## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

| Risk Category | $\mathrm{O}_{1}$ | $\mathrm{~S}_{2}$ | $\mathrm{O}_{3}$ | $\mathrm{O}_{4}$ | Follow-up Required | O | Yes | Q No |
| :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- | :--- |



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


[^0]TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

| Establishment Information |
| :--- |
| Establahment Name: Five Guys Burgers \& Fries |
| Establahment: Number z: 605199447 |



| Warewashing Info | sanitizer Type | PPM | Temperature ( Fahrenhelt) |
| :---: | :---: | :---: | :---: |
| Maohline Name |  |  |  |
|  |  |  |  |

Equipment Temperature

| Decoription | Temperature (Fahrenheit) |
| :--- | :--- |
|  |  |


| Food Temperature | state of Food | Temperature ( Fahrenheit) |
| :--- | :--- | :--- |
| Decoription |  |  |
|  |  |  |
|  |  |  |
|  |  |  |

## Establishment Information

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

## Comments/Other Observations

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## Additional Comments

See last page for additional comments.

[^1]Comments/Other Observations (cont'd)

Additional Comments (cont'd)

## Establishment Information

Establishment Name: Five Guys Burgers \& Fries
Establishment Number \#. 605199447

## Sources

Source Type:
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## Additional Comments


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[^1]:    **See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

