TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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37	X	Contamination prevented during food preparation, storage & display	0	0	1			OUT	Administrative items			
8	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	0	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
10	0	Washing fruits and vegetables	0	0	1	1[Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1[Non-Smokers Protection Act			
11	0	In-use utensils; properly stored	0	0	1] [57		Compliance with TN Non-Smoker Protection Act		0	
12	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1] [58		Tobacco products offered for sale	0	0	0
13	0	Single-use/single-service articles; properly stored, used	0	0	1	11	59		If tobacco products are sold, NSPA survey completed	0	0	
14	0	Gloves used properly	0	0	1] `						

alture 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. 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 anner 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 port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-715, 68-14-715, 68-14-716, 4-5-320.

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On file	04/19/2021	Full	04/19/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our	website, http://tn.gov/health/article/eh-foodservic	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 4232098		RDA 629
	/ 4232090	TTO to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Arby's #5971 Establishment Number #: 605062196

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	QA	200										

Equipment Temperature										
Description	Temperature (Fahrenheit)									

Food Temperature	State of Fred	Townships (Tobachall
Description	State of Food	Temperature (Fahrenheit
sliced tomatoes	Cold Holding	40
shredded lettuce	Cold Holding	41
turkey	Cold Holding	39
Roast beef	Cold Holding	38
ham	Cold Holding	40
Hash Browns	Hot Holding	160

Observed Violations

Total # 2

Repeated **9** 0 37: Sanitizer bucket with towels in it at less than 100 ppm.

52: Outside trash can area dirty.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Arby's #5971 Establishment Number : 605062196

Comments/Other Observations	
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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: Arby's #5971

Establishment Number : 605062196

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Arby's #5971

Establishment Number # 605062196

Sources				
Source Type:	Food	Source:	Approved	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments