



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: Kentucky Fried Chicken #L518124
Address: 2634 Murfreesboro Pike
City: Nashville
Inspection Date: 05/16/2024
Time in: 01:50 PM
Time out: 03:35 PM
Risk Category: 01
Number of Seats: 102

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (OUT) and COS, R, WT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES, NO, WT).

Failure to 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 food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/16/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/16/2024

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

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

Food Temperature

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 # 0

- 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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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:

***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: Water

Source: City

Source Type: Food

Source: Mclane

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments