TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

			FUUE	JERVICE LOTA		131				131	EC								
Ş			C. C.															-	
Feta	his	hmen	nt Nar		Burger King #157										Farmer's Market Food Unit Ø Permanent O Mobile	9			
Add					5099 Murfreesboro	Rd				_	Тур	e of E	stabli	shme	O Temporary O Seasonal	J			
City	033				La Vergne	Time in	03	3·1	7 F	M		4 / DL	а ть		ut 04:06; PM AM / PM				
,					04/09/2024 Esta					Emba	_			ne o					
		on Da	ste		Routine O Follow				-	Emba Nimina				0.000	nsultation/Other				
					01 102	03			04	PARTARIA	ary		-			Number of S	ante	71	
RISK	Cat	legor	isk I	act	ors are food preparation	practices and employee		vior	8 mo				repo	ortec	to the Centers for Disease Cont	rol and Preven			
				as c		OODBORNE ILLNESS R									control measures to prevent illne	ss or injury.			
		(11)	uric de	algaat											ach Item as applicable. Deduct points for c	ategory or subcate	igory.)		
IN	in c	ompii	ance		OUT=not in compliance NA=no Compliance St		d Cos	R		S=con	recte	d on-si	te duri	ng ins	pection R*repeat (violation of the Compliance Status		on) COS	R	WT
	IN	OUT	NA	NO	Super	vision					IN	оυт	NA	NO	Cooking and Reheating of Time/			_	
1	黨	0			Person in charge present, den performs duties	nonstrates knowledge, and	0	0	5	16		0	×	0	Control For Safety (TCS) I Proper cooking time and temperatures	reeds	0	0	
	IN XX		NA	NO	Employe Management and food employ	Health wareness: reporting	0			17	0	0	0	22	Proper reheating procedures for hot hold		00	0	•
	R	ō			Proper use of restriction and e		ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
			NA		Good Hygien					18		0	0		Proper cooling time and temperature		0		
	邕				Proper eating, tasting, drinking No discharge from eyes, nose		8	0	5	19 20		0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	00	
	IN X	and the second second	NA		Preventing Centar Hands clean and properly was		0	0		21		0	0		Proper date marking and disposition			0	
	R	ō	0	0	No bare hand contact with rea	dy-to-eat foods or approved	ō	ō	5	22		0	0	-	Time as a public health control: procedur	es and records	0	0	
8	0	X			alternate procedures followed Handwashing sinks properly s	upplied and accessible	X	12	2	23	IN O	OUT	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	4
	IN 宸		NA		Approved Food obtained from approved		0	0		-	IN	OUT		NO	food Highly Susceptible Popula	tions	-	-	-
10 11	0	00	0		Food received at proper temp Food in good condition, safe, a	erature	0		5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	õ	0	80	0	Required records available: sh		6	ŏ	Ť	H	IN	OUT	NA	NO	Chemicals				
	IN		NA	NO	Protection from	Contamination			_	25	0	0	X		Food additives: approved and properly u	sed		ा	
13	2	0	0		Food separated and protected Food-contact surfaces: cleane	-		0	4	26		O OUT	NA	NO	Toxic substances properly identified, sto Conformance with Approved P		0	0	•
15	_	_	۲		Proper disposition of unsafe for		6		2	27	-		2	110	Compliance with variance, specialized pr		0	0	5
	~	-			served										HACCP plan		-	-	
				Goo	d Retail Practices are pr	eventive measures to co						<u> </u>		gens	, chemicals, and physical object	i into foods.			
				00	F=not in compliance	COS=corre	cted o	n-site	during	inspec		IGR			R-repeat (violation of the sam				
_		OUT	-		Compliance St Safe Food and		COS	R	WT		10	UT			Compliance Status Utensils and Equipment		COS	R	WT
2	_	0	Past	eurize	d eggs used where required		0	2	1	45		o Fo			nfood-contact surfaces cleanable, proper	ly designed,	0	0	1
2	0	0	Varia		ice from approved source btained for specialized process		8	0	2	46		_			and used g facilities, installed, maintained, used, te	et strins	0	0	1
		OUT	_	er cov	Food Temperature bing methods used; adequate +				_	47		-			tact surfaces clean	n auga	-	0	1
3	1	0	contr	lo			0	0	2		0	UT			Physical Facilities				
3	_				properly cooked for hot holding thawing methods used	2		0	1	48	_	-			I water available; adequate pressure stalled; proper backflow devices		0	응	2
3	4	0	Then		eters provided and accurate		ŏ		1	50	_	o s	ewage	e and	waste water properly disposed		0	0	2
	_	OUT	_		Food identific:					51	_				es: properly constructed, supplied, cleane			0	1
3	-		Food	i prop	erly labeled; original container;		0	0	1	52			-		use properly disposed; facilities maintaine	d	0	0	1
3	_	OUT	Incor	de ro	Prevention of Feed Co dents, and animals not present		0	0	2	53	+÷	-			lities installed, maintained, and clean intilation and lighting; designated areas us	ad .	0	0	1
	-		-				-	\vdash		F	-	-	ocque	ne ve		eu	~	~	
3	_				ition prevented during food pre leanliness	paration, storage & display	0	0	1	55	-	UT		0.000	Administrative items				
3	_				ths; properly used and stored			0		56					nit posted inspection posted		0	0	0
4	-	0 OUT	_	hing f	ruits and vegetables		0	0	1		_	_	_	_	Compliance Status Non-Smokers Protection		YES	NO	WT
4	_	0	In-us		Proper Use of Ut nsils; properly stored			0		57		0	omplia	ance	with TN Non-Smoker Protection Act	VCE	23	0	
4	_				quipment and linens; properly /single-service articles; proper			0		58 58					ducts offered for sale oducts are sold, NSPA survey completed		0	0	0
4	_				ed properly	y androse, status		ŏ						oo pe	carrier and sona, man in author completed		-	-	
															Repeated violation of an identical risk factor				
man	ier a	nd po	st the	most	recent inspection report in a consp	picuous manner. You have the rig	the to r	eques							e. You are required to post the food service e fling a written request with the Commissioner				
repo	1	4	tio	, h	14-703, 68-14-708, 68-14-708, 68-14-								1	/	2. LAN				
_(F	~	\leq	K	<u>ــــــــــــــــــــــــــــــــــــ</u>	04/0)9/2	024	1	_		\geq	C	6	1 The		04/0	9/2	024
Sigr	natu	ature of Person In Charge					[Date	Sig	natu	re of I	Envir	onme	ental Health Specialist				Date	

Signature of Person In Charge

Date

SCORE

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

Free food safety training classes are available each month at the county health department. Please call () 6158987889 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King #157 Establishment Number # 605246520

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	Qa	400							

Equipment l'emperature					
Description	Temperature (Fahrenheit)				
Prep cooler (pc)	35				
Walk in cooler (wic)	35				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Liquid eggs, pc	Cold Holding	41
Chicken patties, hot tray	Hot Holding	136
Nuggets, hot tray	Hot Holding	137
All beef burgers, hot trays	Hot Holding	170
Sliced tomatoes, wic	Cold Holding	38
Cut lettuce, wic	Cold Holding	38
Deli ham, wic	Cold Holding	39
All other tcs, wic	Cold Holding	38

Observed Violations

Total # 3

Repeated # ()

8: Observed paper towel dispensers at both hand sinks not working, pic stated both where out of order and not dispensing properly. Observed employees wash hands, shake dry, and then immediately put gloves on the whole time. Near the end of the inspection pic opened dispensor to show that paper towels were present but the not dispensing. Cos had pic open both hand towel dispensors and discussed leaving it open untillworking dispensors are installed. This has been noted on 3 consecutive inspections, will submit the revocation request and also resend pic relevant fact sheets and a food safety plan 53: Air vent cover missing on vent above prep cooler, sheet of ice on the floor in the walk in freezer.

55: Permit posted expired in 2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Burger King #157 Establishment Number : 605246520

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Policy posted
- 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 handwashing between tasks no paper towels available but did not observed employees wiping hands of clothes to dry, employees washed hands, shook dry and then out gloves on.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: Approved source - see list

- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: (NA) No raw animal foods served.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Did not observe any tcs items actively cooling at time of the inspection.
- 19: All tcs items intended for hot holding within temp
- 20: All tcs items (with exception of tphc items) intended for cold holding within proper temp
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Lettuce, tomatoes, bacon, and cheese on time and marked
- 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.

Establishment Information

Establishment Name: Burger King #157

Establishment Number : 605246520

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Burger King #157 Establishment Number #: 605246520

Sources			
Source Type:	Food	Source:	Restaurant brands international
Source Type:	Water	Source:	Lv city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Priority item #8 has been noted on 3 consecutive routine inspections, revocation request will be submitted.

Email: hardybrandon901@gmail.com