



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Chick Fil A #3105 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 5830 Brainerd Rd. ☐ Temporary ☐ Seasonal
City Chattanooga Time in 01:50 PM AM / PM Time out 03:00 PM AM / PM
Inspection Date 01/02/2024 Establishment # 605226536 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 155

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					☐	☐	5	16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐	5
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐	
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control							
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐	
	IN	OUT	NA	NO	Good Hygienic Practices								19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐	5
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☒	☐	☐		Proper cold holding temperatures					☐	☐		
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐		
	IN	OUT	NA	NO	Preventing Contamination by Hands							22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐		
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory							
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations							
	IN	OUT	NA	NO	Approved Source								24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐	5
9	☒	☐			Food obtained from approved source					☐	☐	5		IN	OUT	NA	NO	Chemicals							
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐		25	☐	☐	☒		Food additives: approved and properly used					☐	☐	5
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐		26	☒	☐		Toxic substances properly identified, stored, used					☐	☐		
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures							
	IN	OUT	NA	NO	Protection from Contamination								27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐	5
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														
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	
Feed Temperature Control				Physical Facilities										
31		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	
Food Identification				Administrative Items										
35		Food properly labeled; original container; required records available				1	52	OUT	Garbage/refuse properly disposed; facilities maintained				1	
Prevention of Food Contamination				Compliance Status				YES				NO	WT	
36		Insects, rodents, and animals not present				2	53		Current permit posted				0	
37		Contamination prevented during food preparation, storage & display				1	54		Most recent inspection posted					
38		Personal cleanliness				1	Non-Smokers Protection Act							
39		Wiping cloths; properly used and stored				1	57		Compliance with TN Non-Smoker Protection Act					
40		Washing fruits and vegetables				1	58		Tobacco products offered for sale				0	
Proper Use of Utensils				Compliance Status				YES				NO	WT	
41		In-use utensils; properly stored				1	59		If tobacco products are sold, NSPA survey completed					
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								

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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 01/02/2024 Signature of Environmental Health Specialist [Signature] Date 01/02/2024

**** 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: Chick Fil A #3105

Establishment Number #: 605226536

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)
Three sink Dish machine	Qa Heat	200	167

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in	40
Reach-in	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Salad R-in 1	Cold Holding	40
Applsauce r-in 2	Cold Holding	39
Applesauce r-in 3	Cold Holding	40
Chicken wrap r-in 4	Cold Holding	41
Applesauce r-in 5	Cold Holding	40
Chicken sandwich on line	Hot Holding	138
Grilled chicken breast	Hot Holding	164
Fried chicken fillet	Hot Holding	148
Hard boiled egg in salad	Cold Holding	41
Mac and cheese	Cooking	178
Chicken wrap in prep area	Cold Holding	41

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Proper handwashing frequency and methods were observed.
- 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: Food has been obtained by an approved 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed 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: (NA) No food held under time as a public health control.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Source Type:	Food	Source:	What Chefs Want, Chickfila Supply,
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments