### TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPOR

	200	i.			FOOD SERVICE ESTA	BL	ISH	IME	INT	' IN	ISF	PEC	TIC	ON REPORT	sco	RE		
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					Arby's #6576									O Fermer's Market Food Unit	10			
Address 9200 Lee Highway						_		_	Тур	e of E	Establi	shme		Тſ			<b>/</b>	
City		_			08/01/2022 Establishment # 60510210		J.Z			-			me o	at 00.00; 111 AM7PM				
Inspe								_	Embar		<u> </u>			nsultation/Other				
			spect	Jon	図Routine O Follow-up O Complaint O1 誕2 O3			04	limina	пу					Number of S	ante	88	
Risk	Cate		isk i	act	ors are food preparation practices and employee	beha	vior	* mo	st co	mm	only	repo	ortec	to the Centers for Disease Conti	rol and Prevent	tion		
				as c	ontributing factors in foodborne illness outbreak FOODBORNE ILLNESS RI										iss or injury.			
		(110	rk de	elgne	ted compliance status (IN, OUT, NA, NO) for each numbered liter										ategory or subcate	igery.)		
IN	in co	mpīi	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	d COS	R		S=corr	ected	on-si	ite duri	ng ins	Compliance Status			R	WT
	IN C	τυς	NA	NO	Supervision		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0			Proper cooking time and temperatures		0	0	5
2			NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17		0			Proper reheating procedures for hot hold Cooling and Holding, Date Marking		0	0	•
		٥			Proper use of restriction and exclusion	0	0	5			OUT		NO	a Public Health Contro			_	
4	1	ত	NA	_	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	5	18 19		0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	1		NA	-	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	•	20 21	2	00		0	Proper cold holding temperatures Proper date marking and disposition		0	8	5
_		0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5		0	0	0		Time as a public health control: procedur	res and records	0	0	
7		<u>0</u>	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0 0			_	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked		_	
		DUT	NA	NO	Approved Source Food obtained from approved source		0	1	23	O IN	O OUT	NA	NO	food Highly Susceptible Popula		0	0	4
10	0	0	0	20	Food received at proper temperature	0	0	5	24	0	0	200	no	Pasteurized foods used; prohibited foods		0	0	5
11 12	_	0 0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	Ů	H	_	_	NA	NO	Chemicals		-	-	-
	IN (	TUC	NA	NO	Protection from Contamination				25	0	0	X		Food additives: approved and properly u		0	0	5
13 14		읡	<u> </u>		Food separated and protected Food-contact surfaces: cleaned and sanitized	8	0	4	26			NA	NO	Toxic substances properly identified, stor Conformance with Approved P		0	0	
_		~ 1																
15		0	0		Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized pr HACCP plan		0	0	5
15	_		0	Goo		-	0			0	0	実		HACCP plan	rocess, and	0	0	5
15	_				served d Retail Practices are preventive measures to co	ontro	O I the D R	intr ETA	oduct	O tion	0 of p	実 atho		HACCP plan	rocess, and	0	0	5
15	<u>i</u>	0	0		d Retail Practices are preventive measures to co Trant in compliance COS=corre Compliance Status	cted o	O I the D R	intro arAl during	oduct	O tion	0 of p (सह	実 atho		R-repeat (violation of the sam	rocess, and			5 WT
28	<u>演</u>	0 0	Past	ou	served  d Retail Practices are preventive measures to co T=not in compliance COS=corre Compliance Status Safe Food and Water ed eggs used where required	cted o	0 I the n-site R	arA during WT	oduct Inspec	O tion tion	о ofp ICIS	atho	gens	R-repeat (violation of the sam Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, proper	e into foods.	COS	R	
		0000	Paste Wate Varia	OU eurize	served  A Retail Practices are preventive measures to contemporate COS=correction	cted of COS	O I the n-site R	arA during WT	inspec	O tion tion	О ofp СП 5 Л	atho ood ar	gens nd no cted,	R-repeat (violation of the sam Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, proper and used	nocess, and into foods. ne code provision) fy designed,	соs 0	R	WT
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	Erro food oofstutralaing de	acce are suplished and mar	th at the county health department.	
PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
	Please call (	) 4232098110	to sign-up for a class.	

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



#### Establishment Information

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Establishment Name: Arby's #6576 Establishment Number #: 605102103

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 (Fahrenhelt)								
Triple sink	QA	200									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	37
Low boy	38

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Brisket	Cold Holding	38			
Sliced tomatoes (Low boy)	Cold Holding	38			
Greek meat	Cold Holding	38			
Dairy (cooler)	Cold Holding	40			
Chicken patty	Hot Holding	147			
Roast (walk in cooler)	Cold Holding	38			
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Arby's #6576

Establishment Number : 605102103

#### 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: Good handwashing observed.

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: Food 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: 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: (NO) Time as a public health control is not being used during the inspection.
- 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: Arby's #6576

Establishment Number : 605102103

Comments/Other Observations (cont'd)

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

## Establishment Information Establishment Name: Arby's #6576

Establishment Number # 605102103

Sources				
Source Type:	Food	Source:	Mclane	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments