



TENNESSEE DEPARTMENT OF HEALTH **FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

70

Establishment Name: Los Torito's of Crossville Type of Establishment: ☒ Permanent ☐ Mobile
Address: 224 Peavine Road ☐ Temporary ☐ Seasonal
City: Crossville Time in: 01:39 PM AM / PM Time out: 02:48 PM AM / PM
Inspection Date: 10/05/2022 Establishment #: 605312865 Embargoed: 8
Purpose of Inspection: ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category: ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required: ☒ Yes ☐ No Number of Seats: 89

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)						
Compliance Status										Compliance Status										Compliance Status											
	IN	OUT	NA	NO		COS	R	WT		IN	OUT	NA	NO		COS	R	WT		IN	OUT	NA	NO		COS	R	WT		IN	OUT	NA	NO
Supervision										Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods										Cooling and Holding, Date Marking, and Time as a Public Health Control											
1	☒	☒			Person in charge present, demonstrates knowledge, and performs duties.	☒	☒	5	16	☒	☒	☒	☒	Proper cooking time and temperatures	☒	☒	5	17	☒	☒	☒	☒	Proper reheating procedures for hot holding	☒	☒						
2	☒	☒			Employee Health	☒	☒		Cooling and Holding, Date Marking, and Time as a Public Health Control																						
3	☒	☒			Management and food employee awareness, reporting	☒	☒	5	18	☒	☒	☒	☒	Proper cooling time and temperature	☒	☒		19	☒	☒	☒	☒	Proper hot holding temperatures	☒	☒						
	IN	OUT	NA	NO	Proper use of restriction and exclusion	☒	☒		20	☒	☒	☒	☒	Proper cold holding temperatures	☒	☒	5	21	☒	☒	☒	☒	Proper date marking and disposition	☒	☒						
Good Hygiene Practices										Consumer Advisory										Highly Susceptible Populations											
4	☒	☒		☒	Proper eating, tasting, drinking, or tobacco use	☒	☒	5	22	☒	☒	☒	☒	Time as a public health control, procedures and records	☒	☒		23	☒	☒	☒	☒	Consumer advisory provided for raw and undercooked food	☒	☒						
5	☒	☒		☒	No discharge from eyes, nose, and mouth	☒	☒		IN	OUT	NA	NO						24	☒	☒	☒	☒	Pasteurized foods used, prohibited foods not offered	☒	☒	5	IN	OUT	NA	NO	
6	IN	OUT	NA	NO	Preventing Contamination by Hands	☒	☒		Chemicals																						
7	☒	☒		☒	Hands clean and properly washed	☒	☒	5	25	☒	☒	☒	☒	Food additives approved and properly used	☒	☒	5	26	☒	☒	☒	☒	Toxic substances properly identified, stored, used	☒	☒						
8	☒	☒	☒	☒	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	☒	☒		IN	OUT	NA	NO						27	☒	☒	☒	☒	Compliance with variance, specialized process, and HACCP plan	☒	☒	5	IN	OUT	NA	NO	
9	☒	☒		☒	Handwashing sinks properly supplied and accessible	☒	☒	2	Conformance with Approved Procedures																						
10	IN	OUT	NA	NO	Approved Sources	☒	☒		27	☒	☒	☒	☒																		
11	☒	☒		☒	Food obtained from approved source	☒	☒		Compliance with Approved Procedures																						
12	☒	☒		☒	Food received at proper temperature	☒	☒	5	Compliance with Approved Procedures																						
13	☒	☒		☒	Food in good condition, safe, and unadulterated	☒	☒		Compliance with Approved Procedures																						
14	☒	☒		☒	Required records available: shell stock tags, parasite destruction	☒	☒		Compliance with Approved Procedures																						
15	IN	OUT	NA	NO	Protection from Contamination	☒	☒	4	Compliance with Approved Procedures																						
16	☒	☒		☒	Food separated and protected	☒	☒	5	Compliance with Approved Procedures																						
17	☒	☒		☒	Food-contact surfaces: cleaned and sanitized	☒	☒		Compliance with Approved Procedures																						
18	☒	☒		☒	Proper disposition of unsafe food; returned food not re-served	☒	☒	2	Compliance with Approved Procedures																						

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																			
Compliance Status					Compliance Status					Compliance Status																			
Safe Food and Water					Utensils and Equipment					Physical Facilities																			
IN	OUT	NA	NO		COS	R	WT		IN	OUT	NA	NO		COS	R	WT		IN	OUT	NA	NO		COS	R	WT				
28 ☒ Pasteurized eggs used where required					☒ ☒ 1					45 ☒ Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					☒ ☒ 1					48 ☒ Hot and cold water available, adequate pressure					☒ ☒ 2				
29 ☒ Water and ice from approved source					☒ ☒ 2					46 ☒ Warewashing facilities, installed, maintained, used, test strips					☒ ☒ 1					49 ☒ Plumbing installed, proper backflow devices					☒ ☒ 2				
30 ☒ Variance obtained for specialized processing methods					☒ ☒ 1					47 ☒ Nonfood-contact surfaces clean					☒ ☒ 1					50 ☒ Sewage and waste water properly disposed					☒ ☒ 2				
OUT Food Temperature Control										OUT Physical Facilities										51 ☒ Toilet facilities, properly constructed, supplied, cleaned					☒ ☒ 1				
31 ☒ Proper cooling methods used, adequate equipment for temperature control					☒ ☒ 2					48 ☒ Hot and cold water available, adequate pressure					☒ ☒ 2					52 ☒ Garbage/refuse properly disposed, facilities maintained					☒ ☒ 1				
32 ☒ Plant food properly cooked for hot holding					☒ ☒ 1					49 ☒ Plumbing installed, proper backflow devices					☒ ☒ 2					53 ☒ Physical facilities installed, maintained, and clean					☒ ☒ 1				
33 ☒ Approved thawing methods used					☒ ☒ 1					50 ☒ Sewage and waste water properly disposed					☒ ☒ 2					54 ☒ Adequate ventilation and lighting, designated areas used					☒ ☒ 1				
34 ☒ Thermometers provided and accurate					☒ ☒ 1					51 ☒ Toilet facilities, properly constructed, supplied, cleaned					☒ ☒ 1					OUT Administrative Items									
OUT Food Identification										52 ☒ Garbage/refuse properly disposed, facilities maintained					☒ ☒ 1					55 ☒ Current permit posted					☒ ☒ 0				
35 ☒ Food properly labeled, original container, required records available					☒ ☒ 1					53 ☒ Physical facilities installed, maintained, and clean					☒ ☒ 1					56 ☒ Most recent inspection posted					☒ ☒ 0				
OUT Prevention of Food Contamination										54 ☒ Adequate ventilation and lighting, designated areas used					☒ ☒ 1					Compliance Status					YES NO WT				
36 ☒ Insects, rodents, and animals not present					☒ ☒ 2					OUT Administrative Items										Non-Smokers Protection Act									
37 ☒ Contamination prevented during food preparation, storage & display					☒ ☒ 1					55 ☒ Current permit posted					☒ ☒ 0					57 ☒ Compliance with TN Non-Smoker Protection Act					☒ ☒ 0				
38 ☒ Personal cleanliness					☒ ☒ 1					56 ☒ Most recent inspection posted					☒ ☒ 0					58 ☒ Tobacco products offered for sale					☒ ☒ 0				
39 ☒ Wiping cloths, properly used and stored					☒ ☒ 1					Compliance Status					YES NO WT					59 ☒ If tobacco products are sold, NSPA survey completed					☒ ☒ 0				
40 ☒ Washing fruits and vegetables					☒ ☒ 1					Non-Smokers Protection Act																			
OUT Proper Use of Utensils										57 ☒ Compliance with TN Non-Smoker Protection Act					☒ ☒ 0														
41 ☒ In-use utensils, properly stored					☒ ☒ 1					58 ☒ Tobacco products offered for sale					☒ ☒ 0														
42 ☒ Utensils, equipment and linens, properly stored, dried, handled					☒ ☒ 1					59 ☒ If tobacco products are sold, NSPA survey completed					☒ ☒ 0														
43 ☒ Single-use/single-service articles, properly stored, used					☒ ☒ 1																								
44 ☒ Gloves used properly					☒ ☒ 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. Section 26-1-102, 26-1-103, 26-1-104, 26-1-105, 26-1-106, 26-1-107, 26-1-108, 26-1-109, 26-1-110, 26-1-111, 26-1-112, 26-1-113, 26-1-114, 26-1-115, 26-1-116, 26-1-117, 26-1-118, 26-1-119, 26-1-120, 26-1-121, 26-1-122, 26-1-123, 26-1-124, 26-1-125, 26-1-126, 26-1-127, 26-1-128, 26-1-129, 26-1-130, 26-1-131, 26-1-132, 26-1-133, 26-1-134, 26-1-135, 26-1-136, 26-1-137, 26-1-138, 26-1-139, 26-1-140, 26-1-141, 26-1-142, 26-1-143, 26-1-144, 26-1-145, 26-1-146, 26-1-147, 26-1-148, 26-1-149, 26-1-150, 26-1-151, 26-1-152, 26-1-153, 26-1-154, 26-1-155, 26-1-156, 26-1-157, 26-1-158, 26-1-159, 26-1-160, 26-1-161, 26-1-162, 26-1-163, 26-1-164, 26-1-165, 26-1-166, 26-1-167, 26-1-168, 26-1-169, 26-1-170, 26-1-171, 26-1-172, 26-1-173, 26-1-174, 26-1-175, 26-1-176, 26-1-177, 26-1-178, 26-1-179, 26-1-180, 26-1-181, 26-1-182, 26-1-183, 26-1-184, 26-1-185, 26-1-186, 26-1-187, 26-1-188, 26-1-189, 26-1-190, 26-1-191, 26-1-192, 26-1-193, 26-1-194, 26-1-195, 26-1-196, 26-1-197, 26-1-198, 26-1-199, 26-1-200, 26-1-201, 26-1-202, 26-1-203, 26-1-204, 26-1-205, 26-1-206, 26-1-207, 26-1-208, 26-1-209, 26-1-210, 26-1-211, 26-1-212, 26-1-213, 26-1-214, 26-1-215, 26-1-216, 26-1-217, 26-1-218, 26-1-219, 26-1-220, 26-1-221, 26-1-222, 26-1-223, 26-1-224, 26-1-225, 26-1-226, 26-1-227, 26-1-228, 26-1-229, 26-1-230, 26-1-231, 26-1-232, 26-1-233, 26-1-234, 26-1-235, 26-1-236, 26-1-237, 26-1-238, 26-1-239, 26-1-240, 26-1-241, 26-1-242, 26-1-243, 26-1-244, 26-1-245, 26-1-246, 26-1-247, 26-1-248, 26-1-249, 26-1-250, 26-1-251, 26-1-252, 26-1-253, 26-1-254, 26-1-255, 26-1-256, 26-1-257, 26-1-258, 26-1-259, 26-1-260, 26-1-261, 26-1-262, 26-1-263, 26-1-264, 26-1-265, 26-1-266, 26-1-267, 26-1-268, 26-1-269, 26-1-270, 26-1-271, 26-1-272, 26-1-273, 26-1-274, 26-1-275, 26-1-276, 26-1-277, 26-1-278, 26-1-279, 26-1-280, 26-1-281, 26-1-282, 26-1-283, 26-1-284, 26-1-285, 26-1-286, 26-1-287, 26-1-288, 26-1-289, 26-1-290, 26-1-291, 26-1-292, 26-1-293

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



Establishment Information

Establishment Name: Los Torito's of Crossville

Establishment Number #: 605312865

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)
Dish Machine	Chlorine	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	39
Prep cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cheese Queso	Hot Holding	147
Refried Beans	Hot Holding	147
Beef	Cold Holding	41
Ground beef	Cold Holding	48
Chicken	Cold Holding	41
Raw chicken	Cold Holding	41
Pico de gallo	Cold Holding	39
Guacamole	Cold Holding	39
Chicken Nuggets	Cold Holding	39
Rice	Hot Holding	187
Cooked chicken	Hot Holding	142
Beef	Hot Holding	157

Observed Violations

Total # 10

Repeated # 0

- 1: Person in charge did not demonstrate proper food safety knowledge due to having 5 risk factors marked on inspection.
- 8: No paper towels in hand sink upon entry to kitchen. Discussed always having paper towels available at hand sink in order to properly wash, rinse and dry hands. Corrected by PIC by bringing up fresh roll of paper towels.
- 13: Raw chicken in plastic bus tub stored above cheese dip in walk in cooler. Discussed proper storage of raw foods with PIC to prevent possible cross contamination. Raw chicken was moved to safe area by PIC.
- 14: Dish machine not sanitizing upon initial checks. Advised PIC to call and have dish machine repaired. Explained to PIC that plates, utensils etc. will have to manually sanitized until dish machine can be fixed.
- 18: Raw beef in walk in cooler had a temperature of 48 degrees. PIC explained beef was from yesterday. Discussed proper cooling of foods within 6 hours with PIC. Explained that from hot holding to proper cold temperature of 41 has to occur within 6 hours. Ground beef was discarded by PIC approximately 8 lbs..
- 26: Observed wood glue stored above straws, splenda packs. Explained proper chemical storage to PIC. Wood glue was discarded by PIC.
- 37: Can opener blade accumulated with excessive food debris.
- 41: Handle for scoop in ice is down inside product.
- 42: Observed dirty clear plastic container stored next to canned goods with clean utensils. Metal food containers stacked up wet.
- 53: Floors in poor condition through out kitchen. Whole in wall in mens room.



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name: Salsarita's Type of Establishment: ☒ Permanent ☐ Mobile
Address: 5224 N. Broadway ☐ Temporary ☐ Seasonal
City: Knoxville Time in: 01:10 PM AM / PM Time out: 01:50 PM AM / PM
Inspection Date: 10/14/2022 Establishment #: 605198203 Embargoed: 0
Purpose of Inspection: ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category: 01 ☒ 03 ☐ 04 Follow-up Required: ☐ Yes ☒ No Number of Seats: 90

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance				OUT=not in compliance				NA=not applicable				NO=not observed				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)							
Compliance Status												COS				R				WT							
IN	OUT	NA	NO	Supervision												COS				R				WT			
1	☒	☐	☐	☐	Person in charge present, demonstrates knowledge, and performs duties.												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
2	☒	☐	☐	☐	Employee Health												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
3	☒	☐	☐	☐	Management and food employee awareness, reporting, proper use of restriction and exclusion												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
4	☒	☐	☐	☐	Good Hygienic Practices												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
5	☒	☐	☐	☐	Proper eating, tasting, drinking, or tobacco use												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
6	☒	☐	☐	☐	No discharge from eyes, nose, and mouth												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
7	☒	☐	☐	☐	Preventing Contamination by Hands												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
8	☒	☐	☐	☐	Hands clean and properly washed												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
9	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
10	☒	☐	☐	☐	Handwashing sinks properly supplied and accessible												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
11	☒	☐	☐	☐	Approved Source												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
12	☒	☐	☐	☐	Food obtained from approved source												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
13	☒	☐	☐	☐	Food received at proper temperature												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
14	☒	☐	☐	☐	Food in good condition, safe, and unadulterated												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
15	☒	☐	☐	☐	Required records available: shell stock tags, parasite destruction												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
16	☒	☐	☐	☐	Protection from Contamination												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
17	☒	☐	☐	☐	Food separated and protected												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
18	☒	☐	☐	☐	Food-contact surfaces: cleaned and sanitized												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
19	☒	☐	☐	☐	Proper disposition of unsafe food, returned food not re-served												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
20	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
21	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
22	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
23	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
24	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
25	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
26	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	
27	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐	

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

GOOD RETAIL PRACTICES

OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)																		
Compliance Status												COS				R				WT						
OUT	Safe Food and Water												COS				R				WT					
28	☒	☐	☐	☐	Pasteurized eggs used where required												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
29	☒	☐	☐	☐	Water and ice from approved source												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
30	☒	☐	☐	☐	Variance obtained for specialized processing methods												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
31	☒	☐	☐	☐	Food Temperature Control												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
32	☒	☐	☐	☐	Proper cooling methods used, adequate equipment for temperature control												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
33	☒	☐	☐	☐	Plant food properly cooked for hot holding												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
34	☒	☐	☐	☐	Approved thawing methods used												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
35	☒	☐	☐	☐	Thermometers provided and accurate												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
36	☒	☐	☐	☐	Food Identification												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
37	☒	☐	☐	☐	Food properly labeled, original container, required records available												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
38	☒	☐	☐	☐	Prevention of Food Contamination												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
39	☒	☐	☐	☐	Insects, rodents, and animals not present												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
40	☒	☐	☐	☐	Contamination prevented during food preparation, storage & display												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
41	☒	☐	☐	☐	Personal cleanliness												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
42	☒	☐	☐	☐	Wiping cloths, properly used and stored												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
43	☒	☐	☐	☐	Washing fruits and vegetables												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
44	☒	☐	☐	☐	Proper Use of Utensils												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
45	☒	☐	☐	☐	In-use utensils, properly stored												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
46	☒	☐	☐	☐	Utensils, equipment and liners, properly stored, dried, handled												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
47	☒	☐	☐	☐	Single-use/single-service articles, properly stored, used												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
48	☒	☐	☐	☐	Gloves used properly												☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
49	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
50	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
51	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
52	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
53	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
54	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
55	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
56	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
57	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
58	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐
59	☒	☐	☐	☐													☐	☐	☐	☐	☐	☐	☐	☐	☐	☐

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 55-14-703, 55-14-706, 55-14-708, 55-14-709, 55-14-711, 55-14-715, 55-14-716, 4-5-320.

Signature of Person in Charge: [Signature] Date: 10/14/2022 Signature of Licensed Food Safety Specialist: [Signature] Date: 10/14/2022

*** Additional food safety information can be found on our website: <http://tn.gov/health/article/en-food-service> ***



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name: Preservation Pub Upper Kitchen Type of Establishment: ☒ Permanent ☐ Mobile
 Address: 28 Market Square ☐ Temporary ☐ Seasonal
 City: Knoxville Time in: 05:35 PM AM / PM Time out: 06:15 PM AM / PM
 Inspection Date: 10/13/2022 Establishment #: 605214922 Embargoed: 0
 Purpose of Inspection: ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category: 01 ☒ 03 ☐ 04 Follow-up Required: ☐ Yes ☒ No Number of Seats: 62

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance				OUT=not in compliance				NA=not applicable				NO=not observed				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)																										
Compliance Status												COS			R			WT			Compliance Status												COS			R			WT							
	IN	OUT	NA	NO	Supervision																	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																				
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties.								☐	☐								16	☐	☐	☐	☒	Proper cooking time and temperatures								☐	☐										
	IN	OUT	NA	NO	Employee Health																		17	☐	☐	☐	☒	Proper reheating procedures for hot holding								☐	☐									
2	☒	☐			Management and food employee awareness, reporting								☐	☐																																
3	☒	☐			Proper use of restriction and exclusion								☐	☐																																
	IN	OUT	NA	NO	Good Hygienic Practices																		18	☐	☐	☐	☒	Proper cooling time and temperature								☐	☐									
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use								☐	☐										19	☐	☐	☐	☒	Proper hot holding temperatures								☐	☐								
5	☒	☐		☐	No discharge from eyes, nose, and mouth								☐	☐										20	☒	☐	☐	☐	Proper cold holding temperatures								☐	☐								
	IN	OUT	NA	NO	Preventing Contamination by Hands																			21	☒	☐	☐	☐	Proper date marking and disposition								☐	☐								
6	☒	☐		☐	Hands clean and properly washed								☐	☐										22	☐	☐	☐	☒	Time as a public health control: procedures and records								☐	☐								
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed								☐	☐											IN	OUT	NA	NO	Consumer Advisory																	
8	☒	☐			Handwashing sinks properly supplied and accessible								☐	☐											23	☐	☐	☒		Consumer advisory provided for raw and undercooked food								☐	☐							
	IN	OUT	NA	NO	Approved Sources																					IN	OUT	NA	NO	Highly Susceptible Populations																
9	☒	☐			Food obtained from approved source								☐	☐											24	☐	☐	☒		Pasteurized foods used, prohibited foods not offered								☐	☐							
10	☒	☐		☒	Food received at proper temperature								☐	☐												IN	OUT	NA	NO	Chemicals																
11	☒	☐			Food in good condition: safe, and undeteriorated								☐	☐											25	☐	☐	☒		Food additives: approved and properly used								☐	☐							
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction								☐	☐											26	☒	☐	☐		Toxic substances properly identified, stored, used								☐	☐							
	IN	OUT	NA	NO	Protection from Contamination																					IN	OUT	NA	NO	Conformance with Approved Procedures																
13	☒	☐	☐		Food separated and protected								☐	☐											27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan								☐	☐							
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized								☐	☐																																
15	☒	☐			Proper disposition of unsafe food, returned food not re-served								☐	☐																																

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)												
Compliance Status										Compliance Status												
Safe Food and Water										Utensils and Equipment												
OUT										COS	R	WT	OUT							COS	R	WT
28	☐	Pasteurized eggs used where required								☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					☐	☐	1
29	☐	Water and ice from approved source								☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips					☐	☐	1
30	☐	Variance obtained for specialized processing methods								☐	☐	1	47	☐	Nonfood-contact surfaces clean					☐	☐	1
Food Temperature Control										Physical Facilities												
31	☐	Proper cooling methods used; adequate equipment for temperature control								☐	☐	2	48	☐	Hot and cold water available; adequate pressure					☐	☐	2
32	☐	Plant food properly cooked for hot holding								☐	☐	1	49	☐	Plumbing installed; proper backflow devices					☐	☐	2
33	☐	Approved thawing methods used								☐	☐	1	50	☐	Sewage and waste water properly disposed					☐	☐	2
34	☐	Thermometers provided and accurate								☐	☐	1	51	☐	Toilet facilities, properly constructed, supplied, cleaned					☐	☐	1
Food Identification										Administrative Items												
35	☐	Food properly labeled; original container; required records available								☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained					☐	☐	1
Prevention of Food Contamination										Compliance Status												
36	☐	Insects, rodents, and animals not present								☐	☐	2	53	☐	Physical facilities installed, maintained, and clean					☐	☐	1
37	☐	Contamination prevented during food preparation, storage & display								☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used					☐	☐	1
38	☐	Personal cleanliness								☐	☐	1	Administrative Items									
39	☐	Wiping cloths, properly used and stored								☐	☐	1	55	☐	Current permit posted					☐	☐	0
40	☐	Washing fruits and vegetables								☐	☐	1	56	☐	Most recent inspection posted					☐	☐	0
Proper Use of Utensils										Non-Smokers Protection Act												
41	☐	In-use utensils, properly stored								☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act					☒	☐	0
42	☐	Utensils, equipment and linens, properly stored, dried, handled								☐	☐	1	58	☐	Tobacco products offered for sale					☐	☐	0
43	☐	Single-use/single-service articles, properly stored, used								☐	☐	1	59	☐	If tobacco products are sold, NSRA survey completed					☐	☐	0
44	☐	Gloves used properly								☐	☐	1										



TENNESSEE DEPARTMENT OF HEALTH **FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

100

Establishment Name: Rosati's Pizza Type of Establishment: ☒ Permanent ☐ Mobile
 Address: 234 Brookview Centre Way, Unit 109 ☐ Temporary ☐ Seasonal
 City: Knoxville Time in: 01:05 PM AM / PM Time out: 01:10 PM AM / PM
 Inspection Date: 10/12/2022 Establishment #: 605310785 Embargoed: 0
 Purpose of Inspection: ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other: _____
 Risk Category: ☐ 01 ☒ 02 ☐ 03 ☐ 04 Follow-up Required: ☐ Yes ☒ No Number of Seats: 23

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN	OUT	NA	NO	COS	R	WT
Supervision						
1	☒	☐	☐	☐	☐	5
Employee Health						
2	☒	☐	☐	☐	☐	5
3	☒	☐	☐	☐	☐	5
Good Hygienic Practices						
4	☒	☐	☐	☐	☐	5
5	☒	☐	☐	☐	☐	5
Preventing Contamination by Hands						
6	☒	☐	☐	☐	☐	5
7	☒	☐	☐	☐	☐	5
8	☒	☐	☐	☐	☐	2
Approved Sources						
9	☒	☐	☐	☐	☐	5
10	☒	☐	☐	☐	☐	5
11	☒	☐	☐	☐	☐	5
12	☒	☐	☐	☐	☐	5
Protection from Contamination						
13	☒	☐	☐	☐	☐	4
14	☒	☐	☐	☐	☐	5
15	☒	☐	☐	☐	☐	2
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						
16	☒	☐	☐	☐	☐	5
17	☒	☐	☐	☐	☐	5
Cooling and Holding, Cold Holding, and Time as a Public Health Control						
18	☒	☐	☐	☐	☐	5
19	☒	☐	☐	☐	☐	5
20	☒	☐	☐	☐	☐	5
21	☒	☐	☐	☐	☐	5
22	☒	☐	☐	☐	☐	5
Consumer Advisory						
23	☒	☐	☐	☐	☐	4
Highly Susceptible Populations						
24	☒	☐	☐	☐	☐	5
Chemicals						
25	☒	☐	☐	☐	☐	5
26	☒	☐	☐	☐	☐	5
Conformance with Approved Procedures						
27	☒	☐	☐	☐	☐	5

