			12	PEG					
Esta	blish	men	t Nan	ne	Burger King #16672						Tur	a of	Establi	iehm	O Farmer's Market Food Unit ent O Mobile			
Add	ess				4827 Hixson Pike						1.34	AC UI	Colden	12411114	O Temporary O Seasonal			/
City					Hixson	Time in	09	):2(	) A	M	A	M/P	M Ti	me o	ut 10:00: AM _ AM / PM			
Insp	ectio	n Da	te	(	08/01/2023 Establishment # 605	302892	2		E	imba	irgoe	d (	)					
Purp	ose	of In	spect			Complaint			O Pre					0 Co	insultation/Other			
Risk	Cat	egon			01 322 03	-			<b>O</b> 4						-up Required O Yes 🕱 No Number of S		_	
		R	isk F	acto as c	ors are food preparation practices and er ontributing factors in foodborne illness o	mployee b outbreaks.	eha Pi	vior: ublic	Hea	it ci ith	omn Intei	rven	y repo itions	are	d to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
		(Ha	rik der	lgnat											I INTERVENTIONS such Hom as applicable. Deduct points for category or subcate	gery.	,	
IN	in ce	mpīi			OUT=not in compliance NA=not applicable NO=	not observed			CO						spection R=repeat (violation of the same code provision	xn)		
					Compliance Status		cos	R	WT				_	_		cos	R	WT
	_	OUT	NA	NO	Supervision Person in charge present, demonstrates knowled;	be, and	_		_		IN	ουι	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	8	0			performs duties		0	0	5		0	0	0	X	Proper cooking time and temperatures	00	0	5
	X		NA	NO	Employee Health Management and food employee awareness; repo	orting	0	0	-	17	0	ŏ	0	225	Proper reheating procedures for hot holding	0	0	_
	_	ō			Proper use of restriction and exclusion		ō	ō	5		IN	ουι	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA	NO	Good Hygienic Practices		-	_	-	18	民	0	0	0	Proper cooling time and temperature	0	o	-
4	1	0		_	Proper eating, tasting, drinking, or tobacco use		0	0	5		X	0			Proper hot holding temperatures	0	0	
	1			-	No discharge from eyes, nose, and mouth		0	0	°		25				Proper cold holding temperatures	0	0	5
			NA		Preventing Contamination by Hand		0			21	*	0	0	0	Proper date marking and disposition	0	0	
		0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or a		0	0	5	22	0	0	8	0	Time as a public health control: procedures and records	0	0	
7	邕	0	0	0	alternate procedures followed		0	0			IN	OUT	NA	NO				
8	×	<u></u>	NA	100	Handwashing sinks properly supplied and accessi	ble	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
	嵐		nes	_	Approved Source Food obtained from approved source	_	0	0	-	H	IN	OUT		NO	food Highly Susceptible Populations	_		
			0		Food received at proper temperature		ŏ	ŏ					-			-		_
11	×	0			Food in good condition, safe, and unadulterated		0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	9	5
12	0	0	×	0	Required records available: shell stock tags, paras destruction	site	0	0			IN	ουι	NA	NO	Chemicals			
			NA	NO	Protection from Contamination						0		X		Food additives: approved and properly used	0	0	5
13	8	0	읭		Food separated and protected			0		26	黛				Toxic substances properly identified, stored, used	0	0	-
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food no		0	0	5	H	-	001	r na	NO		_		_
15	2	٥			eroper disposition of unsafe food, returned food hi served	ot re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measu	res to con	trol	the	intro	duc	tion	of	patho	gen	s, chemicals, and physical objects into foods.			
									TAU				5					
				00		COS=correct	ed or	i-site (	Suring	inspe	ction				R-repeat (violation of the same code provision)	202		
_		OUT			Compliance Status Safe Food and Water		cos	R	WT	H		UT			Compliance Status Utensils and Equipment	cos	к	WT
2	_		Paste	surize	d eggs used where required	_	0	0	1	E.		- 10	ood ar	nd no	onfood-contact surfaces cleanable, properly designed,	~		
2	2	0	Wate	r and	ice from approved source		0	0	2	4	s (				, and used	0	0	1
3	_	0 OUT	Varia	nce o	btained for specialized processing methods Food Temperature Control		0	0	1	4	6 (	0	Narew	ashin	ng facilities, installed, maintained, used, test strips	0	0	1
			Prop	er coo	bing methods used; adequate equipment for tempe	erature	-			4	7 0		Vonfoo	d-cor	ntact surfaces clean	0	0	1
3	<b>ا</b> ا		contr				0	0	2	F	_	UT			Physical Facilities	-	-	
3	_				properly cocked for hot holding		0	0							d water available; adequate pressure	0	0	2
3	_				thawing methods used		0	0		4	_				stalled; proper backflow devices		0	2
3	_	-	Therr	nome	eters provided and accurate		0	0	1	5	_	-			d waste water properly disposed	0	0	2
-	_	OUT			Food Identification		-		_	-	_				es: properly constructed, supplied, cleaned		0	1
3				prop	erly labeled; original container; required records av Prevention of Feed Contamination	alable	0	0	1	5		-	-	-	fuse properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination					1 2	3 (	u P	-nysica	ai tac	alities installed, maintained, and clean	0		1

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57

58

OUT

nature of Person In Charge

O Personal cleanliness

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OUT

O Insects, rodents, and animals not present

O Wiping cloths; properly used and stored

O Washing fruits and vegetables

O In-use utensils; properly stored

O Contamination prevented during food preparation, storage & display

Proper Use of Utensils

55 O Current permit posted 56 O Most recent inspection posted

O Adequate ventilation and lighting; designated areas used

Compliance with TN Non-Smoker Protection Act

Tobacco products offered for sale

Administrative items

**Compliance Status** 

**Non-Smokers Protection Act** 

08/01/2023

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YES NO WT

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SCORE

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

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PH-2267 (Rev. 6-15)	Free food safety training of	lasses are available each mo	nth at the county health department.	RDA 629
P192207 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104.025

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



## Establishment Information

Establishment Name: Burger King #16672 Establishment Number #: 605302892

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.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Sani bucket 3 sink	Quat Quat	300 300							

quipment l'emperature						
Description	Temperature (Fahrenheit)					

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Creamer	Cold Holding	40		
lce cream mix	Cold Holding	38		
Sausage	Hot Holding	147		
Egg	Hot Holding	149		
Cut toms	Cold Holding	40		



#### Establishment Information

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Establishment Number : 605302892

#### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: Posted policy
- 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: Hands washed

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: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Prepped tomatoes at 40F
- 19: Hot holding adequate
- 20: Cold holding adequate
- 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: Burger King #16672 Establishment Number : 605302892

Comments/Other Observations (cont'd)

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

## Establishment Information

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SourcesSource Type:WaterSource:HudSource Type:FoodSource:MclaneSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

### Additional Comments