TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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44 O Gloves used properly O O 1 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. 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. TAL sections 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. O2/15/2024 O2/15/2024		_	0	Uten	vsils, e	quipment and linens; properly stored, dried, handled	0	0	1	1 5	8		obacc	o pro	ducts offered for sale	0	0	0
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 the report of the recent inspection (8-14-70), 68-14-700, 68-14-710, 48-14-710, 68-14-710, 44-5320, 02/15/2024, 02/		-								1 5	* []		100000	ωµ	server are avoid, that is builter completed			
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Signature of Person In Charge

Date Signature of Environmental Health Specialist

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SCORE

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

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

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 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)		
Sani bucket	QA	200			
Triple sink	QA	200			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Drink low boy cooler	41

Food Temperature					
State of Food	Temperature (Fahrenheit)				
Hot Holding	183				
Hot Holding	174				
Hot Holding	172				
Cold Holding	38				
Cold Holding	39				
Cooking	168				
Cold Holding	41				
	Hot Holding Hot Holding Hot Holding Cold Holding Cold Holding Cooking				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King #16672

Establishment Number : 605302892

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) Foodborne illness 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: (IN) Observed proper handwashing by employees.

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: (IN) food obtained from approved food source.

- 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: (IN) burger patty cooked on grill at 168°F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No cooling observed at time of inspection.
- 19: IN) proper hot holding observed. See temperatures.
- 20: (IN) proper cold holding observed. See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) observed proper time tracking for cut lettuce and tomatoes.
- 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

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

SourcesSource Type:WaterSource:PublicSource Type:FoodSource:MclaneSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments