### FOODBorne illness Outbreaks

**ARBY'S RESTAURANT GROUP**

**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Arby's

**OWNER:** Arby's Restaurant Group

**PERSON IN CHARGE:** Lyndsey Holt

**ADDRESS:** 2975 E. Jackson Blvd

**PHONE:** 573-243-7085

**FAX:** same

**CITY/ZIP:** Jackson 6375

**COUNTY:** 031

**ESTABLISHMENT #:** 5171

**INSTITUTION:**

**TEMP.FOOD:** MOBILE VENDORS

**RISK FACTORS AND INTERVENTIONS**

- **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 foodborne illness or injury.

**COMPILATION OF CONFORMANCE WITH APPROVED PROCEDURES**

<table>
<thead>
<tr>
<th>Description</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Person in charge present, demonstrates knowledge,</td>
<td></td>
<td></td>
<td>Proper cooking, time and temperature</td>
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<tr>
<td>and performs duties</td>
<td></td>
<td></td>
<td>Proper reheating procedures for hot holding</td>
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<tr>
<td>Management awareness; policy present</td>
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<td></td>
<td>Proper cooling time and temperatures</td>
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<tr>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
<td>Proper hot holding temperatures</td>
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<tr>
<td>Proper eating, tasting, drinking or tobacco use</td>
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<td></td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>No discharge from eyes, nose and mouth</td>
<td></td>
<td></td>
<td>Time as a public health control (procedures / records)</td>
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<tr>
<td>Hands clean and properly washed</td>
<td></td>
<td></td>
<td>Consumer advisory for raw or undercooked food</td>
</tr>
<tr>
<td>No bare hand contact with ready-to-eat foods or</td>
<td></td>
<td></td>
<td>Highly Susceptible Populations</td>
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<tr>
<td>approved alternate method properly followed</td>
<td></td>
<td></td>
<td>Pasteurized foods used, prohibited foods not offered</td>
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<tr>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
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<td></td>
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<tr>
<td>Food obtained from approved source</td>
<td></td>
<td></td>
<td>Chemical</td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td></td>
<td></td>
<td>Food additives; approved and properly used</td>
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<tr>
<td>Food in good condition, safe and unadulterated</td>
<td></td>
<td></td>
<td>Toxic substances properly identified, stored and used</td>
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<tr>
<td>Required records available: shellstock tags, parasite destruction</td>
<td></td>
<td></td>
<td>Compliance with approved Specialized Process and HACCP plan</td>
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<tr>
<td>Food separated and protected</td>
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<tr>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
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<td></td>
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<tr>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
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</tbody>
</table>

**GOOD RETAIL PRACTICES**

- **Safe Food and Water**
  - Pasteurized eggs used where required
  - Water and ice from approved source
  - Adequate equipment for temperature control
  - Approved thawing methods used
  - Thermometers provided and accurate
  - Food properly labeled; original container

- **Food Temperature Control**
  - Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
  - Food nonfood-contact surfaces clean

- **Prevention of Food Contamination**
  - Nonfood-contact surfaces clean

- **Physical Facilities**
  - Hot and cold water available; adequate pressure
  - Plumbing installed; proper backflow devices

- **Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry**
  - Sewage and wastewater properly disposed

- **Wiping cloths: properly used and stored**
  - Toilet facilities; properly constructed, supplied, cleaned

- **Fruits and vegetables washed before use**
  - Garbage/refuse properly disposed; facilities maintained

- **Physical facilities installed, maintained, and clean**

**DATE: 05-14-2015**

**Inspector:** Lyndsey Holt

**Telephone No.:** 573-335-7846

**EPHS No.:** 1129

**Follow-up:** Yes

**Follow-up Date:** xxxxxxxxxxxxxxx
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in °F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in °F</th>
</tr>
</thead>
<tbody>
<tr>
<td>ambient air - make up table</td>
<td>39</td>
<td>corned beef - makeup table</td>
<td>39</td>
</tr>
<tr>
<td>frozen dessert mix - vat</td>
<td>28</td>
<td>ambient air - walk in cooler</td>
<td>44</td>
</tr>
<tr>
<td>frozen dessert mix - walk in cooler</td>
<td>39</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

- Rack of buns sitting on floor beside the rest - were expired but not labelled or in a designated area. Corrected.
- Grooves in threshold and between floor panels of walk in freezer and edge of floor near door - soiled and with accumulated debris. Corrected.
- Dirty treads on ladder - not remedied.

**CORE ITEMS**

- Rack of buns sitting on floor beside the rest - were expired but not labelled or in a designated area. Corrected.
- Grooves in threshold and between floor panels of walk in freezer and edge of floor near door - soiled and with accumulated debris. Corrected.

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title:  
Inspector:  
Telephone No.: 573-335-7846  
EPHS No.: 1129  
Follow-up: No  
Follow-up Date: xxxxxxxxx