



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name Burger King #21222 Type of Establishment Farmer's Market Food Unit Permanent Mobile
 Address 2407 New Salem Hwy Temporary Seasonal
 City Murfreesboro Time in 11:12 AM AM / PM Time out 12:09 PM AM / PM
 Inspection Date 04/25/2024 Establishment # 605245222 Embargoed 0
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 54

Risk 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 (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input type="radio"/>	<input checked="" type="radio"/>					5
Person in charge present, demonstrates knowledge, and performs duties							
Employee Health							
2	<input checked="" type="radio"/>	<input type="radio"/>					5
Management and food employee awareness, reporting							
3	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper use of restriction and exclusion							
Good Hygienic Practices							
4	<input checked="" type="radio"/>	<input type="radio"/>					5
Proper eating, tasting, drinking, or tobacco use							
5	<input checked="" type="radio"/>	<input type="radio"/>					5
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands							
6	<input checked="" type="radio"/>	<input type="radio"/>					5
Hands clean and properly washed							
7	<input checked="" type="radio"/>	<input type="radio"/>					5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed							
8	<input checked="" type="radio"/>	<input type="radio"/>					2
Handwashing sinks properly supplied and accessible							
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>					5
Food obtained from approved source							
10	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				5
Food received at proper temperature							
11	<input type="radio"/>	<input checked="" type="radio"/>					5
Food in good condition, safe, and unadulterated							
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				5
Required records available: shell stock tags, parasite destruction							
Protection from Contamination							
13	<input checked="" type="radio"/>	<input type="radio"/>					4
Food separated and protected							
14	<input checked="" type="radio"/>	<input type="radio"/>					5
Food-contact surfaces: cleaned and sanitized							
15	<input checked="" type="radio"/>	<input type="radio"/>					2
Proper disposition of unsafe food, returned food not re-served							

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

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

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input type="radio"/>						1
Pasteurized eggs used where required							
29	<input type="radio"/>						2
Water and ice from approved source							
30	<input type="radio"/>						1
Variance obtained for specialized processing methods							
Food Temperature Control							
31	<input type="radio"/>						2
Proper cooling methods used; adequate equipment for temperature control							
32	<input type="radio"/>						1
Plant food properly cooked for hot holding							
33	<input type="radio"/>						1
Approved thawing methods used							
34	<input type="radio"/>						1
Thermometers provided and accurate							
Food Identification							
35	<input type="radio"/>						1
Food properly labeled; original container; required records available							
Prevention of Food Contamination							
36	<input type="radio"/>						2
Insects, rodents, and animals not present							
37	<input checked="" type="radio"/>						1
Contamination prevented during food preparation, storage & display							
38	<input type="radio"/>						1
Personal cleanliness							
39	<input checked="" type="radio"/>						1
Wiping cloths: properly used and stored							
40	<input type="radio"/>						1
Washing fruits and vegetables							
Proper Use of Utensils							
41	<input type="radio"/>						1
In-use utensils; properly stored							
42	<input type="radio"/>						1
Utensils, equipment and linens; properly stored, dried, handled							
43	<input type="radio"/>						1
Single-use/single-service articles; properly stored, used							
44	<input type="radio"/>						1
Gloves used properly							

Compliance Status					COS	R	WT
OUT							
Utensils and Equipment							
45	<input type="radio"/>						1
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
46	<input type="radio"/>						1
Warewashing facilities, installed, maintained, used, test strips							
47	<input type="radio"/>						1
Nonfood-contact surfaces clean							
Physical Facilities							
48	<input type="radio"/>						2
Hot and cold water available; adequate pressure							
49	<input type="radio"/>						2
Plumbing installed; proper backflow devices							
50	<input type="radio"/>						2
Sewage and waste water properly disposed							
51	<input type="radio"/>						1
Toilet facilities: properly constructed, supplied, cleaned							
52	<input type="radio"/>						1
Garbage/refuse properly disposed; facilities maintained							
53	<input type="radio"/>						1
Physical facilities installed, maintained, and clean							
54	<input type="radio"/>						1
Adequate ventilation and lighting; designated areas used							
Administrative Items							
55	<input type="radio"/>						0
Current permit posted							
56	<input type="radio"/>						0
Most recent inspection posted							
Compliance Status							
Non-Smokers Protection Act							
57	<input checked="" type="radio"/>						0
Compliance with TN Non-Smoker Protection Act							
58	<input type="radio"/>						0
Tobacco products offered for sale							
59	<input type="radio"/>						0
If tobacco products are sold, NSPA survey completed							

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 68-7-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

ARKA 04/25/2024 Signature of Person In Charge Date
[Signature] 04/25/2024 Signature of Environmental Health Specialist Date

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King #21222
 Establishment Number #: 605245222

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)
3 comp sink not set up	QA	0	
Sani buckets	QA	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic	36
Wif	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken patty	Cooking	212
Soft whip unattended on counter	Cold Holding	60
Light cream ric drink station	Cold Holding	38
Ice cream mix machine	Cold Holding	28
Cooked hamburger tray	Hot Holding	147
Chicken nuggets tray	Hot Holding	143
Sliced tomatoes on tphc not marked		60
Cut lettuce on tphc located on make line		60
Fried fish tray	Hot Holding	135
Cut lettuce prepped 7:52 wic	Cooling	41
Sliced tomatoes prepped 7:52 am wic	Cooling	47
Sliced ham wic	Cold Holding	72
Containers cut lettuce below make line not marked		60

Observed Violations

Total # 8

Repeated # 0

- 1: No managerial control. Several priority item violations noted. Pic just arrived at establishment from meeting when inspection was being performed.
- 11: Whole onions with the ends cut off soaking in vegetable wash/sanitizer. Pic threw onions away and discussed with employee the correct way to clean onions prior to cutting.
- 18: 3 containers of sliced tomatoes located in wic prepped at 7:48 am reading 47°F. Past required time to cool down to 41°F. Discussed proper way to cool tomatoes with pic. Pic threw away 3 containers of sliced tomatoes. Emailing applicable fact sheet to operator regarding observed priority item violation.
- 20: Container soft whip (dairy) sitting on counter unattended holding at 60°F. Pic threw away container. Unsure how long container had been sitting out. Emailing applicable fact sheet to operator regarding observed priority item violation.
- 20: Sliced deli ham in wic cold holding at 72°F. Cut lettuce that was prepped this morning in wic was cold holding at 41°F. Pic state that he was unsure why the ham was out of temp, maybe employees left ham out during breakfast time and just placed back in the wic. Pic threw ham away. Emailing applicable fact sheet to operator regarding observed priority item violation.
- 22: Containers of cut lettuce and sliced tomatoes (below make line) not date/time marked when they were taken out of temperature control holding at 60°F. One container of sliced tomatoes on make line not date/time stamped when taken out of temperature control holding at 60°F. Food was prepped just before 8 am. Pic threw away containers not date/time stamped, brought out new containers and date/time stamped them to be used on line. Emailing applicable fact sheet to operator regarding observed priority item violation.
- 37: Employee drink sitting on prep table where onion were soaking in cleaning/sani solution.
- 39: Sani buckets reading 0 ppm of QA. Bag of QA was out where sani buckets are filled. Pic changed bag and final reading of QA was 200 ppm.



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Establishment Number : 605245222

Comments/Other Observations

- 2: Policy 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: Observed excellent hand washing.
- 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: See food source.
- 10: (NO): No food received during 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: 3 comp sink not in use, however there was not asanitizer level. Bag of sanitizer was empty. Bagged was changed out and final reading was 200 ppm of QA.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Chicken patty was cooked to 212°F.
- 17: (NO) No TCS foods reheated during inspection.
- 19: All tcs food hot holding to required temperature.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.

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

Establishment Information

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Water	Source:	City
Source Type:	Food	Source:	Reinhart
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

A follow up inspection will be performed within 10 days to verify compliance of all priority item violations. Provided applicable fact sheets to operator regarding observed priority item violations.