# TENNESSEE DEPARTMENT OF HEALTH

SCORE

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YES NO WT

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32

O Personal cleanliness

44 O Gloves used properly

O Wiping cloths; properly used and stored O Washing fruits and vegetables

 OUT
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 O
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used

38

39

40

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								$\neg$												
Establishment Name Chick Fil A #3105 Chick Fil A #3105 Type of Establishment Weremanent O Mobile								<b>١</b>												
Establishment Name Chick Fil A #3105						_	Tvp	e of F	Establi	shme	Permanant OMobile									
Add	ress				5830 Braine	erd Rd.						. //				O Temporary O Seasona				/
City					Chattanoog	a	Time in	01	L:2	5 P	M	AM	4/P	M Tin	ne o	ut 02:24: PM AM / PM	4			
Inst	ectic	n Da	te		07/21/20	21_Establishment#						-	d 0							
		of In			Routine	O Follow-up	O Complaint			O Pre			_		Cor	nsultation/Other				
		egon			01	80/2	03			04		,				up Required O Yes 🕱 N	o Number of 8	leats	15	5
			isk I	acto	ors are food pre	paration practices	and employee		vior	8 mo				repo	rtec	d to the Centers for Disease	<b>Control and Preven</b>		_	
				as c	ontributing fac											control measures to prevent	t illness or injury.			
		(He	rk de	algnat	ed compliance stat											I INTERVENTIONS such item as applicable. Deduct point	a for category or subcate	gory.	)	
IN	⊨in ci	ompīi	ince			nce NA=not applicable	NO=not observe		R		S=con	recter	d on-si	ite durir	ng ins	spection R=repeat (violation Compliance Status	n of the same code provisi		e	WT
	IN	оит	NA	NO	com	Supervision			- 1		h					Cooking and Reheating of T	Ime/Temperature	000	~ 1	
	展	0			Person in charge p	present, demonstrates kr	owledge, and	0	0	5			OUT		NO	Control For Safety (1				
		OUT	NA	NO	performs duties	Employee Health		-				<u>爲</u> 0				Proper cooking time and temperat. Proper reheating procedures for ho		00	8	5
2	X	0			Management and	food employee awarenet	ss; reporting	0	0	5	H		олт		NO	Cooling and Holding, Date Ma				_
3	黨	0			Proper use of rest	riction and exclusion		0	0	°		IN			NO	a Public Health C	Control			
_	_		NA	NO		od Hygionic Practice ting, drinking, or tobacco						民業	00			Proper cooling time and temperatu Proper hot holding temperatures	re	00	0	
5	훒	허				reves, nose, and mouth	490	8	0	5	20		ŏ	8	-	Proper cold holding temperatures		0	0	
	IN	OUT	NA	NO		ing Contamination by	Hands		· · · ·			1			0	Proper date marking and dispositio	n	0	Õ	°
		_			Hands clean and g	properly washed tact with ready-to-eat foo	ds or approved	0	-	5	22	0	0	8	о	Time as a public health control: pro	ocedures and records	0	0	
7	鬣	0	0	0	alternate procedur	res followed		0	0			IN	OUT	NA	NO					
8	X	읈	NA	NO	Handwashing sink	s properly supplied and a Approved Source	accessible	0	0	2	23	0	0	夏		Consumer advisory provided for ra food	w and undercooked	0	0	4
9		0	THE A		Food obtained from	m approved source		0	0		H	IN	OUT	NA	NO		opulations		_	
10	0	0	0	>		proper temperature		0	0	5	24	0	0	88		Pasteurized foods used; prohibited	foods not offered	0	0	5
	_	_	×	0		fition, safe, and unadulte available: shell stock tag		0	0	Ĩ	H	_	OUT		NO			-		_
12	0	0		NO	destruction	-		0	0						NO	Chemicals		~		
		0		NO	Food separated an	ction from Contamina ad protected	ition	0	0	4	29	意	6	X		Food additives: approved and prop Toxic substances properly identifie		00	응	5
14	Ê	ŏ	ŏ			aces: cleaned and sanitiz	ed	ŏ	ŏ	5				NA	NO	Conformance with Approv			-	_
15	12	0				of unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, speciali HACCP plan	zed process, and	0	0	5
		_			served															
				Goo	d Retail Practic	ces are preventive n	neasures to co	ontro	l the	intro	duc	tion	of p	atho	gens	s, chemicals, and physical ob	jects into foods.			
										ar/.u				3						
-				00	T=not in compliance Com	pliance Status	COS=corre		R		Inspec	ction				R-repeat (violation of the Compliance Status	he same code provision)	COS	R	WT
		OUT				Food and Water						0	UT			Utensils and Equipmen	t			
	8				d eggs used where				2	1	45	5 0				onfood-contact surfaces cleanable, p	croperly designed,	0	0	1
_	9 0				ice from approved btained for special	ized processing methods		8		2	H	$\pm$				and used			-	_
		OUT			Food Te	mperature Control					46		-			ig facilities, installed, maintained, us	ed, test strips	0	0	1
3	1	0	Prop		oling methods used	t; adequate equipment fo	r temperature	0	0	2	47	_	O N UT	lonfood	5-cor	ntact surfaces clean		0	0	1
3	2	0			properly cooked fo	r hot holding		0	0	1	48			lot and	cold	Physical Facilities d water available; adequate pressure	9	0	0	2
_	3				thawing methods u			ŏ	0		49					stalled; proper backflow devices	-	ŏ	ŏ	2
3	4	-	Ther	mome	eters provided and			0	0	1	50	_	-			d waste water properly disposed		0	0	2
	_	OUT				didentification					51					es: properly constructed, supplied, c		0	0	1
3	5		Food	i prop		al container; required rec		0	0	1	52		-	-		luse properly disposed; facilities mai		0	0	1
	_	OUT				of Food Contaminatio	n				53	_				ilities installed, maintained, and clea		0	0	1
36 O Insects, rodents, and animals not present		Insec	ts, ro	dents, and animals	s not present		0	0	2	54	1	0 A	dequa	te ve	entilation and lighting; designated an	eas used	0	0	1	
_	_					ing food preparation, sto		0	lol	4			υτ			Administrative items				

At -	<u> </u>	2 c	07/21/2021
Signature of Person In Charge	Date \$	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on our w	ebsite, http://tn.gov/health/article/eh-foodservice	****
PH-2267 (Rev. 6-15)	Free food safety training classes are available ea		RDA 629
Leave trans a set	Please call ( ) 42320981	10 to sign-up for a class.	1001023

ner 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 rt. T.C.A. sections 68-14-708, 68-14-708, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

57

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59

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 foo tablishment 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 conspicuou

55 O Current permit posted 56 O Most recent inspection posted

**Compliance Status** 

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale If tobacco products are sold, NSPA survey completed

Non-Smokers Protection Act

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#### 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 wenty-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.	
Sarage 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 High temp machine not	Quat	200							

Equipment l'emperature						
Description	Temperature (Fahrenheit)					
Walk in freezer	8					
Walk in cooler	37					

Food Temperature	ood Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Chicken	Cold Holding	39				
Corn bean salad	Cold Holding	38				
Kale salad	Cold Holding	40				
Chicken nuggets	Hot Holding	144				
Grilled chicken	Hot Holding	150				
Mac cheese	Hot Holding	151				
Soup	Cold Holding	156				
Chicken strips	Hot Holding	157				
Cut tomato	Cooling	52				
Cut lettuce	Cooling	52				
Chicken breast	Cooking	200				
Chicken breast	Cooking	180				
Chicken nugget	Cooking	180				

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



#### Establishment Information

Establishment Name: Chick Fil A #3105

Establishment Number : 605226536

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Hands washed

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 over 165

17: (NO) No TCS foods reheated during inspection.

18: Would recommend adding ice to wash water for lettuce and tomatoes. Tap water is currently over 80F open case would have hard time of cooling lettuce tomatoes below 41 within 4 hours

- 19: Food held over 135
- 20: Food 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.

## Establishment Information

Establishment Name: Chick Fil A #3105

Establishment Number : 605226536

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Chick Fil A #3105 Establishment Number # 605226536

Sources		
Source Type:	Source:	

## Additional Comments

Work on keeping construction dumpster with trash covered