

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile

O Temporary O Seasonal

O Yes 疑 No

Time in 01:50 PM AM / PM Time out 03:35: PM AM / PM

Type of Establishment

Follow-up Required

05/16/2024 Establishment # 605325407 Embargoed 0

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 102

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=
					Compliance Status	COS	R	WT] [
	IN	OUT	NA	NO	Supervisien				П
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H
	IN	OUT	NA	NO	Employee Health				1 [
2	-MC	0			Management and food employee awareness; reporting	0	0		l
3	寒	0			Proper use of restriction and exclusion	0	0	5	Н
	IN	ОИТ	NA	NO	Good Hygienic Practices	\top			11
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				11
6	黨	0		0	Hands clean and properly washed	0	0		1 1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	$\ \cdot\ $
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	11
	IN	OUT	NA	NO	Approved Source				H
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Н
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				1 1
13	Ä	0	0		Food separated and protected	0	0	4	ll
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

Kentucky Fried Chicken #L518124

2634 Murfreesboro Pike

Nashville

Compliance Status						COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	No.	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٥
	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	120	0	0	Proper hot holding temperatures	0	0	
20	24	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	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	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.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori	-	_	_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	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	Т
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	7
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	1
37	0	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 Utensils			
41	0	In-use utensils; properly stored	0	0	-
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	7
43	0		0	0	r
		Gloves used properly	0	0	_

Signature of Person In Charge

pect	on	R-repeat (violation of the same code provision		-	140
		Compliance Status	cos	к	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	
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	黨	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items			
55	題	Current permit posted	0	0	П
56	100	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		\Box
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l en (10) days of the date of the

05/16/2024

Evens

05/16/2024

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kentucky Fried Chicken #L518124
Establishment Number ≠: |605325407

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				
Wiping cloth bucket	Quaternary	400					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	38					
Walk in cooler	32					
Walk in cooler	40					
Walk in freezer	24					

Description	State of Food	Temperature (Fahrenheit
Fried chicken hotbox	Hot Holding	147
Fried chicken breast hot box	Hot Holding	171
Mac and cheese hot box	Hot Holding	120
Corn hot box	Hot Holding	135
Mashed potatoes steamwell	Hot Holding	194
Green beans steamwell	Hot Holding	187
Coleslaw serving line cooler	Cold Holding	33
Chicken nuggets warmer box	Hot Holding	134
Chicken	Cooking	193
Coleslaw walk in cooler	Cold Holding	33
Diced tomatoes walk in cooler	Cold Holding	33
Raw chicken walk in cooler	Cold Holding	36

Observed Violations
Total # 14 Repeated # ()
19: Macaroni and cheese at 120F in hot box at serving line
Must be at 135F or above
Ca discussed temperatures with manager and threw away.
36: Self closure broken on back door
42: Wet nesting clean pans
47: Inside of reach in freezer by ovens is dirty
47: Can opener is dirty
47: Fountain drink nozzles at drive thru are dirty
49: Foot pedal missing at hand sink by 3 comp sink
49: 3 comp sink faucets are leaking
53: Wall behind cook line is dirty
53: Drain screen at mop sink is dirty
53: Floor dirty under equipment
53: Walls in dish room are dirty
55: Current permit not posted
56: Most current inspection not posted
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[&]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 #L518124

Establishment Number: 605325407

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

Micaela Andres Serv safe Exp: 2-7-29

- 2: Employee health policy given verbally and written. Listed symptoms and diseases
- 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: Observed employees washing hands
- 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: Mclane
- 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 above 165F
- 17: (NO) No TCS foods reheated during inspection.
- 18: No active cooling taking place during inspection. Manager stated when they cool down chicken at the end of the night they leave it sitting out for an hour then place in the walk in cooler or walk in freezer. Manager stated that the temperature is approximately 70F and 75F.
- 20: Cold food at 41F and below
- 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: No smoking signs not posted at all entrances into the building
- 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 Name: Kentucky Fried Chicken #L518124	
Establishment Number: 605325407	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Infor	Callatter the areata			
Establishment Name: Ki Establishment Number #:	entucky Fried Chicken	#L518124		
Compliantificing (Matthee) #,	605325407			
Sources				
	Water	Source:	City	
Source Type:	vvalei	Source.	City	
Source Type:	Food	Source:	Mclane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			