

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Chicago Express Inc.

Address

City

Chicago Express Inc.

Type of Establishment

Type of E

Inspection Date III/4U/2U/23 Establishment # 605243295 Embargoed 0

Purpose of Inspection ©Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 🕱 O3 O4 Follow-up Required O Yes 🕱 No Number of Seats 36
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

n foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Hark designated compliance status (IH, OUT, HA, HO) for each aumbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							- 00	COS=corrected on-site during inspection R=repeat (violation of the same code provision)						ion)	
	Compliance Status						R	WT		Compliance Status				CO	श	
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature		
Γ.	េ	0	-		Person in charge present, demonstrates knowledge, and	0	0	$\overline{}$						Control For Safety (TCS) Foods		
Ľ		_			performs duties	0	0	5		凝	0	0	_	Proper cooking time and temperatures	0	Τ
		OUT			Employee Health				17	0	0	0	X	Proper reheating procedures for hot holding	0	I
2	- MC	0			Management and food employee awareness; reporting	0 0 5				IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as		
3	寒	0			Proper use of restriction and exclusion			°		IN	001	NA	NO	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature	0	Τ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	_	0	0	0	Proper hot holding temperatures	0	T
5	黨	0			No discharge from eyes, nose, and mouth	0	0	ů	20		0	0		Proper cold holding temperatures	0	_
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	0	Ι
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health control: procedures and records	0	Τ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_		Ľ	⊥
Ŀ			_		alternate procedures followed			-		IN	OUT	NA	_			_
8	IN.	0	NA	NDS.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	ΙoΙ	38		Consumer advisory provided for raw and undercooked	0	1
F		_	NA	_		_	_	-	1000		food	\vdash	_			
9	-	0	_		Food obtained from approved source	0	0			IN	001	NA	NO	Highly Susceptible Populations	-	_
10			0		Food received at proper temperature	0	0	5	24	0	l٥l	320		Pasteurized foods used; prohibited foods not offered	0	1
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	l ° I		_	-				1	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals		
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: approved and properly used	0	Т
13	-	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances properly identified, stored, used	0	Ι
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	T

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

GOOD RETAIL PRACTICES											
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
								Compliance Status	COS	R	WT
OUT Safe Food and Water							OUT Utensils and Equipment				
28 29		Pasteurized eggs used where required	8	0		45	38	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Water and ice from approved source Variance obtained for specialized processing methods	8	18	1	ι⊢	-	constructed, and used	-	-	-
30	OUT				Ŀ.	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
_	001		_	_		47	0	Nonfood-contact surfaces clean	<u> </u>	_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	2 	4/	_		0	0	டு
	_	control	_	_		l L	OUT	Physical Facilities	4		
32	_	Plant food properly cooked for hot holding	0	0	1	48		Hot and cold water available; adequate pressure		0	
33		Approved thawing methods used	0	0	1	49	_	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting, designated areas used	0	0	1
37	級	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	
39	186	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı "
40	0	Washing fruits and vegetables	0	0	1		Compliance Status		YES	NO	WT
	OUT	Proper Use of Utensils					Non-Smokers Protection Act				
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	T XX	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale	0	0	0
43	200	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	10	Gloves used properly	0	0	1						

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 statement are 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

11/20/2023

Signature of Environmental Health Specialist

11/20/2023

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 9315601182 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

Smoking observed where smoking is prohibited by the Act.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

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.

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 Comp Sink	Chlorine	50						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Chest Freezer	0				
Main Prep Cooler	32				
RIC	39				
WIC	33				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced Tomatoes	Cold Holding	40
Sauerkraut	Cold Holding	42
Raw Hamburger Patty	Cold Holding	40
Cooked Chicken Wings	Cooking	203
Cooked Hot Dog	Hot Holding	186
Cooked Rice	Hot Holding	184
Cooked Peppers	Hot Holding	141
Cooked Meatballs	Hot Holding	141
Cooked Chicken Quarters (WIC)	Cold Holding	40
Cooked Chicken Wings (WIC)	Cold Holding	38

Observed Violations						
Total # 5						
Repeated # ()						
33: Frozen food items thawing at room temperature. Had PIC place frozen foods						
under continuous cold running water for proper thawing.						
37: Employee beverages stored on prep surfaces with food service						
stablishment items.						
9: Multiple wet wiping cloths stored on prep surfaces.						
13: Single use condiment cup used to scoop out sauce in hot dog pan.						
45: Store bought bags used to store cooked chicken wings in WIC.						

[&]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: 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: Cooling not observed at time of inspection.
- 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.
- 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 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.

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

Establishment Information							
Establishment Name: Chicago Express Inc.							
	243295						
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Sources							
Source Type:	Food	Source:	GFS				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							