



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

74

Establishment Name Back Yard Burgers Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 8079 Trinity Rd. ☐ Temporary ☐ Seasonal

City Cordova Time in 12:25 PM AM / PM Time out 01:15 PM AM / PM

Inspection Date 04/06/2022 Establishment # 605065307 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Supervision																																	
1	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Employee Health																																	
2	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Good Hygienic Practices																																	
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Preventing Contamination by Hands																																	
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
8	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
Approved Source																																	
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Protection from Contamination																																	
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4															
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																	
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Cooling and Holding, Date Marking, and Time as a Public Health Control																																	
18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
21	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Consumer Advisory																																	
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4															
Highly Susceptible Populations																																	
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Chemicals																																	
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															
Conformance with Approved Procedures																																	
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5															

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Safe Food and Water																																	
28	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
29	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
30	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Food Temperature Control																																	
31	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
32	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
33	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
34	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Thermometers provided and accurate										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Food Identification																																	
35	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container; required records available										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Prevention of Food Contamination																																	
36	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
37	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
38	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Personal cleanliness										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
39	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wiping cloths: properly used and stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
40	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Proper Use of Utensils																																	
41	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	In-use utensils; properly stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
42	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
43	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles; properly stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
44	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Gloves used properly										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Utensils and Equipment																																	
45	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
46	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Warewashing facilities; installed, maintained, used, test strips										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
47	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Nonfood-contact surfaces clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Physical Facilities																																	
48	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
49	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
50	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2															
51	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
52	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
53	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Physical facilities installed, maintained, and clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
54	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1															
Administrative Items																																	
55	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Current permit posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
56	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Most recent inspection posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
Compliance Status																																	
Non-Smokers Protection Act																																	
57	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act										<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
58	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Tobacco products offered for sale										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															
59	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	If tobacco products are sold, NSPA survey completed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0															

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner 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 Commissioner within ten (10) days of the date of this report. 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, 4-5-329.

Signature of Person In Charge Chad Date 04/06/2022 Signature of Environmental Health Specialist C. M. R. Date 04/06/2022

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

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Back Yard Burgers

Establishment Number #: 605065307

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)

3 comp sink

Cl

Equipment Temperature

Item	Description	Unit	Quantity	Unit Price	Total Price
1
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Temperature (Fahrenheit)

Walk in cooler

38

Walk in freezer

9

Reach in coolers

40

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

Observed Violations

Total # 14

Repeated # 0

- 1:
- 2: Provide written ill employee policy
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved cleaning methods . Clean the ice machine
- 35: Label all the food containers in kitchen
- 43: Keep the to go items stacked right side down , etc
- 45: Replace the cutting boards , too many grooves in them
- 46: Provide test strips , etc
- 49: Provide air gaps on all the ice bins and ice machine
- 52: Keep the lids to the dumpster closed
- 53: Repair and clean the floors , walls and ceiling , keep the mops and brooms stored hanging up , clean the equipment , etc
- 54: Provide light shields inside walk in cooler etc
- 55: No permit , please post
- 56: No inspection report , please post

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Back Yard Burgers

Establishment Number : 605065307

Comments/Other Observations

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***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.

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

Establishment Information

Establishment Name: Back Yard Burgers

Establishment Number : 605065307

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information	
Establishment Name:	Back Yard Burgers
Establishment Number #:	605065307

Sources

Source Type:	Food	Source:	Food
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

No permit , you have 24 hrs to purchase a food permit , use quats for disinfectant , etc