# TENNESSEE DEPARTMENT OF HEALTH

AND A			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE								
Fresh Burger Grill												O Farmer's Market Food Unit	10		ſ	)				
Add					6306 Highwa	ıy 58					_	Тур	ce of I	Establi	ishm	O Temporary O Seasonal				/
City					Harrison	-	Time in	02	2:2	0 F	- M	4	M/P	мт	man	ut 02:50: PM AM / PM				
,					01/05/202	4 Establishment #						_			1110 0	<u></u>				
		of In	spect		KRoutine	O Follow-up	OComplaint			- O Pr					0.00	nsuitation/Other				_
		egon			01	\$22	03			04	e-11111	,				up Required O Yes O No	Number of S	oate	92	
1.Jon	Con	-	isk F	act	ors are food prep	aration practices	and employee		vior	8 mo				y repo	orte	to the Centers for Disease Cont	rol and Prevent		_	
				as c	ontributing facto											control measures to prevent illus	ess or injury.			
		(Ma	rk der	lgnel	ed compliance status											ach item an applicable. Deduct points for	category or subcate	gory.)		
IN	in c	ompili	ance	_	OUT=not in compliance	e NA=not applicable liance Status	NO=not observe	d COS	R		S=co	rrecte	d on-s	site duri	ing int	spection R=repeat (violation of th Compliance Status		n) COS	RT	WT
	IN	OUT	NA	NO		Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/				
1	黨	0	_		Person in charge pre performs duties	esent, demonstrates kr	nowledge, and	0	0	5	16	23				Control For Safety (TCS) Proper cooking time and temperatures	Foods	0		_
	1.1.1		NA	NO		Employee Health		-				õ	-			Proper reheating procedures for hot hold	ding	00	ŏ	5
23	風覚	0			Proper use of restric	od employee awarener tion and exclusion	ss; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
-	_	-	NA	NO		Hygionic Practice	•					0	-		12	Proper cooling time and temperature		0	0	
4	Š	0				g. drinking, or tobacco yes, nose, and mouth	use	0	0	5		0 23		0	×	Proper hot holding temperatures Proper cold holding temperatures		00	0	
-	ÎN	OUT	NA			g Contamination by	/ Hands	-		_		12		ŏ	0	Proper cold holding temperatures Proper date marking and disposition		8	ŏ	5
_	黛	0		0	Hands clean and pro			0	0		22	_	0	0		Time as a public health control: procedu	res and records	0	0	
7	<b></b> [	0	0	0	alternate procedures	ct with ready-to-eat foo s followed	ds or approved	0	0	5		IN	OUT	NA	NO	Consumer Advisory				_
		<u>о</u>	NA	NO		properly supplied and a Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	d undercooked	0	0	4
9	黨	0			Food obtained from	approved source		0				IN	OUT	NA	NO	The second se	rtions		_	
10 11	0	0	0	×	Food received at pro Food in good condition	oper temperature on, safe, and unadulte	rated	0	00	5	24	0	0	×		Pasteurized foods used; prohibited food	s not offered	0	0	5
	0	ō	×	0		ailable: shell stock tag		0	o			IN	OUT	NA	NO	Chemicals				
	IN	OUT	NA	NO		ion from Contamina	ation				25	0	0	X		Food additives: approved and properly u	sed	0	0	
		0	0		Food separated and				0		26	-	0			Toxic substances properly identified, sto		0	0	<u> </u>
14	_	0	0			es: cleaned and sanitiz f unsafe food, returned		0	0	5		IN	OUT	_	NO	Conformance with Approved F Compliance with variance, specialized p		-	_	_
15	2	0			served	- ansare 1993, retarnes		0	0	2	27	0	0	黨		HACCP plan		0	٥	5
				Goo	d Retail Practice	s are preventive n	neasures to co	ntro	the	intr	oduc	tion	ofp	atho	geni	s, chemicals, and physical object	s into foods.			
								600	D R	ar/A	L PR	ACT	TICE	3						
				00	Inot in compliance	iance Status	COS=corre	cted or COS	n-site	during	inspe	ction				R-repeat (violation of the san Compliance Status		COS	01	wT
		OUT				ood and Water			~		H	0	UT			Utensils and Equipment		000	~ 1	
2	_				d eggs used where r			0	0	1	4	5				infood-contact surfaces cleanable, proper	rly designed,	0	0	1
2	_				ice from approved s btained for specialize	ource ed processing methods	\$	8	0	2	$\vdash$	+	-			and used			$\rightarrow$	-
	_	OUT				perature Control	-					_	-			g facilities, installed, maintained, used, te	ist strips	0	0	1
3	ı	0	Prop		oling methods used; a	adequate equipment fo	or temperature	0	0	2	4	_	0 N TUX	Vonfoo	d-cor	Physical Facilities		0	0	1
3:	2	0			properly cooked for I	hot holding		0	0	1	4	_		lot and	d cold	d water available; adequate pressure		0	0	2
3	_				thawing methods use			0		1		_				stalled; proper backflow devices			0	2
3	_	O OUT		nome	eters provided and ac Food	curate		0	0	1		_	-			i waste water properly disposed es: properly constructed, supplied, cleane	d b	0	0	2
3	_			prop		container; required rec	ords available	0	0	1		_				use properly disposed; facilities maintaine		ŏ	0	1
		OUT				Food Contaminatio		-	-	-			-	-	-	ilities installed, maintained, and clean		0	8	1
3	;	0	Insec	ts, ro	dents, and animals n	ot present		0	0	2		-	-			entilation and lighting; designated areas u	sed	0	0	1
3	,	0	Cont	amina	tion prevented during	g food preparation, sto	rage & display	0	0	1		0	υт			Administrative items				
3	3	_			leanliness			0	0	1	5	5	0	Jurrent	t perr	nit posted		0	0	_
3	_				ths: properly used an	d stored		ō	õ	1	5	_			-	inspection posted		ó	0	0

40			washing truts and vegetables	0	10	1	_	L		Compliance Status	TEO	NO	wi
	0	TUC	Proper Use of Utensils					Г		Non-Smokers Protection Act			
41		0	In-use utensils; properly stored	0		1			57	Compliance with TN Non-Smoker Protection Act	26	0	_
42		0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1			58	Tobacco products offered for sale	0	0	0
43			Single-use/single-service articles; properly stored, used	0	0	1			59	If tobacco products are sold, NSPA survey completed	0	0	
44		0	Gloves used properly	0	0	1		_					
servic	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminert health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections (814-70, 68-14-706, 68-14-706, 68-14-716, 68-14-716, 4-5-320.												
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^	01/05/2024	RAA Di
	Data	Signature of Environmental Health

0 0 1

Signature of Person In Charge

O Washing fruits and vegetables

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Date Signature of Environmental Health Specialist

**Compliance Status** 

01/05/2024

YES NO WT

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\*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mon	th at the county health department.	RDA 629
PTH-2207 (New. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 029

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



#### Establishment Information

Establishment Name: Fresh Burger Grill Establishment Number #: 605252271

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
CL dishwasher	CL	50								

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Drawers	39				
Low boy	38				
Reach in cooler (storage area)	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw hambuger (drawers)	Cold Holding	38
Raw chicken cutlets (drawers)	Cold Holding	39
Sliced tomatoes (low boy)	Cold Holding	39
Diced tomatoes (low boy)	Cold Holding	39
Raw hamburger	Cooking	189
Raw groundbeef (reach in storage area)	Cold Holding	39

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



#### Establishment Information

Establishment Name: Fresh Burger Grill

Establishment Number : 605252271

#### 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: (IN): 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: (IN): 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: (IN): See temperatures.

- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN): 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: (IN): Advisory located on menu.
- 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: Fresh Burger Grill

Establishment Number : 605252271

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Fresh Burger Grill
Establishment Number #: 605252271

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

#### Additional Comments