

Establishment Name

Address

Risk Category

PH-2267 (Rev. 6-15)

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Follow-up Required

Remanent O Mobile

O Temporary O Seasonal

Time in 01:56 PM AM/PM Time out 02:50: PM AM/PM

O Yes 疑 No

SCORE

Number of Seats 120

01/14/2022 Establishment # 605200787 Embargoed 0 Inspection Date

Kentucky Fried Chicken

710 S. Cumberland St.

Lebanon

O Follow-up **K**Routine O Preliminary

Purpose of Inspection O Complaint O Consultation/Other О3

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS=c	Off
					Compliance Status	cos	R	WT	] [	
	IN	OUT	NA	NO	Supervision				П	Т
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16
	IN	OUT	NA	NO	Employee Health				1 1	17
2	TAC	0			Management and food employee awareness; reporting	0	0		ΙГ	Т
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	П
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-	1 17	19
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	2	100
	S IN OUT NA NO Preventing Centamination by Hands IN O O Hands clean and properly washed						2	1		
6	滋	0		0	Hands clean and properly washed	0	0		ΙŢ	22
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙĘ	23
	IN	OUT	NA	NO	Approved Source				ľ	"
9	黨	0			Food obtained from approved source	0	0		П	Т
10	0	0	0	×	Food received at proper temperature	0	0		15	4
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	H	~
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			T
	IN	OUT	NA	NO	Protection from Contamination				] [2	:5
13	Ä	0	0		Food separated and protected	0	0	4	] [2	6
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27

					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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	ļ .
	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	Т
33	ō	Approved thawing methods used	O	Ō	Н
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	Г
	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	
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	
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		-	140
		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	黨	Nonfood-contact surfaces clean	0	0	1
	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	O Sewage and waste water properly disposed	0	0	2
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
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	

a conspicuous manner. You have the right to request a h , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

> 01/14/2022 Date Signature of Env

01/14/2022 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. RDA 629 ) 6154445325 Please call ( to sign-up for a class.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Kentucky Fried Chicken
Establishment Number #: |605200787

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### 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 Comp Sink Sani Bucket	Quat Quat	200 200						

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Clymate IQ	185				
Traulsen RIF	-1.4				
Clymate IQ #2	185				
Delfield RIC	36				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Coleslaw	Cold Holding	38
Shredded Cheese	Cold Holding	37
Green Beans	Hot Holding	176
Mash Potatoes	Hot Holding	206
Corn	Hot Holding	179
Mac and Cheese	Hot Holding	196
Chicken Nuggets	Cold Holding	155
Popcorn Chicken	Hot Holding	155
Chicken Breast	Hot Holding	147
Chicken Wing	Hot Holding	166
Chicken Thigh	Hot Holding	146
Chicken Thigh	Hot Holding	157

Observed Violations
Total # 4
Repeated # 0
35: Squeeze bottle sauces in cold well not labeled
43: Foam plates stored haphazardly on counter top next to Clymate IQ warmer
47: Food debri build up in bottom of Traulsen RIF and Delfield RIC
51: Paper towel debri on floor of womens bathroom
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<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Kentucky Fried Chicken

Establishment Number: 605200787

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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:

- 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 sources
- 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:

23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Kentucky Fried Chicken	
Establishment Number: 605200787	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Kentucky Fried Chicken								
Establishment Number #:	605200787							
Sources								
Source Type:	Food	Source:	McLane Food Service					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							