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

GOOD RETAIL PRACTICES

OUT	COS	R	WT
Safe Food and Water			
28	☒	☐	1
29	☒	☐	2
30	☒	☐	1
Food Temperature Control			
31	☒	☐	2
32	☒	☐	1
33	☒	☐	1
34	☒	☐	1
Food Identification			
35	☒	☐	1
Prevention of Food Contamination			
36	☒	☐	2
37	☒	☐	1
38	☒	☐	1
39	☒	☐	1
40	☒	☐	1
Proper Use of Utensils			
41	☒	☐	1
42	☒	☐	1
43	☒	☐	1
44	☒	☐	1
Utensils and Equipment			
45	☒	☐	1
46	☒	☐	1
47	☒	☐	1
Physical Facilities			
48	☒	☐	2
49	☒	☐	2
50	☒	☐	2
51	☒	☐	1
52	☒	☐	1
53	☒	☐	1
54	☒	☐	1
Administrative Items			
55	☒	☐	0
56	☒	☐	0
Compliance Status			
Non-Smokers Protection Act			
57	☒	☐	0
58	☒	☐	0
59	☒	☐	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 contributing 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 26-14-701, 26-14-702, 26-14-703, 26-14-704, 26-14-705, 26-14-711, 26-14-713, 26-14-718, 4-5-130.

Signature of Person In Charge: _____ Date: 10/12/2022 Signature of Environmental Health Specialist: _____ Date: 10/12/2022

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



TENNESSEE DEPARTMENT OF HEALTH **FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

100

Establishment Name: Chick-Fil-A #01463 Type of Establishment: ☒ Permanent ☐ Mobile
 Address: 2141 W. Andrew Johnson Hwy. ☐ Temporary ☐ Seasonal
 City: Morristown Time in: 09:40 AM AM / PM Time out: 10:38 AM AM / PM
 Inspection Date: 10/10/2022 Establishment #: 605226703 Embargoed: 0
 Purpose of Inspection: ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other: _____
 Risk Category: 01 ☒ 02 ☐ 03 ☐ 04 Follow-up Required: ☐ Yes ☒ No Number of Seats: 110

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
IN	OUT	NA	NO	Supervision										COS					R					WT					
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties										☐	☐		☐	☐		5								
2	☒	☐			Employee Health										☐	☐													
	IN	OUT	NA	NO	Management and food employee awareness, reporting										☐	☐													
3	☒	☐			Proper use of restriction and exclusion										☐	☐													
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	☒	☐			☐	Proper eating, tasting, drinking, or tobacco use										☐	☐		☐	☐		5							
5	☒	☐			☐	No discharge from eyes, nose, and mouth										☐	☐		☐	☐									
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	☒	☐			☐	Hands clean and properly washed										☐	☐		☐	☐		5							
7	☒	☐			☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										☐	☐		☐	☐									
8	☒	☐			☐	Handwashing sinks properly supplied and accessible										☐	☐		☐	☐		2							
	IN	OUT	NA	NO	Approved Source																								
9	☒	☐			☐	Food obtained from approved source										☐	☐		☐	☐									
10	☒	☐			☒	Food received at proper temperature										☐	☐		☐	☐									
11	☒	☐			☐	Food in good condition, safe, and unadulterated										☐	☐		☐	☐		5							
12	☐	☐	☒		☐	Required records available: shell stock tags, parasite destruction										☐	☐		☐	☐									
	IN	OUT	NA	NO	Protection from Contamination																								
13	☒	☐			☐	Food separated and protected										☐	☐		☐	☐		4							
14	☒	☐			☐	Food-contact surfaces: cleaned and sanitized										☐	☐		☐	☐		5							
15	☒	☐			☐	Proper disposition of unsafe food, returned food not re-served										☐	☐		☐	☐		2							

Compliance Status										COS					R					WT								
IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods										COS					R					WT				
16	☒	☐	☐	☐	Proper cooking time and temperatures										☐	☐		☐	☐		5							
17	☐	☐	☐	☒	Proper reheating procedures for hot holding										☐	☐		☐	☐									
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																							
18	☐	☐	☐	☒	Proper cooling time and temperature										☐	☐		☐	☐									
19	☒	☐			Proper hot holding temperatures										☐	☐		☐	☐									
20	☒	☐			Proper cold holding temperatures										☐	☐		☐	☐		5							
21	☒	☐			Proper date marking and disposition										☐	☐		☐	☐									
22	☐	☐	☒		Time as a public health control, procedures and records										☐	☐		☐	☐									
	IN	OUT	NA	NO	Consumer Advisory																							
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food										☐	☐		☐	☐		4							
	IN	OUT	NA	NO	Highly Susceptible Populations																							
24	☐	☐	☒		Pasteurized foods used, prohibited foods not offered										☐	☐		☐	☐		5							
	IN	OUT	NA	NO	Chemicals																							
25	☐	☐	☒		Food additives: approved and properly used										☐	☐		☐	☐		5							
26	☒	☐			Toxic substances properly identified, stored, used										☐	☐		☐	☐									
	IN	OUT	NA	NO	Conformance with Approved Procedures																							
27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan										☐	☐		☐	☐		5							

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

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	OUT	☐	Pasteurized eggs used where required	☐	☐	1	45	OUT	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	☐	☐	1		
29	☐	Water and ice from approved source	☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips	☐	☐	1				
30	☐	Variance obtained for specialized processing methods	☐	☐	1	47	☐	Nonfood-contact surfaces clean	☐	☐	1				
OUT					Physical Facilities										
31	OUT	☐	Proper cooling methods used, adequate equipment for temperature control	☐	☐	2	48	OUT	☐	Hot and cold water available, adequate pressure	☐	☐	2		
32	☐	Plant food properly cooked for hot holding	☐	☐	1	49	☐	Plumbing installed, proper backflow devices	☐	☐	2				
33	☐	Approved thawing methods used	☐	☐	1	50	☐	Sewage and waste water properly disposed	☐	☐	2				
34	☐	Thermometers provided and accurate	☐	☐	1	51	☐	Toilet facilities, properly constructed, supplied, cleaned	☐	☐	1				
OUT					Administrative Items										
35	OUT	☐	Food properly labeled, original container, required records available	☐	☐	1	52	☐	Garbage/refuse properly disposed, facilities maintained	☐	☐	1			
OUT					Compliance Status										
36	OUT	☐	Insects, rodents, and animals not present	☐	☐	2	53	☐	Physical facilities installed, maintained, and clean	☐	☐	1			
37	☐	Contamination prevented during food preparation, storage & display	☐	☐	1	54	☐	Adequate ventilation and lighting, designated areas used	☐	☐	1				
38	☐	Personal cleanliness	☐	☐	1	OUT							Non-Smokers Protection Act		
39	☐	Wiping cloths, properly used and stored	☐	☐	1	55	☐	Current permit posted	☐	☐	0				
40	☐	Washing fruits and vegetables	☐	☐	1	56	☐	Most recent inspection posted	☐	☐	0				
OUT					Compliance Status										
41	OUT	☐	In-use utensils, properly stored	☐	☐	1	YES					NO		WT	
42	☐	Utensils, equipment and linens, properly stored, dried, handled	☐	☐	1	Non-Smokers Protection Act						X		0	
43	☐	Single-use/single service articles, properly stored, used	☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act	☐	☐	0				
44	☐	Linens used properly	☐	☐	1	58	☐	Tobacco products offered for sale	☐	☐	0				
					If tobacco products are sold, NSPA survey completed							☐	☐		

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 contributing to 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. Sections 26-1-703, 26-1-704, 26-1-705, 26-1-706, 26-1-707, 26-1-708, 26-1-709, 26-1-710, 26-1-711, 26-1-712, 26-1-713, 26-1-714, 26-1-715, 26-1-716, 26-1-717, 26-1-718, 26-1-719, 26-1-720, 26-1-721, 26-1-722, 26-1-723, 26-1-724, 26-1-725, 26-1-726, 26-1-727, 26-1-728, 26-1-729, 26-1-730, 26-1-731, 26-1-732, 26-1-733, 26-1-734, 26-1-735, 26-1-736, 26-1-737, 26-1-738, 26-1-739, 26-1-740, 26-1-741, 26-1-742, 26-1-743, 26-1-744, 26-1-745, 26-1-746, 26-1-747, 26-1-748, 26-1-749, 26-1-750, 26-1-751, 26-1-752, 26-1-753, 26-1-754, 26-1-755, 26-1-756, 26-1-757, 26-1-758, 26-1-759, 26-1-760, 26-1-761, 26-1-762, 26-1-763, 26-1-764, 26-1-765, 26-1-766, 26-1-767, 26-1-768, 26-1-769, 26-1-770, 26-1-771, 26-1-772, 26-1-773, 26-1-774, 26-1-775, 26-1-776, 26-1-777, 26-1-778, 26-1-779, 26-1-780, 26-1-781, 26-1-782, 26-1-783, 26-1-784, 26-1-785, 26-1-786, 26-1-787, 26-1-788, 26-1-789, 26-1-790, 26-1-791, 26-1-792, 26-1-793, 26-1-794, 26-1-795, 26-1-796, 26-1-797, 26-1-798, 26-1-799, 26-1-800, 26-1-801, 26-1-802, 26-1-803, 26-1-804, 26-1-805, 26-1-806, 26-1-807, 26-1-808, 26-1-809, 26-1-810, 26-1-811, 26-1-812, 26-1-813, 26-1-814, 26-1-815, 26-1-816, 26-1-817, 26-1-818, 26-1-819, 26-1-820, 26-1-821, 26-1-822, 26-1-823, 26-1-824, 26-1-825, 26-1-826, 26-1-827, 26-1-828, 26-1-829, 26-1-830, 26-1-831, 26-1-832, 26-1-833, 26-1-834, 26-1-835, 26-1-836, 26-1-837, 26-1-838, 26-1-839, 26-1-840, 26-1-841, 26-1-842, 26-1-843, 26-1-844, 26-1-845, 26-1-846, 26-1-847, 26-1-848, 26-1-849, 26-1-850, 26-1-851, 26-1-852, 26-1-853, 26-1-854, 26-1-855, 26-1-856, 26-1-857, 26-1-858, 26-1-859, 26-1-860, 26-1-861, 26-1-862, 26-1-863, 26-1-864, 26-1-865, 26-1-866, 26-1-867, 26-1-868, 26-1-869, 26-1-870, 26-1-871, 26-1-872, 26-1-873, 26-1-874, 26-1-875, 26-1-876, 26-1-877, 26-1-878, 26-1-879, 26-1-880, 26-1-881, 26-1-882, 26-1-883, 26-1-884, 26-1-885, 26-1-886, 26-1-887, 26-1-888, 26-1-889, 26-1-890, 26-1-891, 26-1-892, 26-1-893, 26-1-894, 26-1-895, 26-1-896, 26-1-897, 26-1-898, 26-1-899, 26-1-900, 26-1-901, 26-1-902, 26-1-903, 26-1-904, 26-1-905, 26-1-906, 26-1-907, 26-1-908, 26-1-909, 26-1-910, 26-1-911, 26-1-912, 26-1-913, 26-1-914, 26-1-915, 26-1-916, 26-1-917, 26-1-918, 26-1-919, 26-1-920, 26-1-921, 26-1-922, 26-1-923, 26-1-924, 26-1-925, 26-1-926, 26-1-927, 26-1-928, 26-1-929, 26-1-930, 26-1-931, 26-1-932, 26-1-933, 26-1-934, 26-1-935, 26-1-936, 26-1-937, 26-1-938, 26-1-939, 26-1-940, 26-1-941, 26-1-942, 26-1-943, 26-1-944, 26-1-945, 26-1-946, 26-1-947, 26-1-948, 26-1-949, 26-1-950, 26-1-951, 26-1-952, 26-1-953, 26-1-954, 26-1-955, 26-1-956, 26-1-957, 26-1-958, 26-1-959, 26-1-960, 26-1-961, 26-1-962, 26-1-963, 26-1-964, 26-1-965, 26-1-966, 26-1-967, 26-1-968, 26-1-969, 26-1-970, 26-1-971, 26-1-972, 26-1-973, 26-1-974, 26-1-975, 26-1-976, 26-1-977, 26-1-978, 26-1-979, 26-1-980, 26-1-981, 26-1-982, 26-1-983, 26-1-984, 26-1-985, 2



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Arby's #8103 Type of Establishment ☒ Permanent ☐ Mobile
 Address 6909 Kingston Pike
 City Knoxville Time in 10:20 AM AM / PM Time out 11:00 AM AM / PM
 Inspection Date 09/29/2022 Establishment # 605252351 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category O1 ☒ O3 ☐ O4 Follow-up Required ☐ Yes ☒ No Number of Seats 56

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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

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

GOOD RETAIL PRACTICES

Compliance Status					COS			R			WT		
IN	OUT	NA	NO										
Safe Food and Water													
26	☐	☒		Pasteurized eggs used where required	☐	☐		☐	☐		☐	☐	1
29	☐	☐		Water and ice from approved source	☐	☐		☐	☐		☐	☐	2
30	☐	☐		Variance obtained for specialized processing methods	☐	☐		☐	☐		☐	☐	1
Food Temperature Control													
31	☐	☐		Proper cooking methods used, adequate equipment for temperature control	☐	☐		☐	☐		☐	☐	2
32	☐	☐		Plant food properly cooked for hot holding	☐	☐		☐	☐		☐	☐	1
33	☐	☐		Approved thawing methods used	☐	☐		☐	☐		☐	☐	1
34	☐	☐		Thermometers provided and accurate	☐	☐		☐	☐		☐	☐	1
Food Identification													
35	☐	☐		Food properly labeled, original container, required records available	☐	☐		☐	☐		☐	☐	1
Prevention of Food Contamination													
36	☐	☐		Insects, rodents, and animals not present	☐	☐		☐	☐		☐	☐	2
37	☐	☐		Contamination prevented during food preparation, storage & display	☐	☐		☐	☐		☐	☐	1
38	☐	☐		Personal cleanliness	☐	☐		☐	☐		☐	☐	1
39	☐	☐		Wiping cloths, properly used and stored	☐	☐		☐	☐		☐	☐	1
40	☐	☐		Washing fruits and vegetables	☐	☐		☐	☐		☐	☐	1
Proper Use of Utensils													
41	☐	☐		In-use utensils, properly stored	☐	☐		☐	☐		☐	☐	1
42	☐	☐		Utensils, equipment and linens, properly stored, dried, handled	☐	☐		☐	☐		☐	☐	1
43	☐	☐		Single-use/single-service articles, properly stored, used	☐	☐		☐	☐		☐	☐	1
44	☐	☐		Gloves used properly	☐	☐		☐	☐		☐	☐	1

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Signature of Person in Charge [Signature] Date 09/29/2022 Signature of Environmental Health Specialist [Signature] Date 09/29/2022

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