

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Number of Seats 112

Inspection Date

Slim Chickens

Mt. Juliet

4161 N Mt. Juliet Road

Follow-up Required

Time in 10:45 AM AM / PM Time out 11:07: AM AM / PM

O Yes 疑 No

03/25/2021 Establishment # 605261762 Embargoed 0

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other **O**3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=00	итес	ā
					Compliance Status	cos	R	WT	ı⊏		
	IN	OUT	NA	NO	Supervisien					11	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	3 3	3
	IN	OUT	NA	NO	Employee Health	1			1 17		5
2	300	0			Management and food employee awareness; reporting	0	0	\Box		Т	Ī
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	"	¥
	IN	OUT	NA	NO	Good Hygienic Practices				1 18		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15		5
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20		5
		OUT	NA	NO	Preventing Contamination by Hands				2	1 0	5
6	0	0		0	Hands clean and properly washed	0	0		2	2 0	`
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		11	_
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	3 0	5
	IN	OUT	NA	NO	Approved Source] Ľ	1	_
9	黨	0			Food obtained from approved source	0	0			11	¥
10	0	0	0	3%	Food received at proper temperature	0	0		I 24	1 0	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	Ľ	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11	
	IN	OUT	NA	NO	Protection from Contamination			25			
13	Ŕ	0	0		Food separated and protected	0	0	4	20	6	5
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		11	V
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7)

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals	Chemicals		
25	0	0	0		Food additives: approved and properly used	0	0	5
26	0	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD					
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r

Signature of Person In Charge

pect	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	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	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	7
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	T.
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a l in (10) days of the date of the

> 03/25/2021 Date Signature of Environmental Health Specialist

Date

**** 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) 6154445325 Please call (to sign-up for a class.

03/25/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Slim Chickens				
Establishment Number #: 605261762				
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 facilities at all times to	persons who are	
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	form of identification.	
Nie Seesting siese en the international titles S				
"No Smoking" signs or the international "Non-S	moking" symbol are not cor	rspicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are r	ot completely open.			
Tools as a surface with a surroughly address as used			d	_
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	a or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Sanahira abasa adamban assahira is sanbiblis	I builba dad			
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)
Fi				
Equipment Temperature				
Description			Temperature (Fah	renheit)
Food Temperature				
Description		State of Food	Temperature (Fah	renhelt)
			10	
I			1	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Slim Chickens	
Establishment Number: 605261762	
Comments/Other Observations	
1:	

Comments/Other Observations	
1: 1: 2: 2: 3: 3: 3: 4: 4: 5: 5: 7: 7: 8: 8: 9: 9: 10: 10: 11: 11: 12: 12: 13: 13: 14: 14: 15: 15: 16: 16: 17: 17: 17: 18:	
1:	
2:	
2:	
3:	
3:	10
4:	
4:	
5: -	
5: 	
//. 7.	
/. o.	
ο. ο.	
ο. q.	
g.	
10:	
10:	
11:	
11 :	
12:	
12:	
13:	
13:	
<u>14:</u>	
14: 	
15: 45.	
15. 16:	
16·	
17·	
17:	
18:	
18:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: Slim Chickens	
Establishment Number: 605261762	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
boo raet page to: additional comments.	

Sources Source Type: Source: Source Type: Source:	Establishment Information						
Source Type: Source: Additional Comments	And the first of the state of t						
Source Type: Source: Additional Comments	SERVERHI MANAGEMENT AND						
Source Type: Source: Additional Comments	Sources						
Source Type: Source: Source Type: Source: Source Type: Source: Source Type: Source: Additional Comments							
Source Type: Source: Source Type: Source: Source Type: Source: Additional Comments	Source Type:	Source:					
Source Type: Source: Source Type: Source: Additional Comments	Source Type:	Source:					
Source Type: Source: Additional Comments	Source Type:	Source:					
Additional Comments	Source Type:	Source:					
	Source Type:	Source:					
See routine inspection for comments	Additional Comments						
	See routine inspection for comments						