

Purpose of Inspection

12 0 0 0 0

13 0 0 0

14 0 0 0

0 0

15

IN OUT NA NO

Routine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Slim Chickens Establishment Name Permanent O Mobile Type of Establishment 218 E Main St O Temporary O Seasonal Address Hendersonville Time in 02:30 PM AM/PM Time out 03:10; PM AM/PM City 01/09/2023 Establishment # 605311689 Embargoed 0 Inspection Date

Complaint Complaint

Number of Seats 96 Risk Category О3 04 Follow-up Required 级 Yes O No rted to the Centers for Dis ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS , NA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable.

O Preliminary

O Consultation/Other

			rk de	elgne	ted compliance status (IH, OUT, HA, HO) for each numbered liter	n. For		
10	ê=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	0	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	0			Management and food employee awareness; reporting	0	0	
3	0	0			Proper use of restriction and exclusion	0	0	5
	IN	ОUТ	NA	NO	Good Hygienic Practices			
4	0	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	0	0		0	No discharge from eyes, nose, and mouth			۰
	IN	OUT	NA	NO	Preventing Contamination by Hands	Preventing Contamination by Hands		
6	0	0		0	Hands clean and properly washed	0	0	
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	0	0			Food obtained from approved source	0	0	
10	0	0	0	0	Food received at proper temperature	0	0	
11	0	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	0	0	Required records available: shell stock tags, parasite	0	0	

Protection from Contamination

Food separated and protected

served

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

O Follow-up

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	0	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	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20		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			
25	0	0	0		Food additives: approved and properly used	0	0	5
26		0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

R*repeat (violation of the same code provis

od Retail Practices are preventive m entrol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

2

0 0

0 0 4

0 0 5

0 0

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	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	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1000		-
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	·
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

rt in a conspicuous manner. You have the right to request a hearing regarding this report by filing a wri thin ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

01/09/2023

> War

01/09/2023

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 ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Slim Chickens							
Establishment Number #: 605311689							
NSPA Survey - To be completed if							
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.							
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable t	form of identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at e	very entrance.				
Garage type doors in non-enclosed areas are r	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	ed or open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)			
Facility Taxables							
Equipment Temperature							
Description			Temperature (Fah	renheit)			
Food Tonorooting							
Food Temperature		State of Food	Townsonton (Feb				
Description		State of Food	Temperature (Fah	renneit)			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information

Establishment Name: Slim Chickens



Establishment Number: 605311689	
Comments/Other Observations	
TO A THE PROPERTY OF THE PARTY	
57: 58:	
***See page at the end of this document for any violations that could not be displaye	ed in this space.
	ANTONIO DE LA CONTRACTOR DE LA CONTRACTO
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: Slim Chickens Establishment Number: 605311689	Establishment Information	
Establishment Number: 605311689 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Slim Chickens	
Additional Comments (cont'd)	Establishment Number: 605311689	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information								
Establishment Name: Slim Chickens								
Establishment Number # 605311689								
Sources								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
Complaint: caller said no hot water in the facility. Hankleak at the hot water tank. Manager stated maintence the leak. A follow up will occur to check hot water tank	d sinks hot water temperature holding 65-70F. There is a was here to repair unit today and need a new part to fix k							