

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

RT SCORE

100

Moore's Famous Fried Chicken

Establishment Name

Moore's Famous Fried Chicken

Type of Establishment

■ O Mobile

Address 115 Walton Ferry Rd Ste 6 O Temporary O Seasonal

City Hendersonville Time in 12:30 PM AM / PM Time out 01:20; PM AM / PM

Inspection Date 03/01/2023 Establishment # 605219156 Embargoed 0

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

Risk Category O1 第2 O3 O4 Follow-up Required O Yes X No Number of Seats 10

isk 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 (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)\$ =∞	rrecte	d on-si	te
					Compliance Status	COS	R	WT				Ξ
	IN	OUT	NA	NO	Supervisien					IN	оит	1
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		0	
	IN	OUT	NA	NO	Employee Health				17	0	0	Г
2	TX.	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	黨	0	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	200	0	Г
6	ᇓ	0		0	Hands clean and properly washed	0	0		22	0	0	П
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	_	Ľ
8	38	0			Handwashing sinks properly supplied and accessible	0	0	2	I	-	-	F.
Ť	IN	OUT	NA	NO	Approved Source	<u> </u>	_	-	23	0	0	13
9	黨	0			Food obtained from approved source	0	0			IN	OUT	ī
10	0	0	0	28	Food received at proper temperature	0	0	1	I	一	_	7
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	14
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	П
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0	Г
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	7
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	3

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	M		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	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

PRACTICES

	Compliance Status OUT Safe Food and Water 8 O Pasteurized eggs used where required 9 O Water and ice from approved source 0 O Variance obtained for specialized processing methods OUT Food Temperature Control 1 O Proper cooling methods used; adequate equipment for temperature control 2 O Plant food properly cooked for hot holding 3 O Approved thawing methods used 4 O Thermometers provided and accurate OUT Food Identification 5 O Food properly labeled; original container, required records available OUT Prevention of Food Contamination 6 O Insects, rodents, and animals not present 7 O Contamination prevented during food preparation, storage & display 8 O Personal cleanliness 9 O Wiping cloths; properly used and stored 10 O Washing fruits and vegetables				
			0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		
	Compliance Status OUT Safe Food and Water 18 O Pasteurized eggs used where required 19 O Water and ice from approved source 10 O Variance obtained for specialized processing methods OUT Food Temperature Control 11 O Proper cooling methods used; adequate equipment for temperature control 12 O Plant food properly cooked for hot holding 13 O Approved thawing methods used 14 O Thermometers provided and accurate OUT Food Identification 15 O Food properly labeled; original container; required records available 16 O Insects, rodents, and animals not present 17 O Contamination prevented during food preparation, storage & display 18 O Personal cleanliness 19 O Wiping cloths; properly used and stored 10 O Washing fruits and vegetables OUT Proper Use of Utensilis 11 O In-use utensils; properly stored 12 O Utensils, equipment and linens; properly stored, dried, handled 13 O Single-use/single-service articles; properly stored, used			R	W
28	_	99	_	0	1
29					
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0		0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	- 11	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed 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	_
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	1
43	0		0	0	r
44	0	Gloves used properly	0	0	

ecti	OF 1	R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
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	- 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	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	\Box		
55	0	Current permit posted	0	0	_
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	100	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	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 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 reguest a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this center. The proof of the post of the proof of t

03/01/2023

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03/01/2023

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 ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6152061100 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number #: 605219156

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	8 anitizer Type	PPM	Temperature (Fahrenheit)			
3 comp sink	Chlorine	50				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Rif	2			
Ric	35			
Rif	2			
Ric	38			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken	Cold Holding	36
Chicken wing	Cold Holding	39
Mac and cheese	Hot Holding	163
Beans	Hot Holding	148
Brisket	Hot Holding	163

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good hand washing
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

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

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: Moore's Famous Fried Chicken Establishment Number: 605219156 Comments/Other Observations (cont'd)	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor	11.4112.112.112			
	loore's Famous Fried Ch	icken		
Establishment Number #:	605219156			
Sources				
Source Type:	Water	Source:	Hendersonville	
Source Type:	Food	Source:	Restaurant depot	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			