



**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)
Triple sink Hobart high temp	Quat	200	160

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Reach in cooler	36
Walk in freezer	0

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Cut fruit	Cold Holding	40
Salads	Cooling	43
Grilled chicken nuggets	Hot Holding	135
Grilled chicken filet	Hot Holding	155
Chicken filet	Hot Holding	160
Soup	Hot Holding	160
Chicken filet	Cooking	177
Nuggets	Cooking	177
Chicken	Cold Holding	38
Mac cheese	Cold Holding	33
Black beans corn	Cold Holding	37
Lettuces	Cold Holding	38

### Observed Violations

Total # 2

Repeated # 0

45: Old food accumulated in gap between tables on holding line, repeat Should seal gap to avoid, not easily cleaned with gap

55: Posted permit has expired

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Posted
- 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: Hands washed between task
- 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:
- 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: Chicken cooked over 165
- 17: (NO) No TCS foods reheated during inspection.
- 18: Salads at 43 after less than 2 hours
- 19: Food held above 135
- 20: Food held below 41
- 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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**Sources**

Source Type:	Source:
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**Additional Comments**