#### TENNESSEE DEPARTMENT OF HEALTH ----\_\_\_\_ DECTION REPORT

FOOD SERVICE ESTAB			BLI	SH	ME	N	r II	NS	PEC	TI	ON REPORT	sco	RE		_			
Zaxby's # 66105											O Fermer's Market Food Unit	9		7				
Establishment Name 8884 Old Lee Hwy						_	Ту	pe of	Establ	ishme		J						
Addre	55				,	10	.1							O Temporary O Seasonal				
City					Time in								me o	ut 11:10:AM AM/PM				
Inspe	ction	Da	te		02/01/2023 Establishment # 605251933	3			Emba	irgoi	ed (	)						
Purpo	se c	of In:	spect	ion	Routine O Follow-up O Complaint			O Pro	limin	ary		¢	Cor	nsuitation/Other				
Risk	Cate				O1 ))(2 O3			04						-up Required O Yes 巍 No	Number of S		68	
		R			ors are food preparation practices and employee b ontributing factors in foodborne illness outbreaks											tion		
					FOODBORNE ILLNESS RIS													
19.1-1		<u> </u>		algaat	ed compliance status (IK, OUT, HA, HO) for each assistered Itam. OUT=not in compliance NA=not applicable NO=not observed		tema											
194-1	n cor	прн	ance				R			recu	ed on-	she dur	ng ins	spection R=repeat (violation of the Compliance Status		cos	R	WT
1	NO	τυα	NA	NO	Supervision					IN	out	n NA	NO	Cooking and Robeating of Time/T Control For Safety (TCS) F				
		<u>ہ</u>			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0				Proper cooking time and temperatures		8	0	5
2			NA	NO	Employee Health Management and food employee awareness, reporting	0	0	_	17	0	<u> </u>	0	X	Proper reheating procedures for hot hold Ceoling and Holding, Date Marking		0	0	-
		ō			Proper use of restriction and exclusion	0	0	5		IN	out	r na	NO	a Public Health Contro				
_	_	_	NA		Good Hygienic Practices	~				0				Proper cooling time and temperature		0	8	
5 3	K i	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	00	8	5	20	23	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
		0	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			2				Proper date marking and disposition		0		
_	_	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	-	-			Time as a public health control: procedure Consumer Advisory	es and records	0	0	_
8 2		<u>.</u>	NA	-	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	_	_	_		Consumer advisory provided for raw and food	undercooked	0	0	4
9 8	K I	0			Food obtained from approved source	0				IN	out	r na	NO		tions		_	
10 0	D I	응	0		Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods	not offered	0	0	5
	_	_	×	0	Required records available: shell stock tags, parasite destruction	0	ō			IN	our	r NA	NO	Chemicals				
			NA	NO	Protection from Contamination	~			25	0	8	X		Food additives: approved and properly us		8	्र	5
13 3 14 3		8			Food separated and protected Food-contact surfaces: cleaned and sanitized	ö	8	5	20	IN	-	_	NO	Toxic substances properly identified, store Conformance with Approved Provided Provi		0	0	-
15 }	8	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized pro HACCP plan	ocess, and	0	0	5
_				-					_							_	_	=
				Goo	d Retail Practices are preventive measures to con						_		gens	s, chemicals, and physical objects	into foods.			
				00	F=not in compliance COS=correc	ted or	n-site (	śuring			TICE	8		R-repeat (violation of the same				
	0	UT			Compliance Status Safe Food and Water	cos	R	WT						Compliance Status Utensils and Equipment		COS	R	WT
28 29					d eggs used where required ice from approved source		8		4	5				infood-contact surfaces cleanable, properly and used	y designed,	0	0	1
30		0			btained for specialized processing methods	ŏ	ŏ	1	4	6	_			g facilities, installed, maintained, used, tes	at strips	0	0	1
	-	NUT O	Prop	er coo	Food Temperature Control	0		_	4	_	-			ntact surfaces clean			0	1
31		~	contr	ol		0	0	2		_	OUT	1	a	Physical Facilities d water available; adequate pressure			~	_
32	_				properly cooked for hot holding thawing methods used	0	0		4	_	-			stalled; proper backflow devices			0	2
34	_	0 )UT	Then	nome	ters provided and accurate Food Identification	0	0	1	5					I waste water properly disposed es: properly constructed, supplied, cleaned		0	0	2
35	-		Food	prop	erly labeled; original container; required records available	0	0	1	5					use properly disposed; facilities maintained		ō	ŏ	1
	0	τυα			Prevention of Food Contamination				5	3	0	Physic	al faci	ilities installed, maintained, and clean		0	0	1
36		0	Insec	ts, ro	dents, and animals not present	0	0	2	5	4	0	Adequ	ate ve	entilation and lighting; designated areas us	ed	0	0	1
37	1	X	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	тио			Administrative items				
38	_	-	-		leanliness	0	0	1	5					nit posted		0	0	0
39 40	_			<u> </u>	ths; properly used and stored ruits and vegetables		0 0		F	9	0	VIOST P	cent	inspection posted Compliance Status		O YES		WT
41		UT O	D-UP	e ute	Proper Use of Utensils nsils; properly stored		0		5	7		Comol	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act	let	म्रा	01	
42	-	0	Utens	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8	L I	Tobaco	o pro	oducts offered for sale		0	0	٥
43					/single-service articles; properly stored, used ed properly	0	8	1	6	9		110080	co pr	roducts are sold, NSPA survey completed		0	0	
	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																	
manne	r and	d por	st the	most	<ol> <li>Berns identified as constituting imminent health hazards shall be recent inspection report in a conspicuous manner. You have the right 47-703, 68-14-706, 68-14-708, 68-14-719, 08-14-711, 68-14-715,</li> </ol>	t to re	quest											
					/					1	$\frown$		15	2			4 10	
	02/01/2023																	

Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date					
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****								
PH-2267 (Rev. 6-15)	Free food safety training classes are available Please call () 4232098		RDA 629					

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



#### Establishment Information

Establishment Name: Zaxby's # 66105 Establishment Number #: 605251933

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 wenty-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)							
Triple sink	Qa	200								

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Prep cooler	36	
Raw chick prep cooler	40	
Walk in cooler	36	

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Raw chicken (Walk in)	Cold Holding	36				
Raw chicken wings (walk in)	Cold Holding	36				
Coleslaw (walk in)	Cold Holding	36				
Raw chicken (drawer)	Cold Holding	40				
Sliced tomatoes (prep cooler)	Cold Holding	35				
Boild eggs (prep cooler)	Cold Holding	35				
Cut leafy greens (prep cooler)	Cold Holding	35				
Coleslaw (prep cooler)	Cold Holding	37				

#### Observed Violations

Total # 4

Repeated # 0

37: Chicken batter stored in bin by the deep fryer is missing a lid.

37: Egg rolls observed not covered in reach in freezer. Foods held in cold storage must be covered to help prevent contamination.

45: Reach in cooler missing motor unit cover.

47: Gaskets to drawer near fryer fryer area dirty. Warmer and prep area showed excessive grease build up. Raw chicken racks were dirty.

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



### Establishment Information

Establishment Name: Zaxby's # 66105

Establishment Number : 605251933

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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.
- 6: Good handwashing observed.

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: Food from approved sources.

- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

\*\*\*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: Zaxby's # 66105

Establishment Number : 605251933

Comments/Other Observations (cont'd)

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

# Establishment Information Establishment Name: Zaxby's # 66105

Establishment Number # 605251933

Sources			
Source Type:	Water	Source:	Public water source
Source Type:	Food	Source:	PFG
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

## Additional Comments