

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

SCORE

O Farmer's Market Food Unit Popeye's Remanent O Mobile Establishment Name Type of Establishment 1000 Callender Ln O Temporary O Seasonal Address Hendersonville Time in 12:14 PM AM / PM Time out 01:05: PM AM / PM City 02/20/2024 Establishment # 605311188 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 42

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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12	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	08
					Compliance Status	cos	R	WT	]
	IN	OUT	NA	NO	Supervision				1
1	糕	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		1
3	寒	0			Proper use of restriction and exclusion	0	0	5	l
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	١,	ı
ī	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	0	寒		0	Hands clean and properly washed	0	0		1
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	l
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
9	200	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	Ä	0	0		Food separated and protected	0	0	4	]
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	]
15	×	0			Proper disposition of unsafe food, returned food not re- served	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	O O X 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	0	28			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

级 Yes O No

### cals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=com Compliance Status	COS		
	OUT		COS	K	**
28	0		-	-	1
29	_	Pasteurized eggs used where required	10	0	_
30	0	Water and ice from approved source	8	0	-2
30	0	Variance obtained for specialized processing methods	10	0	_
	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	Ī
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
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	Т
40	0	Washing fruits and vegetables	0	0	г
	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	,
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	COS	R	W
	OUT	Utensiis 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	,
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	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	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
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 ten (10) days of the date of the

02/20/2024

02/20/2024 Date

\*\*\*\* 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 ) 6152061100 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Popeye's

Establishment Number # | 605311188

#### 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 ( Fahrenhelt)			
Sanitizer bucket 3 comp sink	Quat Not set up	400				

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Prep cooler	35			
Freezer	-2			
Biscuit cooler	34			
Drive thru cooer	38			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Mashed potatoes	Hot Holding	184
Rice	Hot Holding	190
Chicken tenders	Hot Holding	148
Fried chicken	Hot Holding	168
Popcorn chicken	Hot Holding	140
Raw marinated wings	Cold Holding	38
Raw chicken	Cold Holding	40
Fried chicken	Cooking	198
Chicken patty	Hot Holding	145

Observed Violations
Total # 5
Repeated # 0
6: Employee moved from working with cash to working with food without washing hands. Trained manager and staff on proper handwashing procedures. Violation corrected same day 26: Sanitizer bucket stored over breadernext to deep fryers. Sanitizer bucket
moved away from food prep area. Violation corrected same day
42: Dishes wet nesting on shelf across from dishwasher 53: Floors in kitchen excessively dirty
56: Most recent inspection report not posted

<sup>&</sup>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: Popeye's
Establishment Number: 605311188

## Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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.
- 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: Food from approved 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: Food cooked to proper temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Food in temp
- 20: Food in temp
- 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:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: Popeye's	
Establishment Number: 605311188	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Source Type: Food Source: Pfg Source Type: Source: City water Source Type: Source: Source: Source: Source Type: Source: Source: Source: Source Type: Source: Source: Source Type: Source: Source Type: Source: Source: Source Type: Source: Source: Source Type: Source: Source: Source Type: Source:	Establishment Infor	mation			
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