TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	- Call	THE H	A. C. C.																
Esta	Ablishment Name Helen's Hot Chicken #6 O Farmer's Market Food Unit Permanent O Mobile				38	人													
Add					1915 N. G	Gallatin Road Su	uite 105				_	Тур	xe of E	Establi	shme	O Temporary O Seasonal			
City					Madison		Time in	02	2:4	5 F	M	A	M/PI	и ті	me o	ut 02:50; PM AM / PM			
	ectic	on Da	de		05/17/2	023 Establishment						_							
			spect		ORoutine	資 Follow-up	O Complaint			- O Pre			-		Co	nsuitation/Other			
Risk	Cat	tegon	v		01	3022	03			04				Fo	ollow-	up Required O Yes K No Num	er of Sea	s 3	0
			isk i													to the Centers for Disease Control and P control measures to prevent illness or inj	reventio		
					ontributing i					_						INTERVENTIONS	any.		
	dia 4			algna					item							ach item as applicable. Deduct points for category or			
	-in c	ompli	ance	_		pliance NA=not applicable ompliance Status	e NO=not observ		R		Ĩ	recie	a on-s	ne cur	ng ini	spection R=repeat (violation of the same cod Compliance Status			WT
	_	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Roberting of Time/Temperat Control For Safety (TCS) Foods	ure		
1	×	0			Person in charge performs duties		÷ .	0	0	5		23	0	0		Proper cooking time and temperatures		8	5
2	IN XX		NA	NO	Management a	Employee Health and food employee aware		0	ТОТ	_	17	0	0	0	X	Proper reheating procedures for hot holding			<u> </u>
	×	0				estriction and exclusion		0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Tir a Public Health Control			
	IN		NA			Good Hygienic Practi						0	0	0		Proper cooling time and temperature			2
4	巖	0				tasting, drinking, or tobac rom eyes, nose, and mou		0	8	5	19	No.	0	0	0	Proper hot holding temperatures Proper cold holding temperatures			-
H	IN	OUT	NA	NO	Preve	enting Contamination						X			0	Proper date marking and disposition		5 o	5
-	×	0		_		nd properly washed contact with ready-to-eat f	loods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures and rec	ords C	0	
7	鬣	0	0	0	alternate proce	dures followed		0	0	·		IN	OUT	NA	NO	Consumer Advisory		-	-
		애	NA	NO	Handwashing s	sinks properly supplied an Approved Source	d accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercoo food	oed C	> o	4
9	黨	0				from approved source		0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0	8	0	×		at proper temperature ondition, safe, and unadu	Iterated	8	8	5	24	0	0	25		Pasteurized foods used; prohibited foods not offere	3 C	0	5
	õ	ō	×	0	Required recor	ds available: shell stock t		ō	ō		H	IN	OUT	NA	NO	Chemicals		-	-
		OUT	NA	NO	destruction Pro	tection from Contam	ination			-	25	0	0	X	-	Food additives: approved and properly used		Т	1.
		0				d and protected	alore a	_	0		26	篾	0			Toxic substances properly identified, stored, used		0	<u>1°</u>
-	_	0	0			urfaces: cleaned and san ion of unsafe food, return		-	0	_		IN		NA		Conformance with Approved Procedure Compliance with variance, specialized process, an			
15	2	0			served			0	0	2	27	0	0	×		HACCP plan	. 6	0	5
				Goo	d Retail Prac	tices are preventive	measures to co	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into for	ds.		
								GOO	D R	ar. I	L PR	ACT	1CE	5					
				00	T=not in complian	ce Impliance Status	COS=corre	icted o	R	during wr1	inspe	ction				R-repeat (violation of the same code pro Compliance Status		ত হি	WT
		OUT				fe Food and Water		0.05	1 * 1			0	UT			Utensils and Equipment			1 111
2	_				d eggs used wi ice from appro-			8	8	1	4	5 3				infood-contact surfaces cleanable, properly designe and used	ι (0	1
3	_	0	Varia	ince o	btained for spe	cialized processing method		ŏ	ŏ	1	4		-			g facilities, installed, maintained, used, test strips		5 0	1
-	_	OUT	_			Temperature Control				_	47		_			ntact surfaces clean		_	
3	1	0	contr		ang methods u	sed; adequate equipment	. or temperature	0	0	2	-	_	UT		3-001	Physical Facilities		10	
3	_					d for hot holding			0		4	_	-			water available; adequate pressure		20	
3	_		<u> </u>		thawing method eters provided a			8	0	1	49	_				stalled; proper backflow devices		_	
		OUT			-	ood identification					5	_	_			es: properly constructed, supplied, cleaned	- 2		
3	5	×	Food	i prop	erly labeled; original	ginal container; required r	records available	0	0	1	5	2 2	K 9	Sarbag	e/ref	use properly disposed; facilities maintained	0	> o	1
		OUT			Preventio	on of Feed Contaminat	tion		_		5			hysica	al fac	lities installed, maintained, and clean		20	1
3	6	0	Insec	cts, ro	dents, and anin	nals not present		0	0	2	54	1 8	🖹 A	dequa	ite ve	entilation and lighting; designated areas used		0	1
3	7	0	Cont	amina	ition prevented	during food preparation, s	storage & display	0	0	1		0	UT			Administrative items			
3	_	-	-		leanliness	od and stored		0	0	1	54					nit posted inspection posted			0
4	_				ths; properly us ruits and vegeta				0		F	• []	×5. [№	-vat re	vent	Compliance Status			wT
		OUT	1.00			per Use of Utensils										Non-Smokers Protection Act		-	
4					nsils; properly si quipment and li	tored nens; properly stored, dri	ed, handled	0	8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale	- 2	5	
4	3	0	Singl	e-use	/single-service	articles; properly stored, i		0	8	1	55	5				oducts are sold, NSPA survey completed		ō	
	4				ed properly	and the same and address of the same sector				_			1.0.0			Research and a local state of the second state			
serv	ce er	stablis	shmen	t perm	nit. Items identifie	d as constituting imminent	health hazards shall b	e corre	cted i	mmedi	ately (or op	eration	is shall	l ceas	Repeated violation of an identical risk factor may result e. You are required to post the food service establishme	t permit in	a cont	picuous
						report in a conspicuous ma 68-14-708, 68-14-709, 68-14-				anea	nng n	egard	ing th	rs repo	re by I	fling a written request with the Commissioner within ten (iu) days of	me da	te of this
	4	<	\mathcal{Z}	72	ons	>	05/2	17/2	023	3		7	~	1		Ŧ	05	/17/	2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

SCORE

Date

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

Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Helen's Hot Chicken #6 Establishment Number #: 605246407

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ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking' signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 12
Repeated # 0
34:
35:
42:
45:
47:
49:
50:
52:
53:
54:
55:
56:
***See page at the end of this document for any violations that could not be displayed in this space

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Comments/Other Observations	_
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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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Establishment Name: Helen's Hot Chicken #6 Establishment Number : 605246407

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