

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Slim Chickens Permanent O Mobile Establishment Name Type of Establishment 4161 N Mt. Juliet Road O Temporary O Seasonal Mt. Juliet Time in 01:04 PM AM / PM Time out 02:23: PM AM / PM

08/18/2023 Establishment # 605311690 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No

Number of Seats 112

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C) \$=∞	rrecte	d on-si	ite
					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervisien					IN	оит	Γ
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	200	0	H
	IN	ОUТ	NA	NO	Employee Health				17		ŏ	t
2	THE C	0			Management and food employee awareness: reporting	0	0	$\overline{}$	1	Ť	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	窓	0	Г
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	24	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands			21	*	0	Γ	
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	OUT	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	6	Г
	IN	OUT	NA	NO	Approved Source				L23	_		L
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Π
10	0	0	0	×	Food received at proper temperature	0	0		24	0	6	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	ľ	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	
	IN	OUT	NA	NO	Protection from Contamination				25		0	Γ
13	Ŕ	0	0		Food separated and protected	0	0	4	26	窦	0	Ι
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	Γ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	ſ

		COS	R	WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	0	0	×		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	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

	AUT						
		OUT=not in compliance COS=con					
	Lave	Compliance Status	cos	ĸ	W		
	OUT	Caro rocc and crimes	-	_	_		
28	0	Pasteurized eggs used where required	0	0	_ 1		
29	0		8	0			
30	- I am a market a mar			0	Ľ		
	OUT	Food Temperature Control		_	_		
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1		
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0			
34	0	Thermometers provided and accurate	0	0	Г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	1		
37	338	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	'		
	OUT	Proper Use of Utensiis			Π		
41	0	In-use utensils; properly stored	0	0	г		
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г		
43		Single-use/single-service articles; properly stored, used	0	0	Т		
		Gloves used properly	0	0	_		

Signature of Person In

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	涎	Food and norifood-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	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
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	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a n (10) days of the date of the

08/18/2023

Date

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. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

08/18/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Slim Chickens Establishment Number # |605311690

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 inflitrating into areas where smoking is prohibited. Smoking observed where smoking is prohibited by the Act.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Bucket Dish machine	QA CI	200 50					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Turbo air ric	30				
Rif	2				
Turbo air ric	35				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken filet	Cold Holding	41
Chicken wings	Cold Holding	40
Chicken tenders	Cooking	195
Chicken tenders	Hot Holding	163
Gravy	Hot Holding	159
Diced tomatoes	Cold Holding	36
Grilled chicken tenders	Hot Holding	162
Chicken wings wic	Cold Holding	38
Potato salad	Cold Holding	41
Mac and cheese	Hot Holding	139

Observed Violations								
Total # 6								
Repeated # ()								
37: Employee jacket stored with sauce containers								
42: Pans stacked wet on cart in prep area								
43: To go boxes stored turned up on make line								
45: Severely grooved and stained cutting board on salad cooler								
51: No paper towels at sink in women's restroom								
53: Water standing on floor by wic door								
33. Water standing our noor by wic door								

^{***}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: Slim Chickens
Establishment Number: 605311690

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Discussed policy with pic
- 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: Employees are washing hands when changing gloves.
- 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 info
- 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 food temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection
- 19: See food temps
- 20: See food 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:

Additional Comments

See last page for additional comments.

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

^{***}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: Slim Chickens	
Establishment Number: 605311690	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information Establishment Name: Slim Chickens								
Establishment Number #.	lim Chickens 605311690							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Sysco, Creation Gardens					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							