TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	C.C.C.	14	and the second											O Fermer's Market Food Unit	ſ		
Esta	bīsl	hmen	t Nan	ne	Burger King #5355				_	Ty;	xe of E	stabli	shme	Fermer's Market Food Unit @ Permanent O Mobile		1	
Addr	ess				2119 E. 23rd St.				_					O Temporary O Seasonal			
City							0:0	<u>0</u>	M	_ A	M / PN	/ Ti	ne o	at 10:45: AM AM / PM			
Insp	ectic	n Da	rte		05/02/2022 Establishment # 60530290	8		_	Emba	rgoe	d 0						
Purp	ose	of In	spect	tion	Routine O Follow-up O Complaint			O Pre	limin	ary	_	c	Cor	nsultation/Other			
Risk	Cat	legon	v		O1 102 O3			O 4				Fo	ilow-	up Required 🛍 Yes O No Number of 3	Seats		
			isk F		ors are food preparation practices and employee										tion	_	
				as c	ontributing factors in foodborne illness outbreak												
		(11	ırk der	algnat	FOODBORNE ILLNESS Ri ed compliance status (IH, OUT, HA, HO) for each numbered lien										egory.)		
IN	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status		10		\$ <u>=</u> @	recte	d on-si	te duri	ng ins	pection R+repeat (violation of the same code provis Compliance Status		81	WT
H	IN	OUT	NA	NO	Supervision	1000	R		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature	cos	~	wi
\rightarrow	黨	0		_	Person in charge present, demonstrates knowledge, and	0	0	5						Control For Safety (TCS) Foods			
		-	NA	NO	Employee Health	-				<u>爲</u> 0	00	0	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	응	5
		0			Management and food employee awareness; reporting		2	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
\rightarrow	× N	0 OUT	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	_	18	0	0	XX	0	Public Health Control Proper cooling time and temperature	0		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	1	0	õ	_	Proper hot holding temperatures	0	0	
5	嶌 IN	OUT	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		10	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	00	5
6	嵐			0	Hands clean and properly washed	0	0			100	ō	ō		Time as a public health control: procedures and records	ō	ō	
	黨	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			OUT	NA		Consumer Advisory		- 1	
		X OUT	NA	NO	Handwashing sinks property supplied and accessible Approved Source	X	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11			0	20	Food received at proper temperature Food in good condition, safe, and unadulterated	8		5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals	<u> </u>		
			NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly used	0	<u> </u>	5
	54	0	0		Food separated and protected	0	10	4 1	126	12	0			Toxic substances properly identified, stored, used	0	01	
13 14	2	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized							NA	NO		–	- 1	
13 14 15	×	0	ŏ		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served		0		27	0	OUT	NA X	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	0	0	5
14	×	0	0		Proper disposition of unsafe food, returned food not re-	0	0	5 2	27	іN О	OUT O	実		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	0	_	5
14	×	0	0	Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to co	0 0 entro	O O I the	5 2 intro	27 duc	IN O tion	out O of p	実 atho		Conformance with Approved Precedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	_	5
14	×	0	0	Goo	Proper disposition of unsafe food, returned food not re- served	0 0 ontro	O O I the	5 2 intro	27 duc	IN O tion	out O of p	実 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan	0	0	5 WT
14		0	0	Goo 0U	Proper disposition of unsafe food, returned food not re- served	O O ontro cled o COS	O O I the n-site R	5 2 intro during WT	27	IN O tion ction	out O of p ICI≅	atho	gena	Conformance with Approved Precedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment	O COS	R	5 WT
14 15 21 21	<u>実</u> 2 3	0000	O Paste Wate	Goo OU eunze er and	Proper disposition of unsafe food, returned food not re- served	O O ontro cled o Cos	O O O I the n-site R O O	5 2 intro during WT 1 2	27 duc	IN O tion ction	out O of p ICES	atho	gent nd no	Conformance with Approved Precedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status	0	0	5 WT 1
14 15 21	<u>実</u> 2 3	0000	O Paste Wate Varia	Goo OU eunze er and	Proper disposition of unsafe food, returned food not re- served	O O ontro cled o Cos	O O I the n-site R	5 2 intro during WT 1 2	27	tion ction	out O of p ICE≤	义 atho ood an	gena nd no cted,	Conformance with Approved Precedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	O COS	R	
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14 15 21 21 30 3	※ ※		Paste Varia Prop	Goo OU eunze er and ance c er coo ol	Proper disposition of unsafe food, returned food not re- served		0 0 1 the 0 1 the 0 0 0 0	5 2 intro during WT 1 2 1 2	27 Dragon 27 27 Dragon 27	IN O tion ACI S S S C		atho ood ar onstru /arews	gena nd no cted, ashin d-cor	Conformance with Approved Precedures Compliance with variance, specialized process, and HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0 COS 0 0 0	0 R 0 0	1 1 1
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 Additio	nal foor	d safety	/ informa	tion can	n be found	d on our	website,	http:	//tn.g	ov/health/a	rticle	veh-f	foods	servic	e	
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PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mor	th at the county health department.	RDA 629
(Net: 0-15)	Please call () 4232098110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King #5355 Establishment Number # 605302908

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 wenty-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.	
Sarage 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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple Sink	QA	200							
Wiping Cloth Solution	QA	200							

Equipment l'emperature	ment l'emperature						
Description	Temperature (Fahrenheit)						
See Remarks							

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Whopper Jr.	Cooking	193					
Whopper	Cooking	191					
Chicken (breading station)	Cold Holding	36					
Cut Leafy Greens (walk in)	Cold Holding	41					
Ice Cream Mix (V)	Cold Holding	30					
Whopper	Hot Holding	152					
Whopper Jr.	Hot Holding	160					
Original Chicken	Hot Holding	174					

Observed Violations

Total # 9 Repeated # 0

8: No paper towels provided at handwashing sink. (COS)

31: Products in walk in freezer unit soft to the touch. Freezer must be 0°F or below. check for proper operation of unit or adjust as necessary.

37: Uncovered/unprotected food items noted in walk in freezer unit.

42: Clean dishes stored in dirty container.

43: Single service products stored on floor. Must be 6" off floor.

46: Wash water at 80°F at triple sink. Must be 110°F or above.

47: Non-food contact surfaces dirty.

53: Floors dirty behind/underneath equipment and in walk-ins.

54: Personal items not properly stored. Provide designated areas for employee personal items in area away from food,food contact surfaces,clean dishes, and single service products.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King #5355

Establishment Number : 605302908

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: (IN): Observed employees washing hands as needed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: (IN): Food products obtained from approved sources.

- 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: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (IN) Establishment using TPHC to control cut leafy greens and sliced tomatoes on prep line.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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 #5355

Establishment Number : 605302908

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Burger King #5355 Establishment Number # 605302908

SourcesSource Type:FoodSource:Approved sources notedSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments