

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name
Address
City

Burger King #12002

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

O Mobile

Type of Establishment

O Temporary

O Seasonal

11:40:AM

AM / PM

Inspection Date

O Temporary

O Seasonal

Embargoed

O Temporary

O Seasonal

D Seasonal

Purpose of Inspection O Routine SFollow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 第2 O3 O4 Follow-up Required O Yes € No Number of Seats

tisk 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 (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

		ompli	. row		OUT-not in compliance NA-not applicable NO-not observed.  Compliance Status	Tcos	R		S=con		2 44
	IN	оит	NA	NO		000	-				П
	IN	001	NA	NO	Supervision	$\perp$				IN	0
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	H
	IN	ОИТ	NA	NO	Employee Health		-	-	17	ŏ	H
2	X	0			Management and food employee awareness; reporting	0	0	$\neg$	1	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	١°
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	T
	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	2	F
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	2	Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	Γ
6	X	0		0	Hands clean and properly washed	0	0		22	×	Γ
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			L
	~	_		_	alternate procedures followed		_	Щ	$\blacksquare$	IN	(
8	IN.	OUT	NA.	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	0	ı
9	SK.	0	NA	NO	- 11	0	0	-	$\vdash$	IN	4
0	8	8	~	-	Food obtained from approved source	8	_	l I	$\blacksquare$	IN	P
1	*	_	0	250	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	ı
-	0-0	-	0.0		Required records available: shell stock tags, parasite	_		*	$\vdash$		H
12	0	0	×	0	destruction	0	0	I		IN	ľ
	IN	OUT	NA	NO	Protection from Contamination				25	0	t
3	×	0	0		Food separated and protected	0	0	4	26	2	T
4	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	1
5	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	200	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	X	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	巡		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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 imminent 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 68-14-705, 68-14-705, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Ontile

05/20/2021

Date Signature of Environmental Health Specialist

05/20/2021

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 4232098110 to sign-up for a class.

Date

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



Establishment Information								
Establishment Name: Burger King #12002								
Establishment Number #:  605302897								
MCDA C To be considered if	#F7 :- #M-#							
NSPA Survey – To be completed if		facilities at all times to	nersons who are					
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	s in non-enclosed areas are	not completely removed	or open.					
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info	- 4-		1					
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)				
	•	•	•					
Causings and Tamparatura								
Equipment Temperature								
Description Description			Temperature ( Fah	renheit)				
			Temperature ( Fahi	renheit)				
			Temperature ( Fah	renheit)				
			Temperature ( Fah	renheit)				
			Temperature ( Fah	renheit)				
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Description			Temperature ( Fah	renheit)				
Food Temperature				•				
Description		State of Food	Temperature ( Fah	•				
Food Temperature		State of Food		•				
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### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Burger King #12002	
Establishment Number: 605302897	
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Comments/Other Observations	
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Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number   COE202007		
Establishment Number: 605302897		
Commants/Other Observations (south)		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Number #: 605302897							
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Additional Comments							
Additional Comments							
#22 corrected.							