TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION PEROPT

66333

Canal Control					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							DN REPORT	SCORE							
Five Guys Bu			Five Guys E	Burgers & Fries										Fermer's Market Food Unit ØK Permanent O Mobile	9	Ç)			
					5110 Hixsor	n Pike						Ту;	e of l	Establi	ishme	O Temporary O Seasonal				
	Address			Hixson		Time in	11	·1	5 A	M			и т.		t <u>11:30:AM</u> AM/PM					
City		_				21 Establishment #									me o	A 11.00; / 111 AM/PM				
		n Da						1		_	Emba									
			spect		O Routine	份 Follow-up	O Complaint			O Pr	elimir	ary				suitation/Other			02	
Risi	Risk Category O1 X2 O3 O4 Follow-up Required O Yes X No Numb Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Pr					lumber of Se		92												
				as c	ontributing fac											control measures to prevent illness or	injury.			
		(He	ırk de	elgnet	ed compliance state											INTERVENTIONS ach liom as applicable. Deduct points for category	y or subcateg	pery.)		
IN	in co	ompii	ance			nce NA=not applicable	NO=not observe)S=co	rrecte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same				LAUX.
h	IN	OUT	NA	NO	Com	pliance Status Supervision		005	R	wi	H	IN	оит	NA	-	Compliance Status Cooking and Reheating of Time/Tempe		000	ĸ	WT
1	黨	0				present, demonstrates k	nowledge, and	0	0	5	40					Control For Safety (TCS) Foods		~	~	
	IN		NA		performs duties	Employee Health						<u>凉</u> 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding		8	8	5
_	X X	0				food employee awarene riction and exclusion	ss; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and a Public Health Control	Time as			
	_	OUT	NA	NO	Go	od Hygienic Practice					18	0	0	0		Proper cooling time and temperature		0	0	
4	붋	00				ting, drinking, or tobacco eyes, nose, and mouth	use	8	0	5	19	X	0	0		Proper hot holding temperatures Proper cold holding temperatures		8	0	
			NA	NO		ing Contamination by	/ Hands	0				*	0	0		Proper date marking and disposition		•	0	9
7	R	ō	0		No bare hand cont	tact with ready-to-eat foo	ds or approved	ō	ō	5	22	O	0	NA	O NO	Time as a public health control: procedures and Consumer Advisory	records	0	이	
	×				alternate procedur Handwashing sink	s properly supplied and	accessible	0	0	2	23	_	0	22	NO	Consumer advisory provided for raw and under	cooked	0	0	4
9	嵐	0	NA			Approved Source m approved source		0	0		H	IN	OUT		NO	food Highly Susceptible Populations		- 1	-	
10	응	0	0	×		proper temperature fition, safe, and unadulte	rated	0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not off	fered	0	0	5
	0	ō	×	0		available: shell stock tag		ŏ	ŏ			IN	OUT	NA	NO	Chemicals			_	
43			NA	NO	Prote	ction from Contamin	ation					0 炭	00	X		Food additives: approved and properly used		8		5
14		00	ő		Food separated an Food-contact surfa	ices: cleaned and sanita	red	ŏ	ŏ	4 5	20	IN	OUT	NA	NO	Toxic substances properly identified, stored, use Conformance with Approved Proced		0		
15	2	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, HACCP plan	and	0	0	5
				Goo	d Retail Practic	as are proventive r	nensures to co	atro	I the	inte	adus	tion		atho		, chemicals, and physical objects into	foods			
				_		tes are presentire i		600						_	gena	, chemicani, and physical objects into				
				00	not in compliance	linean Status	COS=corre	cted o	n-site	during						R-repeat (violation of the same code		soel		LAUT.
		OUT				pliance Status Food and Water		cos	R	WI		0	UT			Compliance Status Utensils and Equipment	ť	cos	ĸ	WT
2					d eggs used where ice from approved			8	8	1	4	5				nfood-contact surfaces cleanable, properly desig and used	gned,	0	0	1
3	0		Varia		btained for special	ized processing method mperature Control	5	ŏ	ŏ	ĩ	4	6				g facilities, installed, maintained, used, test strip	6	0	0	1
3	_	0	_	er coo		t; adequate equipment fo	or temperature	0	0	2	4	7	o	lonfoo	d-cor	tact surfaces clean		0	0	1
3		-	contr		properly cooked fo	r hat holding			0	1	4	_	UT OF	iot and	Foold	Physical Facilities water available; adequate pressure		0		2
3					thawing methods u			ŏ		1	4					talled; proper backflow devices		ŏ		
3	_	-	Then	mome	eters provided and			0	0	1	5					waste water properly disposed			0	2
3	_	OUT O	Feed			I Identification al container, required rec	orde euroZoblo	0	0	1	5	_				s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	8	1
Ľ		OUT	F000	piop		of Food Contaminatio		ľ		· ·	5		_	-		Ities installed, maintained, and clean		-	허	1
3	_	-	Insec	ts, ro	dents, and animals			0	0	2	5	_	-			ntilation and lighting; designated areas used			0	1
3	,	0	Cont	amina	tion prevented dur	ing food preparation, sto	rage & display	0	0	1		0	UT			Administrative items				
3	_				leanliness			0	0	1	5	_				nit posted		0		0
3	_				ths; properly used ruits and vegetable			0	0	1	5	6	0 1	Aost re	cent	Compliance Status		O YES		WT
		OUT			Proper	r Use of Utensils				_						Non-Smokers Protection Act		-	-	
4					nsils; properly store quipment and liner	id is; properly stored, dried	handled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
4	3	0	Singl	e-use	/single-service arti	cles; properly stored, use		0	0	1	5					oducts are sold, NSPA survey completed		ŏ	õ	_
4	4	0	0101	es us	ed properly			0	0	1										

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 68-14-708, 68-14-708, 68-14-718, 68-14-716, 4-5-328.

A C	10/22/2021	()OZA	10/22/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

****	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****	
	Erec feed calety training classes are qualiable each month at the sounty health department	

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information					
Establishment Name:	Five Guys Burgers & Fries				
Establishment Number	605199447				

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Description	Temperature (Fahrenheit)
	· · · · · · · · · · · · · · · · · · ·

ood Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
49:	

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		
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7:		
3:		
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D: L: 2: 3: 4: 5: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 1: 2: 3: 4: 5: 7: 8: 9: 0: 1: 1: 2: 3: 4: 5: 1: 1: 2: 3: 4: 5: 5: 1: 1: 2: 3: 4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5		
4:		
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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

Establishment Name: Five Guys Burgers & Fries Establishment Number : 605199447

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments