TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Adx	Address 48				489 Sam Ridley Pkwy					1.24	AC UI	Coldun	SHIIN	O Temporary O Seasonal			/
				12	2:0	5 P	M	41		м та	man	ut 12:15: PM AM/PM					
Inspection Date 04/02/2024 Establishment # 605184947								d C									
		of In		tion	O Routine 器 Follow-up O Complaint			O Pre	limina	ary				nsultation/Other		05	
Ris	k Ca	tegor	r	Fact	O1 X2 O3 ors are food preparation practices and employee	behr		04	nt ce		honh			up Required O Yes 🗮 No Number of S		80	_
					ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS RJ ted compliance status (IK, OUT, HA, HO) for each numbered liter												
10	t⊨ino	ompli			OUT=not in compliance NA=not applicable NO=not observ									spection R=repeat (violation of the same code provis			
_		-			Compliance Status	COS	R	WT		_				Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
		OUT	NA	NO	Supervision Person in charge present, demonstrates knowledge, and			_		IN	OUT	NA	NO	Control For Safety (TCS) Foods			
1	33 12		NA	NO	performs duties Employee Health	0	0	5		00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	00	0	5
_	X	0	-	1 110	Management and food employee awareness, reporting	0			H			NA NA		Cooling and Holding, Date Marking, and Time as	۲		
3	黨				Proper use of restriction and exclusion	0	0	<u> </u>						a Public Health Control		-	
4	X	0	NA	NO O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0		5	19	0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5		O OUT	NA	-	No discharge from eyes, nose, and mouth Preventing Centamination by Hands	0	0	<u> </u>		10		8	0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6	×	0		_	Hands clean and properly washed	0	0		22		ō	X		Time as a public health control: procedures and records	ō	ō	
7	×		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	°		IN	OUT		NO				
	IN			NO	Handwashing sinks properly supplied and accessible Approved Source		0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	黨		0	152	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT	-	NO				
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0 NO	destruction	0	0				OUT		NO				
	X	0	0	NO	Protection from Contamination Food separated and protected	0	0		25	<u>о</u> 🐹	0		·	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	X	0	0	1	Food-contact surfaces: cleaned and sanitized	0								Conformance with Approved Procedures	_		
	_				Proper disposition of unsafe food, returned food not re-		0					NA					_
15	Ņ			1	Proper disposition of unsafe food, returned food not re- served		0	2	27					Compliance with variance, specialized process, and HACCP plan	0	0	5
15	_					0	0	2		0	0	冀		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	_				served	ontro	0 I the	2	duc	0 tion	0 of p	× patho		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	_			God	served	ontro	0 I the	2 intro	duc PR	O tion	o of p nci∋	× patho		Compliance with variance, specialized process, and HACCP plan			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
1192201 (1001. 0-10)	Please call () 6158987889	to sign-up for a class.	104 425

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Arby's #7626 Establishment Number #: 605184947

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)					
			l					

Equipment Temperature	_		
Description	Temperature (Fahrenheit)		

Description	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Arby's #7626 Establishment Number : 605184947

Comments/Other Observations	
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***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 #7626

Establishment Number : 605184947

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Arby's #7626 Establishment Number #. 605184947

Sources		
Source Type:	Source:	

Additional Comments

All priority item violations have been corrected.