TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ALC: NO																						
Fet	abis	unen	t Nar		Church's	Chicken #206	69									E Dorm		t Food Unit O Mobile	9			
	iress				515 Bell F	۲d.					_	Тур	xe of E	Establi	shme	Int		O Seasona				
City					Nashville		Time in	02	2:0	0 F	- M	41		и ть	ma 01	at 02:25	,					
,					12/21/2	022 Exterilizion	ent# 60521032					_	d 0		110 01				-			
		of In	spec		O Routine	受工工 Establishm 留Follow-up	O Complaint			-	elimin	-			0.000	sultation/Othe			_ L		_	
		egor		0011	O1	\$1122	03			04	çarran	ary				up Required		Yes 🕱 N	o Number of S	Cante	46	
POS	K GB				ors are food p	preparation pract	ices and employee		vior	8 mc				repo	ortec	to the Cen	ters for	Disease	Control and Preven			
				as c	ontributing f		ne illness outbreak											to preven	t illness or injury.			
		(11	ırk de	elgne	ted compliance w		ORNE ILLNESS Ri for each numbered iter											Deduct point	ts for category or subcat	egory.)	
IN	⊨in c	ompii	ance			pliance NA=not applic mpliance Status	able NO=not observ		R)S=co	rrecte	d on-si	ite duri	ng ins	pection		peat (violatio Status	n of the same code provis		D	WT
	IN	OUT	NA	NO		Supervision			- 1			IN	OUT	NA	NO				lime/Temperature		~ 1	
1	83	0				e present, demonstra	ttes knowledge, and	0	0	5	10								CS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Hea						高高	00	0		Proper cooking Proper reheat				0	00	5
23	XX	0				nd food employee aw estriction and exclusio		8	0	5		IN	оυт	NA	NO	Cooling and		g, Date Mi Ic Health (arking, and Time as			
ľ		-	NA	NO	,	Good Hygienic Pra		ľ			18	0	0	×	0	Proper cooling				0		
4	高度	0				tasting, drinking, or tol rom eyes, nose, and n			0	5	19 20		0	0	0	Proper hot hol Proper cold ho				0	0	_
	IN	OUT	NA	NO	Preve	enting Contaminati						õ	ŏ	ŏ	2	Proper date m			n	ŏ	ŏ	5
6 7	直截	0	0	0		nd properly washed contact with ready-to-e	at foods or approved	0	0 0	5	22		0	×		Time as a pub			ocedures and records	0	0	
	n X		-	-	alternate proce Handwashing s	dures followed inks properly supplied	d and accessible		6	2	23	IN O	OUT	NA X	NO	Consumer ad		wmer Adv wided for ra	isory w and undercooked	_		
	IN 家	OUT	NA	NO		Approved Source from approved source	·cə	0	0		1 23	IN	-	NA	NO	food	abby Sus	contible P	opulations	0	0	•
10	0	0	0	2	Food received	at proper temperature		0	0		24		0	20	110				foods not offered	0	0	5
	<u>米</u>	0	22	0		ondition, safe, and un ds available: shell sto		0	0	5	H	IN	OUT		20	T BORGTECCO IC		Chemicals		-		•
		-	NA	-	destruction Pro	tection from Cont	amination	-		_	25	0	001			Food additives			-	0	o	
13	1	0	0		Food separated	d and protected			0		26	民	0		·	Toxic substan	ces prop	erly identifie	d, stored, used	ō	õ	5
	展開	0	0		D	urfaces: cleaned and ion of unsafe food, ret		-	0	5	27	_	001	NA	NO	Compliance w			zed process, and	0	0	5
	~	Ÿ			served			Ŭ	Ŭ	-	Ľ,	Ŭ	Ŭ	~		HACCP plan				Ŭ	Ŭ	
				Goo	d Retail Prac	tices are prevent	live measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals	, and p	hysical of	ojects into foods.			
													1CES	3								
	_			00	T=not in complian Co	mpliance Status	COS=com		R			sction				Cor	mplianc	e Status	he same code provision)	COS	R	WT
2	8	001		euríze	Sat ad eggs used wh	fe Food and Water here required	,	0	0	1		_	UT	ood ar	nd no			Equipment cleanable.	rt properly designed,			
2	9	0	Wate	er and	lice from approv		alhade	0	0 0	2	L ⁴	5 1	× 0	onstru	cted,	and used				•	0	1
		OUT		11000		Temperature Cont	101100			<u> </u>	4	-	_			g facilities, inst		aintained, us	ed, test strips	0	0	1
3	и	0	Prop		oling methods us	sed; adequate equipm	ent for temperature	0	0	2	4		NUT UT	lonfoo	d-cor	itact surfaces o		aclitties		0	0	1
	2				properly cooked				0	1	_	_	_			water availabl	le; adequ	ate pressur	e	0		2
	3 4	_			thawing method eters provided a			0	0	1	4					talled; proper t waste water p				0	0	2
		OUT				ood identification					5					s: properly con			leaned	Ō	Ō	1
3	5	-	Food	i prop		ginal container; require		0	0	1			-	-		use properly di	, .			0	0	1
	6	001	Inco	-te -rr	Preventio dents, and anim	in of Food Contami	nation	0	0	2	5	-+-				lities installed, ntilation and lig				0	0	1
	_	-			-			-	+ +	_	F	-	UT	vaeque	ne ve				eas useu	-		
	7 8			_	leanliness	during food preparatio	in, storage & display	0	0	1	5			himped	ner	nit posted	ninistra	tive items		0	0	
- 3	9	Ó	Wipi	ng cic	ths; properly us			0	0	1					-	inspection pos				0	0	0
4	0	0 OUT	_	hing f	ruits and vegeta Pre	bles per Use of Utensili		0	0	1								e Status ers Protec	tion Act	YES	NO	WT
	1	0	In-us		nsils; properly st	ored			8		5	7				with TN Non-S	imoker P			0	8	
	2					nens; properly stored, articles; properly store			0	1		8 9				ducts offered for oducts are sold		survey com	pleted	0	8	0
4	4				ed properly				Ŏ	1	_											
																			factor may result in revo evice establishment permi			
			st the	most	recent inspection	report in a conspicuous		ght to r	eques										sioner within ten (10) days			

