TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCO	RE					
Estr	bish		t Nar		Arby's #750											Farmer's Market Food Unit Ø Permanent O Mobile	Q	1		
	ress				5420 Braine	rd Rd.					_	Тур	e of E	stabli	shme	O Temporary O Seasonal				
City					Chattanooga	1	Time in	01	0:1	3 F	- M	41		. т.	ma 04	t 01:35: PM AM / PM				
						23 Establishment#					Emba	-			ne or	<u>A 01100,1111</u> AM/PM				
	ectio		nte spect		Routine	O Follow-up	O Complaint			_	Emba Nimin					nsultation/Other				
					_						parnana	ary					Number of Se		68	
ROSP	Cat	-			O 1 ors are food pres	aration practices a	O 3 and employee	beha		04	st co	mm	only			up Required X Yes O No I to the Centers for Disease Contro			00	
				as c	ontributing fact											control measures to prevent illnes	s or injury.			
		(Me	ırk de	algnat	ed compliance statu											INTERVENTIONS ach liem as applicable. Deduct points for cal	legory or subcate	gory.)		
IN	⊧in ca	ompii	ance		OUT-not in complian	ce NA=not applicable	NO=not observe				S=cor	recte	d on-si	te duri	ng ins	pection R=repeat (violation of the s Compliance Status				WT
	IN	OUT	NA	NO	Comp	Supervision		cos	K	w1	h	IN	010	NA	NO	Cooking and Reheating of Time/Te		cual	ĸ	WT
1	黨	0				resent, demonstrates kn	owledge, and	0	0	5						Control For Safety (TCS) Fe	oda	~	~	
-		-	NA	NO	performs duties	Employee Health		-		-		<u>凛</u> 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holdin	a	8	읭	5
	X					ood employee awarenes	s; reporting		0	5			оит		NO	Cooling and Holding, Date Marking,				
		0	NA	110	Proper use of restri			0	0	·	48					a Public Health Control				
4	20	0	NA			d Hygienic Practices ng. drinking, or tobacco		0	0		18	0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures		응	윙	
5	24	0	NA			eyes, nose, and mouth	Bende	0	0	<u> </u>		0	×	0	~	Proper cold holding temperatures		8	2	5
	10	0	NA		Hands clean and pr	ng Contamination by roperly washed	mangs	0	0		21	<u>家</u>	0	0 ※		Proper date marking and disposition Time as a public health control: procedure:	e and exceeds	0	0	
7	箴	0	0	0	No bare hand conta alternate procedure	ect with ready-to-eat foor	ds or approved	0	0	5		-	OUT			Consumer Advisory	s and records	~	~	
	0					properly supplied and a	ccessible	X	0	2	23	0	0	12		Consumer advisory provided for raw and u	Indercooked	0	0	4
_	IN 嵐		NA		Food obtained from	Approved Source		0	0	-	-	IN	OUT	NA	NO	food Highly Susceptible Populati	lons	-	-	
10	0	0	0		Food received at pr	oper temperature		0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods r		0	0	5
	<u>米</u>	0 0	x	0		tion, safe, and unadulter vailable: shell stock tags		0	0 0	°	-	_	OUT	-	NO	Chemicals		-	-1	-
			NA	-	destruction Protect	tion from Contamina	tion		-	_	25			26		Food additives: approved and properly use	d	0	0	
13	2	0	0		Food separated and	d protected			0	4	26	Ř	ŏ			Toxic substances properly identified, store	d, used	ŏ	ŏ	5
14	_	0	0			ces: cleaned and sanitize of unsafe food, returned		0	0	5		IN	OUT	_	NO	Conformance with Approved Pro Compliance with variance, specialized pro				
15	2	0			served	or unsale lood, returned	lood not le-	0	0	2	27	0	0	×		HACCP plan	Jess, and	0	0	5
				Goo	d Retail Practic	es are preventive m	easures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
								GOO	DR	arA)	L PR	ACT	ICE	3						
				00	Finot in compliance	liance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the same Compliance Status		cosi	RI	WT
	_	OUT			Safe F	ood and Water			<u> </u>			0	UT			Utonsils and Equipment			~ 1	
2					d eggs used where ice from approved :			8	00	1	45	5 0				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
3	0	0	Varia		btained for specializ	red processing methods		ŏ	ŏ	1	46	: (g facilities, installed, maintained, used, test	strips	0	0	1
	_	OUT	_	er cor		adequate equipment for	r temperature				47	_	_			tact surfaces clean		-	0	1
3		0	contr	lo				0	0	2			UT			Physical Facilities				
3	_				properly cooked for thawing methods us			8	0	1	48	_	_			water available; adequate pressure talled; proper backflow devices		8	응	2
3	_				eters provided and a			ŏ	ŏ	1	50	_	_			waste water properly disposed		0	0	2
		OUT			Food	Identification					51	_				s: properly constructed, supplied, cleaned			0	1
3	-		Food	i prop		container; required reco		0	0	1	52			-		use properly disposed; facilities maintained		0	0	1
3	_	OUT 54	Incor	de ro	Prevention of dents, and animals	f Food Contamination	n	0		2	53 54	-	-			ities installed, maintained, and clean ntilation and lighting; designated areas use	4	0	0	1
	-						and the stand	0	0		F	+-	-	seque	-10 VU		-	-	-	
3	_	0			ition prevented durin leanliness	ng food preparation, stor	age & display	0	0	1	55		ит D 0	umont	Dara	Administrative items nit posted		0	0	
3	_	-	-		ths; properly used a	nd stored		0		1	56		_		-	inspection posted		0	0	0
4	_		_	hing f	ruits and vegetables			0	0	1						Compliance Status		YES	NO	WT
4	_	OUT		e uter	Proper nsils; properly stored	Use of Utensils		0	0	1	57	+	0	omplia	ance	Non-Smokers Protection Ad with TN Non-Smoker Protection Act		23	01	
4	_	0	Uten	sils, e	quipment and linens	; properly stored, dried,		0	0		58 58	5	Te	obacc	o pro	ducts offered for sale		0	0	0
4					/single-service artic ed properly	les; properly stored, use	u	8	8	1	09		17	10080	co pr	oducts are sold, NSPA survey completed		0	0	
Failu	re to	corre	ect any	y viola	tions of risk factor ite	ms within ten (10) days m	ay result in suspen	sion o	fyour	food	service	esta	blishr	sent pe	ermit.	Repeated violation of an identical risk factor m	ay result in revoca	tion o	ef you	ar food

nner. You have the right to request a hearing regarding this report by fil 711, 68-14-715, 68-14-716, 4-6-329. n request with the Commissioner within ten (10) days of the date of thi

ans,

Signature of Person In Charge

Date	Signature of	Env

01/04/2023

 \leq rironmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department.							
(19220) (1001. 0-10)	Please call () 4232098110	to sign-up for a class.	RDA 629				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Arby's #750 Establishment Number #: 605049233

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.	
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)
Triple sink	Quat	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	34

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Leafy lettuce	Cold Holding	52			
Sliced tomatoes	Cold Holding	44			
Shredded lettuce	Cold Holding	45			
Greek meat	Cold Holding	45			
Turkey	Cold Holding	45			
Turkey	Cold Holding	35			
Corn beef	Cold Holding	39			
Kraut	Cold Holding	45			
Burger	Cooking	166			
Roast beef	Hot Holding	144			

Observed Violations

Total # 3

Repeated # 0

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

20: Low boy not holding all TTC food below 41F, lettuces, tomatoes and some meat 45-56. Refrigeration unit was frozen over, blcoks proper air flow 36: Storage practices in General managers storage area is harborage for rodents, storage on floor against wall

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 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:

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9:

- 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:
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NÁ) 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 #750

Establishment Number : 605049233

Comments/Other Observations (cont'd)

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

Establishment Information

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SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments