



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

81

Establishment Name Burger King # 7721 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 3966 Park Ave. ☐ Temporary ☐ Seasonal
 City Memphis Time in 01:35 PM AM / PM Time out 01:55 PM AM / PM
 Inspection Date 10/14/2022 Establishment # 605076503 Embargoed 000
 Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 90

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

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

Establishment Number #: 605076503

Smoking observed where smoking is prohibited by the Act.

Temperature (Fahrenheit)

Temperature (Fahrenheit)

Temperature (Fahrenheit)

66

Observed Violations

Total # 9

Repeated # 0

- 1: PIC could not demonstrate knowledge .
- 14: Mold in ice machine has been corrected.
- 20: Cut tomatoes out of temp.
- 22: Establishment uses TPHC for their cut tomatoes , but could not show me a written plan.
- 36: Flies in the food prep. area.
- 38: Employees not wearing hair restraints in the food prep. area.
- 53: Floors needs to be clean near the back door. Some type od substance on the floor.
- 55: Most recent food permit not posted.
- 56: Most recent food inspection not posted.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King # 7721

Establishment Number : 605076503

Comments/Other Observations

2:
3:
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***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.***

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Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments

Priority violation has not been corrected.