12/21/2022 Date Signature of Environmenta

12/21/2022 Date

SCORE

Signature of Person In Charge

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

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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA		
(Nev. 0-15)	Please call () 6153405620	to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Church's Chicken #2069 Establishment Number #: 605210322

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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

I	Equipment Temperature								
	Description	Temperature (Fahrenheit)							
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Description	State of Food	Temperature (Fahrenheit		

2: 5: 7: 9: 0:		
epeated # 0 7: 2: 5: 7: 9: 0:		l Violations
7: 2: 5: 7: 9: 0:	Total # 7	h
2: 5: 7: 9: 0:		0
5: 7: 9: 0:	37:	
7: 9: 0:	42:	
7: 9: 0:	45:	
9: 0:	47:	
0:	49:	
3:	50:	
	53:	
	55.	
"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: Church's Chicken #2069 Establishment Number : 605210322

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Ca: cooler is not being used at the time of the inspection. No tcs foods being held in cooler at the time of the inspection. No tcs foods being held in cooler at the time of the inspection. No tcs foods being held in cooler at the time of the inspection. No tcs foods being held in cooler at the time of the inspection.	
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8. (IN): All handsinks are properly equipped and conveniently located for food employee use	
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 19: 20: Ca: cooler is not being used at the time of the inspection. No tcs foods being held in cooler at the second s	ne time of the inspection
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***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.

Establishment Information

Establishment Name: Church's Chicken #2069 Establishment Number: 605210322

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments