

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 36

O Farmer's Market Food Unit Chicago Express Inc. Remanent O Mobile Establishment Name Type of Establishment 404 McLemore Ave. O Temporary O Seasonal Address Spring Hill Time in 10:38 AM AM/PM Time out 11:19:AM 05/23/2023 Establishment # 605243295 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	°
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×				Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN OUT NA NO Protection from Contamination							
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	15 💢 O Proper disposition of unsafe food, returned food not re-		0	0	2			

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	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	X	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

s, chemicals, and physical objects into foods.

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							ion
		Compliance Status	cos	R	10 2 45 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6		
	OUT	Safe Food and Water					0
28	0	Pasteurized eggs used where required	0	0	1	45	П
29	0	Water and ice from approved source	0	0	2	[Ľ
30	0	Variance obtained for specialized processing methods	0	0	1	46	П
	OUT	Food Temperature Control				1 40	L.
31	0	Proper cooling methods used; adequate equipment for temperature	0	0		47	8
31	١,٠	control	"	١٠	*		0
32	0	Plant food properly cooked for hot holding	0	0	1	48	Т
33	0	Approved thawing methods used	0	0	1	49	T
34	0	Thermometers provided and accurate	0	0	1	50	Т
	OUT	Food Identification				51	T
35	0	Food properly labeled; original container; required records available	0	0	1	52	7
	OUT	Prevention of Food Contamination				53	T
36	0	Insects, rodents, and animals not present	0	0	2	54	1
37	238	Contamination prevented during food preparation, storage & display	0	0	1		0
38	0	Personal cleanliness	0	0	1	55	Т
39	126	Wiping cloths; properly used and stored	0	0	1	56	t
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils					П
41	0	in-use utensils; properly stored	0	0	1	57	
42	100		0	0	1	58	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1
44	0	Gloves used properly	0	0	1		

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			_
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	۰
	YES	NO	WT		
57		Compliance with TN Non-Smoker Protection Act	0	W	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

ost recent inspection report in a conspicuous manner. You have the right to requi 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

05/23/2023

Date Signature of

05/23/2023

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) 9315601182 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chicago Express Inc.
Establishment Number # | 605243295

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)							
3 Comp Sink (Not Set Up)	Chlorine									

Equipment Temperature							
Description	Temperature (Fahrenheit)						
WIC	40						
Main Prep Cooler	32						
Chest Freezer	0						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sauerkraut	Cold Holding	40
Sliced Tomatoes	Cold Holding	39
Raw Chicken	Cold Holding	43
Raw Hamburger Patty	Cold Holding	41
Cooked Hot Dog	Hot Holding	167
Cooked Meatballs in Sauce	Hot Holding	151
Cooked Rice	Hot Holding	180
Cooked Cheeseburger Patty	Cooking	181
Cooked Chicken Quarters (WIC) @ 35 Minutes	Cooling	120

Observed Violations
Total # 7
Repeated # ()
26: WD 40 stored on bottom shelf of dry good storage with different types of
sauces.
37: Gum stored on top of RIC by gloves.
37: Personal items stored on shelf above prep table with clean dishes.
39: Multiple wet wiping cloths stored on prep table and grill line.
42: 2 busted pans stored with clean dishes on rack above prep table by 3 comp
sink.
42: Plastic bowls used to scoop sauce out on steam table.
47: Grease build up on grill hood, especially spikets.
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chicago Express Inc.

Establishment Number: 605243295

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy 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: Employees washing hands as required.
- 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.
- 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: Proper cooking time and temperature observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperature observed.
- 19: Good hot holding.
- 20: Good cold holding.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.

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.

Additional Comments (cont'd)	Establishment Information	
Establishment Number: 605243295 Comments/Other Observations (cont'd) Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605243295	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information								
Establishment Name: Chicago Express Inc.								
Establishment Number #:	605243295							
Sources								
Source Type:	Food	Source:	GFS, US Foods					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							