### TENNESSEE DEPARTMENT OF HEALTH FOOD REDVICE FRARI IRUMENT INRECTION REPORT

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							SCORE								
Zavbula											O Fermer's Market Food Unit							
Esta	bisł	hmen	t Nan		Zaxby's	Type of Establishment O Mobile												
Add	ress				013 Hixson Pike. O Temporary O Seasonal													
City					Hixson Time in	12	2:5	5 F	M	A	M/P	иті	me o	ut 01:35; PM AM / PM				
,		n Da	to.		04/06/2021 Establishment # 60520034						d C							
		of In:			Routine O Follow-up O Complaint			- O Pre		-	-		0.00	nsultation/Other		_	_	
		legon			O1 122 O3			04		,				up Required 🕱 Yes O No	Number of Se	vate	71	
Na	Cen		isk i		ors are food preparation practices and employee		vior	s mo				rep	orte	d to the Centers for Disease Control :	and Prevent		-	
				as c	ontributing factors in foodborne illness outbreak										or injury.			
		(Ma	rik de	algnat	FOODBORNE ILLNESS Rid led compliance status (IH, OUT, HA, HO) for each aumbered Hem										gory or subcates	pery.)		
IN	⊧in c	ompiia	9008		OUT=not in compliance NA=not applicable NO=not observe		_		\$ <u>=</u> co	rrecte	d on-s	ite dur	ing in:	spection R=repeat (violation of the san			_	
	_	_	_		Compliance Status	COS	R	WT		_		_	_	Compliance Status		cos	R	WT
	_	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Tem Control For Safety (TCS) Foo				
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		澎		-		Proper cooking time and temperatures		8	<u> </u>	5
-	N X	OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0	ГОТ	_	17	0	0	X	0	Proper reheating procedures for hot holding		0	0	
		ŏ			Proper use of restriction and exclusion	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, an a Public Health Control	nd Time as			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	0	Proper cooling time and temperature		0	ा	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19			0	0	Proper hot holding temperatures		0	0	
5		0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_	20	0	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	25	1000	1.01		Hands clean and properly washed	0	0		22	_	ō	x	-	Time as a public health control: procedures a		_	ō	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	<u>"</u>	-	-				and records	~	<u> </u>	
8	25	0	_		alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	_	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and uno	dercooked			
	IN	OUT	NA		Approved Source				23		0			food		0	이	•
	黨		0		Food obtained from approved source Food received at proper temperature	0				IN	OUT	_	NO	Highly Susceptible Population	n9			
11	×	ð	-	-	Food in good condition, safe, and unadulterated	6	6	5	24	0	0	82		Pasteurized foods used; prohibited foods not	t offered	0	이	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals				
H		OUT		NO	Protection from Contamination			_	25	0	6	28	-	Food additives: approved and properly used		0	তা	
13	×	0	0		Food separated and protected	0	0	4	26	鬣	0		·	Toxic substances properly identified, stored,	used	0	0	8
14	嵗	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO					
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized proce HACCP plan	ess, and	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intre	oduc	tion	ofe	atho	gen	s, chemicals, and physical objects in	to foods.			
								ETAI										
				-00	T=not in compliance COS=corre							9		R-repeat (violation of the same co	de provision)			
					Compliance Status	COS	R	WT	Ľ					Compliance Status		COS	R	WT
	_	OUT			Safe Food and Water					0	TUK	_		Utensils and Equipment				
	8 9				d eggs used where required ice from approved source	8	0	1	4	5	0 1			onfood-contact surfaces cleanable, properly de and used	esigned,	0	0	1
30 O Variance			btained for specialized processing methods	ŏ	ŏ	1	4	6	-			g facilities, installed, maintained, used, test st	trine	0	0	1		
OUT Food Temperature Control		_	_			_				-		-	-					
3	1		Prop		bling methods used; adequate equipment for temperature	0	0	2	4		K N NUT	ontoo	0-00	Physical Facilities		0	0	1
3	2				properly cooked for hot holding			0	01	2								
	32 O Plant food properly cocked for hot holding 33 O Approved thawing methods used			ŏ		4	_	-			stalled; proper backflow devices		ŏ		2			
	4	X			eters provided and accurate	ccurate O O 1 50 O Sewage and waste water properly disposed				0	0	2						
OUT Food Identification			Food Identification				5	1	0 1	oilet fa	aciliti	es: properly constructed, supplied, cleaned		0	0	1		

O Food properly labeled; original container; required records available 0 0 1 52 O Garbage/refuse properly disposed; facilities maintained 0 0 35 1 OUT 53 🐹 Physical facilities installed, maintained, and clean 0 0 **Prevention of Feed Contamination** 1 0 0 0 54 O Adequate ventilation and lighting; designated areas used 1 O Insects, rodents, and animals not present 0 2 O Contamination prevented during food preparation, storage & display 0 0 OUT 1 Administrative items 55 O Current permit posted 56 O Most recent inspection posted 0 0 1 00 O Personal cleanliness 0 O Wiping cloths; properly used and stored 0 0 1 YES NO WT O Washing fruits and vegetables 0 0 1 **Compliance Status** Proper Use of Utensils OUT **Non-Smokers Protection Act** Compliance with TN Non-Smoker Protection Act. Tobacco products offered for sale O In-use utensils; properly stored 57 <u>美</u> 0 0 0 0 0 0 0 1 42 O Utensils, equipment and linens; properly stored, dried, handled
43 O Single-use/single-service articles; properly stored, used 001 58 0 59 If tobacco products are sold, NSPA survey completed 44 O Gloves used properly 0 0 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. 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 conspicuou enner 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, 68-14-719, 68-1

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	04/06/2021	44	04/06/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on ou	r website, http://tn.gow/health/article/eh-foodservie	ce ****
	Free food safety training classes are available	each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	HDH 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Zaxby's Establishment Number #: 605200342

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 inflitrating 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					
Sanitizer buckets	QA	150					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk-in cooler	39				

Food Temperature	od Temperature					
Decoription	State of Food	Temperature (Fahrenheit)				
*Raw chicken-cooler under grill	Cold Holding	48				
Cooked chicken	Hot Holding	148				
Cut lettuce	Cold Holding	41				
Sliced tomatoes-prep line	Cold Holding	40				
Coleslaw	Cold Holding	38				
Raw chicken- chicken breading station	Cold Holding	39				
Chicken	Cooking	188				
Coleslaw-Walk-in cooler	Cold Holding	40				
Boiled eggs	Cold Holding	40				
Cut lettuce-Walk-in cooler	Cold Holding	41				

#### Observed Violations

Total # 4

Repeated # ()

20: Cooler under the grill holding raw chicken 46-49°F.

- 34: Thermometer missing from cooler under grill.
- 47: Several non food contact surfaces dirty in the kitchen.
- 53: Floor and wall dirty in several spots in the kitchen.



Establishment Name: Zaxby's

Establishment Number : 605200342

### 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: Good handwashing observed a food workers.

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: PFG, Flowers

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) All raw animal foods cooked to proper temperatures.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19: 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: (NA) 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: Zaxby's

Establishment Number: 605200342

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Zaxby's

Establishment Number # 605200342

Sources				
Source Type:	Water	Source:	HUD	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments