



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name Popeye's Type of Establishment Farmer's Market Food Unit
 Permanent Mobile
Address 1000 Callender Ln
 Temporary Seasonal
City Hendersonville Time in 12:14 PM AM / PM Time out 01:05 PM AM / PM
Inspection Date 02/20/2024 Establishment # 605311188 Embargoed 0
Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
Risk Category 1 2 3 4 Follow-up Required Yes No Number of Seats 42

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.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Supervision							
1	<input checked="" type="radio"/>	<input type="radio"/>					5
Employee Health							
2	<input checked="" type="radio"/>	<input type="radio"/>					5
3	<input checked="" type="radio"/>	<input type="radio"/>					5
Good Hygienic Practices							
4	<input checked="" type="radio"/>	<input type="radio"/>					5
5	<input checked="" type="radio"/>	<input type="radio"/>					5
Preventing Contamination by Hands							
6	<input checked="" type="radio"/>	<input type="radio"/>					5
7	<input checked="" type="radio"/>	<input type="radio"/>					5
8	<input checked="" type="radio"/>	<input type="radio"/>					2
Approved Source							
9	<input checked="" type="radio"/>	<input type="radio"/>					5
10	<input checked="" type="radio"/>	<input type="radio"/>					5
11	<input checked="" type="radio"/>	<input type="radio"/>					5
12	<input checked="" type="radio"/>	<input type="radio"/>					5
Protection from Contamination							
13	<input checked="" type="radio"/>	<input type="radio"/>					4
14	<input checked="" type="radio"/>	<input type="radio"/>					5
15	<input checked="" type="radio"/>	<input type="radio"/>					2

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	<input checked="" type="radio"/>	<input type="radio"/>					5
17	<input type="radio"/>	<input type="radio"/>					5
Cooling and Holding, Date Marking, and Time as a Public Health Control							
18	<input type="radio"/>	<input type="radio"/>					5
19	<input checked="" type="radio"/>	<input type="radio"/>					5
20	<input checked="" type="radio"/>	<input type="radio"/>					5
21	<input checked="" type="radio"/>	<input type="radio"/>					5
22	<input type="radio"/>	<input type="radio"/>					5
Consumer Advisory							
23	<input type="radio"/>	<input type="radio"/>					4
Highly Susceptible Populations							
24	<input type="radio"/>	<input type="radio"/>					5
Chemicals							
25	<input type="radio"/>	<input type="radio"/>					5
26	<input checked="" type="radio"/>	<input type="radio"/>					5
Conformance with Approved Procedures							
27	<input type="radio"/>	<input type="radio"/>					5

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

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input type="radio"/>						1
29	<input type="radio"/>						2
30	<input type="radio"/>						1
Food Temperature Control							
31	<input type="radio"/>						2
32	<input type="radio"/>						1
33	<input type="radio"/>						1
34	<input type="radio"/>						1
Food Identification							
35	<input type="radio"/>						1
Prevention of Food Contamination							
36	<input type="radio"/>						2
37	<input type="radio"/>						1
38	<input type="radio"/>						1
39	<input type="radio"/>						1
40	<input type="radio"/>						1
Proper Use of Utensils							
41	<input type="radio"/>						1
42	<input checked="" type="radio"/>						1
43	<input type="radio"/>						1
44	<input type="radio"/>						1

Compliance Status					COS	R	WT
OUT							
Utensils and Equipment							
45	<input type="radio"/>						1
46	<input type="radio"/>						1
47	<input type="radio"/>						1
Physical Facilities							
48	<input type="radio"/>						2
49	<input type="radio"/>						2
50	<input type="radio"/>						2
51	<input type="radio"/>						1
52	<input type="radio"/>						1
53	<input checked="" type="radio"/>						1
54	<input type="radio"/>						1
Administrative Items							
55	<input type="radio"/>						0
56	<input checked="" type="radio"/>						0
Compliance Status							
Non-Smokers Protection Act							
57	<input checked="" type="radio"/>						0
58	<input type="radio"/>						0
59	<input type="radio"/>						0

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-203, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge [Signature] Date 02/20/2024
Signature of Environmental Health Specialist [Signature] Date 02/20/2024

**** 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: 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 (Fahrenheit)
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 cooler	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 bread next 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



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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:

***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: Food Source: Pfg

Source Type: Water Source: City water

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments