

Establishment Name

Inspection Date

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

O Permanent Mobile Type of Establishment

O Temporary O Seasonal

Time in 01:05 PM AM / PM Time out 01:35: PM AM / PM

03/22/2024 Establishment # 605322898 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 0 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	≱ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05
	Compliance Status						R	WT	
	IN	OUT	NA	NO	Supervision				
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				
2	X	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0		
5	0	0		300	No discharge from eyes, nose, and mouth	0	0	5	
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	0	0		300	Hands clean and properly washed	0	0		
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	
	IN	OUT	NA	NO	Approved Source				
9	窓	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0	1	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	×	0	0		Food separated and protected	0	0	4	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

Gyro and Chicken MT#1155

575 Stewarts Ferry Pike

Nashville

					Compliance Status	COS	R	WT
		OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	×	Proper cooking time and temperatures	0	00	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	1
22	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

sures to control the introduction of pathogo Good Retail Practices are preventive mea s, chemicals, and physical objects into foods.

						L PRA		33
		OUT=not in compliance COS=corr				inspect	on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Foo
29		Water and ice from approved source	0	0		-10	_	con
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control		_			-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nor
31	١~	control	"	ľ	*		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification				51	0	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tob
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1	_		

rspection R-repeat (violation of the same code provision)					
		Compliance Status	COS	R	WT
	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	2
49	0	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	6
56	0	Most recent inspection posted	0	0	·
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	W	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

You have the right to request a! (10) days of the date of the -14-711, 68-14-715, 68-14-716, 4-5-320

03/22/2024

ignature of Person In Charge

**** 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. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

03/22/2024

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Gyro and Chicke				
Establishment Number #: 605322898				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings or	r facilities at all times to p	ersons who are	
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not con:	spicuously posted at eve	ry entrance.	
Garage type doors in non-enclosed areas are n	ot 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 in	nto areas where smoking is p	prohibited.		
Constitution of the constitution in the constitution in	I house deal			
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Equipment Temperature				
Description			Temperature (Fahr	
Decomption			remperature (Pani	enneit)
Food Temperature				
Food Temperature		State of Food	Temperature (Fahr	enhelt)
		State of Food	Temperature (Fahi	enhelt)
		State of Food	Temperature (Fahi	enhelt)
		State of Food	Temperature (Fahr	enheit)
		State of Food	Temperature (Fahr	enheit)
		State of Food	Temperature (Fah	enheit)
		State of Food	Temperature (Fahr	renheit)
		State of Food	Temperature (Fahr	enheit)
		State of Food	Temperature (Fahr	renheit)
		State of Food	Temperature (Fahi	renheit)
		State of Food	Temperature (Fahi	enheit)
		State of Food	Temperature (Fahi	enheit)
		State of Food	Temperature (Fahi	enheit)
		State of Food	Temperature (Fahr	enheit)
		State of Food	Temperature (Fahr	enheit)
		State of Food	Temperature (Fahr	enheit)
		State of Food	Temperature (Fah	renheit)
		State of Food	Temperature (Fah	renheit)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Gyro and Chicken MT#1155	
Establishment Number: 605322898	
Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9:	
3:	
4:	
5: 6:	
7:	
8:	
9:	
10:	
11: 12:	
11: 12: 13:	
14:	
15: 16:	
16: 17:	
17: 18:	
19:	
19: 20: 21: 22: 23: 24: 25:	
21:	
22:	
24·	
25:	
26:	
27: 57: Post no smoking sign at door	
57: Post no smoking sign at door 58:	

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 Name: Gyro and Chicken MT#1155				
Establishment Number: 605322898				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last page for additional comments.				

Establishment Information

Establishment Information						
Establishment Name: Gyro and Chicken MT#1155						
Establishment Number #: 605322898		Ī				
(
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
Will only operate at events. No food a	ailable during inspection.					