



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Arby's #1742 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 2750 Elm Hill Pike ☐ Temporary ☐ Seasonal  
City Nashville Time in 02:20 PM AM / PM Time out 03:15 PM AM / PM  
Inspection Date 03/26/2024 Establishment # 605112325 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 78

**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									
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties										O	O	5												
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting										O	O	5												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion										O	O													
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use										O	O	5												
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth										O	O													
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed										O	O	5												
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										O	O													
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible										O	O	2												
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source										O	O	5												
10	IN	OUT	NA	NO	Food received at proper temperature										O	O													
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated										O	O													
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction										O	O													
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected										O	O	4												
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized										O	O	5												
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served										O	O	2												

Compliance Status										COS					R					WT				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
16	IN	OUT	NA	NO	Proper cooking time and temperatures										O	O	5							
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										O	O								
Cooling and Holding, Date Marking, and Time as a Public Health Control																								
18	IN	OUT	NA	NO	Proper cooling time and temperature										O	O	5							
19	IN	OUT	NA	NO	Proper hot holding temperatures										O	O								
20	IN	OUT	NA	NO	Proper cold holding temperatures										O	O								
21	IN	OUT	NA	NO	Proper date marking and disposition										O	O								
22	IN	OUT	NA	NO	Time as a public health control: procedures and records										O	O								
Consumer Advisory																								
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food										O	O	4							
Highly Susceptible Populations																								
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered										O	O	5							
Chemicals																								
25	IN	OUT	NA	NO	Food additives: approved and properly used										O	O	5							
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used										O	O								
Conformance with Approved Procedures																								
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan										O	O	5							

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

GOOD RETAIL PRACTICES					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Utensils and Equipment			COS R WT		
31	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
32	OUT				Warewashing facilities, installed, maintained, used, test strips					1
33	OUT				Nonfood-contact surfaces clean					1
34	OUT				Physical Facilities			COS R WT		
35	OUT				Hot and cold water available; adequate pressure					2
36	OUT				Plumbing installed; proper backflow devices					2
37	OUT				Sewage and waste water properly disposed					2
38	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
39	OUT				Garbage/refuse properly disposed; facilities maintained					1
40	OUT				Physical facilities installed, maintained, and clean					1
41	OUT				Adequate ventilation and lighting; designated areas used					1
Food Identification					Administrative Items			COS R WT		
35	OUT				Current permit posted					0
36	OUT				Most recent inspection posted					0
Prevention of Food Contamination					Compliance Status			YES NO WT		
37	OUT				Non-Smokers Protection Act			COS R WT		
38	OUT				Compliance with TN Non-Smoker Protection Act					0
39	OUT				Tobacco products offered for sale					0
40	OUT				If tobacco products are sold, NSPA survey completed					0
Proper Use of Utensils					45	OUT				
41	OUT									
42	OUT									
43	OUT									
44	OUT									

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 03/26/2024 Signature of Environmental Health Specialist 03/26/2024

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

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FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Arby's #1742  
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***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)
Dishmachine Triple sink (not set up)	Chlorine QA	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Open top cooler	37
Fryer freezer	6
Walk in cooler	37
Walk in freezer	-2

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Roast beef on TPHC	Hot Holding	133
Hamburger patty in warmer	Hot Holding	137
Sliced tomatoes on open top cooler	Cold Holding	39
Fully cooked gyro meat on open top cooler	Cold Holding	40
Commercially cooked hamburger patties in drawer	Cold Holding	37
Chicken tenders in warmer on TPHC	Hot Holding	138
Sliced turkey in walk in cooler	Cold Holding	36
Sliced tomatoes in wak in cooler	Cold Holding	35
Roast beef on slicer	Hot Holding	153
Shake mix in dispenser	Cold Holding	26
Chicken nuggets under warmer at fryer station	Hot Holding	151

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: Has health policy posted
- 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: Employees practice good hand washing
- 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 sources
- 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: No raw food cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Has written time policy
- 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.**

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

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



Establishment Number #:	605112325
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### ***Additional Comments***