## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	1					FOOD SER	VICE ESTA	BL	ISH	IME	IN	ГШ	NS	PEC	TI	ON REPORT	sco	RE		$\neg$
4		744.	an a		Five Guys	Burgers & Frie	es									O Fermer's Market Food Unit	O	C		
Esta	bisł	hmen	t Nar	ne	5110 Lliver	n Diko						Ту;	pe of	Establi	ishme		J	J		
Addr	ess								1.0		_									
City									L:0			_			me o	ut 02:05; PIVI AM / PM				
Insp	ectic	n Da	rte		02/15/20	023 Establishmen	60519944	.7		_	Emba	argoe	ed C	)						
Purp	ose	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pro	limir	ary		C	Cor	nsuitation/Other				
Risk	Cat				<b>O</b> 1	<u>\$162</u>	<b>O</b> 3			-							Number of §	Seats	92	
		R	isk	as o	ors are food p contributing fa	reparation practice ctors in foodborne	is and employee illness outbreak	beha a. P	ublic	s mo c Hea	st c ilth	omn Inte	noni; rven	y repo tions	are	to the Centers for Disease Cont control measures to prevent illn	trol and Preven ess or injury.	tion		
IN	uin cr			algas					liens											
		o i i più	0100						R		Ĩ			one due		Compliance Status			R	WT
$\vdash$	_		NA	NO	Derree is share	Supervision	Inculator and					IN	001	NA	NO					
	鬣				performs duties			0	0	5						Proper cooking time and temperatures		0	0	5
			NA	NO	Management an			0			17							0	0	-
3	×	0			Proper use of re	striction and exclusion		0	0	5		IN	001	NA	NO					
4	IN Y		NA					0										0	<u> </u>	
5		0		0	No discharge fro	m eyes, nose, and more	<i>.</i> th	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
	NA IN	001	NA				by Hands	0	0			_	-				ires and records			
7	<b></b>	0	0	0			foods or approved	0	0	5	-			0				-	-	_
8		0	NA	NO		nks properly supplied a		0	0	2	23	0	0	X			d undercooked	0	0	4
9	黨	0		-		om approved source		_				IN	ουτ	NA	NO	1 Contraction of the second	ations			
10		0	0		Food in good co	ndition, safe, and unad		0	8	5	24	0	0	×		Pasteurized foods used; prohibited food	is not offered	0	0	5
12	0	0	Ж	0	Required record destruction	s available: shell stock	tags, parasite	0	0							Chemicais				
				NO			ination	0		4	25	0	8	X				0	0	5
14					Food-contact su	faces: cleaned and sar		ŏ	ŏ	5		IN				Conformance with Approved	Procedures	Ŭ	<u> </u>	
15	8	0			Proper disposition served	on of unsafe food, return	ned food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized p HACCP plan	process, and	0	٥	5
				God	d Retail Pract	lices are prevently	e measures to c	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical object	a into fooda.			
				_									_			,,,,,,,,,,,,				
				OU			COS=com	ected o	n-site	during							me code provision)	000		WT
		OUT			Safe	e Food and Water			· · ·	_		0	TUC			Utensils and Equipment		cos	ĸ	WI
20								8	0	2	4	5					rly designed,	0	٥	1
30	-	-		ance				0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, to	est strips	0	0	1
3			Prop					0	0	2	4	_	-	Vonfoo	d-cor			0	0	1
3:		-			properly cooked	for hot holding		-			4			-lot and	1 cold			0	0	2
33	3	0	Appr	oved	thawing methods	used		0	0	1		9	OF	Plumbi	ng ins	stalled; proper backflow devices		0	0	2
34	_	OUT	Ther	mom				0		1			-				ьd			1
35	5	0	Food	i prop	xerly labeled; origi	nal container; required	records available	0	0	1	5	2	0	3arbag	e/refi	use properly disposed; facilities maintain	ed	0	٥	1
	_	OUT					tion				-		-					0	0	1
30	8	0	Inse	cts, ro	dents, and anima	als not present		0	+ +	2	5	4	<u>°</u>	Adequa	ste ve	intilation and lighting; designated areas u	sed	0	0	1
37	7	0	Cont	tamin	ation prevented d	uring food preparation,	storage & display	0		1		0	TUC			Administrative Items				
3	_		-			d and stored				1	-	-	-		-			0	8	0
4	)	0			ruits and vegetab	ies.					Ľ	_	~ 1			Compliance Status				WT
4	1	0		_	nsils; properly sto	red										with TN Non-Smoker Protection Act	ACT	25	0	
4	3	0	Sing	le-us	e/single-service a			0	0	1	5	8					d	0	0	0
4																				
			<form><form><form></form></form></form>																	
		(	Ż		/		02/	15/2	023	3			13		P	T.	(	)2/1	5/2	2023
Sigr	atur	re of	Pers	ion Ir	Charge						Si	gnatu	ure of	Envir	onme	ental Health Specialist				

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

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

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

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Establishment Int	formation
Establishment Name:	Five Guys Burgers & Fries
Establishment Number	605199447

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
3 sink	Quat	400				
Sani bucket	Quat	400				
Sani bucket		100				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
	· · · · · · · · · · · · · · · · · · ·				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milkshake mix	Cold Holding	38
Milkshake mix	Cold Holding	39
Cut toms	Cold Holding	39
Cut lettuce	Cold Holding	40
Mushrooms	Cold Holding	40
Mushrooms	Hot Holding	165
Cooked onions	Hot Holding	175
Burger	Cooking	195
Hot dog	Cold Holding	38
Raw burger	Cold Holding	39

Observed Violations
Total #

Repeated # ()

39: Observed wet wiping towels not stored in santizer buckets.

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



#### Establishment Information

Establishment Name: Five Guys Burgers & Fries

Establishment Number : 605199447

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Hamds washed

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: Approved

- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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: Five Guys Burgers & Fries Establishment Number : 605199447

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Five Guys Burgers & Fries Establishment Number #. 605199447

Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Pfg	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments