

Establishment Name

Address

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 92

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 02:15 PM AM/PM Time out 03:00: PM AM/PM

Follow-up Required

10/20/2021 Establishment # 605199447 Embargoed 0 Inspection Date **K**Routine O Follow-up O Preliminary O Consultation/Other

Purpose of Inspection O Complaint О3

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

12	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=cor	į
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision					i
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	
		OUT	NA	NO	Employee Health				17	ĺ
2	Ж	0			Management and food employee awareness; reporting	0	0			i
3	×	0			Proper use of restriction and exclusion	0	0	5		
	IN	OUT	NA	NO	Good Hygienic Practices				18	ľ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	ľ
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	ĺ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	ľ
6	0	寒		0	Hands clean and properly washed	0	0		22	ľ
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	ľ
	IN	OUT	NA	NO	Approved Source				[23	l
9	黨	0			Food obtained from approved source	0	0			i
10	0	0	0	×	Food received at proper temperature	0	0			ľ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			
	IN	OUT	NA	NO	Protection from Contamination				25	ľ
13	黛	0	0		Food separated and protected	0	0	4	26	ľ
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		ĺ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	

Five Guys Burgers & Fries

5110 Hixson Pike

Hixson

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### trol the introduction of pathogo is, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	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	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
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	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_	_	_
45	0	Food and nonfood-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	-
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
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	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

Date Signatu

10/20/2021 Date

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

10/20/2021

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

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



#### Establishment Information

Establishment Name: Five Guys Burgers & Fries

Establishment Number # 605199447

NSPA Survey –	To be comp	leted if #5	7 is "No"
A new production of community	d	March and the last	

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)					
Sani bucket 3 compartment sink	Quat QA	300 300						

Equipment Temperature	
Description	Temperature ( Fahrenheit)
Walkin	39

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit				
Cut toms	Cold Holding	37				
Cut lettuce	Cold Holding	41				
Cut toms	Cold Holding	38				
Hot dog	Cold Holding	36				
Raw burger patty	Cold Holding	37				
Mush	Hot Holding	152				
Milkshake mix	Cold Holding	36				
Milk	Cold Holding	41				
Burger	Cooking	171				
Raw burger	Cold Holding	39				
Cut toms	Cold Holding	39				

Observed employee handle raw beef, change gloves, and then handle bun ith no handwashing in between. Ensure proper handwashing which includes ashing in between glove changing
Observed employee handle raw beef, change gloves, and then handle bun ith no handwashing in between. Ensure proper handwashing which includes
ith no handwashing in between. Ensure proper handwashing which includes
ith no handwashing in between. Ensure proper handwashing which includes
9: Leak observed from mop sink faucet. Repair leak
2. Leak observed from mop sink laddet. Nepair leak
See page at the end of this document for any violations that could not be displayed in this space.

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



### Establishment Information

Establishment Name: Five Guys Burgers & Fries

Establishment Number: 605199447

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.
- 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: Approved
- 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) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Hot holding temperatures are at 135F or above
- 20: Cold holding is at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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.

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

Establishment Name: Five Guys Burgers & Fries						
Establishment Number: 605199447						
	240000					
Comments/Other Observations	(cont'd)					
Additional Comments (cont'd)						
See last page for addition	nal comme	ents.				
200 11121   211.5 1						

Establishment Information

Establishment Information									
	Guys Burgers & Frie	es							
Establishment Number #:	605199447								
Sources									
	Motor	Course	Llud						
Source Type:	Water	Source:	Hud						
Source Type:	Food	Source:	Chaney bros						
		0							
Source Type:		Source:							
Source Type:		Source:							
		Carrage							
Source Type:		Source:							
Additional Comment	'S								