TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the second			Burgor Vir	na # 7701										O Farmer's Market Food		1				
Establishment Name		ne ,	Burger King # 7721					Type of Establishment O Mobile												
Address				3966 Park Ave. O Temporary O Seasonal Memphis Time in 01:35 PM AM / PM Time out 01:55; PM AM / PM																
City					Memphis	200			L:3			_			ne ou	at 01:55; PM A	M/PM			
Inspe						022 Establishme	nt# 60507650	3		_			d <u>0</u>				L			
Purp	ose	of In	spect	tion	O Routine	樹 Follow-up	O Complaint			O Pr	elimir	ary		0	Cor	nsultation/Other				
Risk	Cat	-			O1	Reparation practic	O3	beha		04	at c	omm	only			up Required 🗮 Yes I to the Centers for Disc			90	
				as c	ontributing fa	ctors in foodborn	e illness outbreak	8. P	ubli	c He	alth	Inte	ven	tions	are	control measures to pr	event illness or injury.			
		(11	ırk de	elgnet	ed compliance st											INTERVENTIONS ach liom as applicable. Deduc	t points for category or subca	egory.	,	
IN-	in co	mpīi	ance			liance NA=not applica	ble NO=not observe)S=co	rrecte	d on-s	ite duri	ng ins		violation of the same code provid			
	IN (оит	NA	NO	60	mpliance Status Supervision		cos	R	WT	H	IN	OUT	NA	NO	Compliance Stat Cooking and Reheating		cos	ĸ	WT
1	0	稟				e present, demonstrate	es knowledge, and	0	0	5	16	in 2	001	0		Control For Safe Proper cooking time and tem	ety (TCS) Foods			
	IN (OUT	NA	NO	performs duties	Employee Healt				_	10	ő	ŏ			Proper reheating procedures		00	ŏ	5
2 3	_	0				d food employee awar striction and exclusion		6	0	5		IN	ουτ	NA	NO		te Marking, and Time as aith Control			
	IN (_	NA			lood Hygienic Prac						0	0	0		Proper cooling time and tem		0	0	
	1			0	No discharge fro	asting, drinking, or tobe om eyes, nose, and mo	outh	0	0	5	20	<u>家</u> 0	×	0	-	Proper hot holding temperat. Proper cold holding temperat	tures	0	00	5
		001	NA			nting Contaminatio d properly washed	n by Hands	0	0	_	21	-	0 減			Proper date marking and dis		0	0	Ť
_	_	0	0	0		ontact with ready-to-ea	t foods or approved	0	0	5	ľ"	IN	OUT	O NA	-	Time as a public health contr Consumer		0	9	
8		0	NA			Approved Source		0	0	2	23	×	0	0		Consumer advisory provided food		0	0	4
9 3	ŝ	0	_			rom approved source it proper temperature		8	0			IN	OUT	NA	NO	Highly Suscepti	ble Populations			
11	×	ŏ		-	Food in good co	ndition, safe, and unac		ŏ	ŏ	5	24	2	0	0	_	Pasteurized foods used; prol	hibited foods not offered	0	0	5
		٥	×	0	destruction	is available: shell stock		0	0			IN	OUT				nicals			
13				NO	Food separated	and protected	mination	0	0	4	25 26	0 🐹	00	X		Food additives: approved an Toxic substances properly id		0	0	5
14	_	_	0			infaces: cleaned and se on of unsafe food, retu		0	0	5		_		NA	NO	Conformance with A Compliance with variance, s	pproved Procedures			
15	2	0			served	on or unsale lood, leta	ined lood not re-	0	0	2	27	0	0	黨		HACCP plan	pecialized process, and	0	0	5
				Goo	d Retail Prac	tices are preventi	ve measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
								GOO					ĪCE	3						
	_			00		mpliance Status	COS=corre		R							Compliance St		COS	R	WT
28	_	OUT	Past	eurize	Saf d eggs used wh	ere required		0	0	1	4	_	υτ Ο ^{Fi}	ood ar	nd no	Utensils and Equi nfood-contact surfaces clean		0	0	1
29	_				ice from approv	ed source ialized processing met	thods	0	0	2	\vdash	+	- 0			and used		-		1
	1	OUT	_			Temperature Contro					4		_			g facilities, installed, maintain nact surfaces clean	ed, used, test strips	0	0	1
31		0	contr	ol		ed; adequate equipme	ent for temperature	0	0	2		0	UT	01100		Physical Facilit	lles	Ŭ		
32					properly cooked thawing methods			8	0	1	4	_				I water available; adequate pr stalled; proper backflow device		0	8	2
34			Ther		eters provided an			0	0	1	5	0 0	o s	ewage	and	waste water properly dispose s: properly constructed, supp	ed .	0	0	2
35	-			prop		inal container; required	d records available	0	0	1	-	_	_			use properly disposed; facilitie		0	0	1
		OUT				n of Food Contamin							-	-		lities installed, maintained, an		0	0	1
36	;	邕	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	4 (0 A	dequa	te ve	ntilation and lighting; designa	ted areas used	0	0	1
37	·	0	Cont	amina	ition prevented d	luring food preparation	, storage & display	0	0	1		0	υτ			Administrative I	toms			
38					leanliness ths; properly use	hand stored		0	0	1						nit posted inspection posted		0	00	0
40)	0	Was		ruits and vegetat	bles			ŏ		Ľ	* 1 4	26 In	iost re	cent	Compliance Sta				WT
41	_	OUT		e uter	Prep nsils; properly str	ored		0	0			7	-0	omplia	ance	Non-Smokers P with TN Non-Smoker Protect		0	0	
42		0	Uten	sils, e e-use	quipment and lin /single-service a	ens; properly stored, o rticles; properly stored	dried, handled	0	0		5	8 9				ducts offered for sale oducts are sold, NSPA surve	v completed	0	0	0
44					ed properly				ŏ		2								-	
																Repeated violation of an identic e. You are required to post the f				
1	T.					report in a conspicuous r 88-14-708, 68-14-709, 68-1				t a he	-	-	- /	771		lling a written request with the C	ommissioner within ten (10) day	s of the	date	of this
6	5	Z	户	Ż	Ka.	_	10/2	14/2	022	2		N.W.					10/1	.4/2	2022	
Sign	atur	e of	Pers	on in	Charge	-			-	Date	Si	gnatu	re of	Envir	onme	ental Health Specialist				Date
							P									ealth/article/eh-foodservi	e ****			
PH-2	267 (Rev.	6-15)				fety training classe ease call (inty health department.			R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King # 7721 Establishment Number # 605076503

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)							

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	66

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		

"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.

Establishment Information

Establishment Name: Burger King # 7721

Establishment Number : 605076503

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	
Additional Comments		

Additional Comments

Priority violation has not been corrected.