



**TENNESSEE DEPARTMENT OF HEALTH  
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT**

SCORE

99

Establishment Name Bojangle's Type of Establishment  Farmer's Market Food Unit  Permanent  Mobile  
 Address 246 Indian Lake Blvd  Temporary  Seasonal  
 City Hendersonville Time in 10:57:AM AM / PM Time out 11:52:AM AM / PM  
 Inspection Date 03/29/2022 Establishment # 605240529 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 78

**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=corrected on-site during inspection			R=repeat (violation of the same code provision)						
IN	OUT	NA	NO	COS	R	WT	IN	OUT	NA	NO	COS	R	WT
<b>Supervision</b>													
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Person in charge present, demonstrates knowledge, and performs duties					
<b>Employee Health</b>													
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Management and food employee awareness, reporting					
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Proper use of restriction and exclusion					
<b>Good Hygienic Practices</b>													
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Proper eating, tasting, drinking, or tobacco use					
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>													
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Hands clean and properly washed					
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	2	Handwashing sinks properly supplied and accessible					
<b>Approved Source</b>													
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Food obtained from approved source					
10	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Food received at proper temperature					
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Food in good condition, safe, and unadulterated					
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Required records available: shell stock tags, parasite destruction					
<b>Protection from Contamination</b>													
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	4	Food separated and protected					
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Food-contact surfaces: cleaned and sanitized					
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	2	Proper disposition of unsafe food, returned food not re-served					
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>													
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Proper cooking time and temperatures					
17	<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	5	Proper reheating procedures for hot holding					
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>													
18	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Proper cooling time and temperature					
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Proper hot holding temperatures					
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Proper cold holding temperatures					
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Proper date marking and disposition					
22	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Time as a public health control: procedures and records					
<b>Consumer Advisory</b>													
23	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4	Consumer advisory provided for raw and undercooked food					
<b>Highly Susceptible Populations</b>													
24	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Pasteurized foods used; prohibited foods not offered					
<b>Chemicals</b>													
25	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Food additives: approved and properly used					
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>	5	Toxic substances properly identified, stored, used					
<b>Conformance with Approved Procedures</b>													
27	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5	Compliance with variance, specialized process, and HACCP plan					

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

GOOD RETAIL PRACTICES												
Compliance Status				COS=corrected on-site during inspection			R=repeat (violation of the same code provision)					
OUT	COS	R	WT	OUT	COS	R	WT	OUT	COS	R	WT	
<b>Safe Food and Water</b>												
28	<input type="checkbox"/>		1	Pasteurized eggs used where required								
29	<input type="checkbox"/>		2	Water and ice from approved source								
30	<input type="checkbox"/>		1	Variance obtained for specialized processing methods								
<b>Food Temperature Control</b>												
31	<input type="checkbox"/>		2	Proper cooling methods used; adequate equipment for temperature control								
32	<input type="checkbox"/>		1	Plant food properly cooked for hot holding								
33	<input type="checkbox"/>		1	Approved thawing methods used								
34	<input type="checkbox"/>		1	Thermometers provided and accurate								
<b>Food Identification</b>												
35	<input type="checkbox"/>		1	Food properly labeled; original container; required records available								
<b>Prevention of Food Contamination</b>												
36	<input type="checkbox"/>		2	Insects, rodents, and animals not present								
37	<input type="checkbox"/>		1	Contamination prevented during food preparation, storage & display								
38	<input type="checkbox"/>		1	Personal cleanliness								
39	<input type="checkbox"/>		1	Wiping cloths: properly used and stored								
40	<input type="checkbox"/>		1	Washing fruits and vegetables								
<b>Proper Use of Utensils</b>												
41	<input type="checkbox"/>		1	In-use utensils; properly stored								
42	<input checked="" type="checkbox"/>		1	Utensils, equipment and linens; properly stored, dried, handled								
43	<input type="checkbox"/>		1	Single-use/single-service articles; properly stored, used								
44	<input type="checkbox"/>		1	Gloves used properly								
<b>Utensils and Equipment</b>												
45	<input type="checkbox"/>		1	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
46	<input type="checkbox"/>		1	Warewashing facilities, installed, maintained, used, test strips								
47	<input type="checkbox"/>		1	Nonfood-contact surfaces clean								
<b>Physical Facilities</b>												
48	<input type="checkbox"/>		2	Hot and cold water available; adequate pressure								
49	<input type="checkbox"/>		2	Plumbing installed; proper backflow devices								
50	<input type="checkbox"/>		2	Sewage and waste water properly disposed								
51	<input type="checkbox"/>		1	Toilet facilities: properly constructed, supplied, cleaned								
52	<input type="checkbox"/>		1	Garbage/refuse properly disposed; facilities maintained								
53	<input type="checkbox"/>		1	Physical facilities installed, maintained, and clean								
54	<input type="checkbox"/>		1	Adequate ventilation and lighting; designated areas used								
<b>Administrative Items</b>												
55	<input type="checkbox"/>		0	Current permit posted								
56	<input type="checkbox"/>		0	Most recent inspection posted								
<b>Compliance Status</b>												
<b>Non-Smokers Protection Act</b>												
57	<input checked="" type="checkbox"/>		0	Compliance with TN Non-Smoker Protection Act								
58	<input type="checkbox"/>		0	Tobacco products offered for sale								
59	<input type="checkbox"/>		0	If tobacco products are sold, NSPA survey completed								

**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 58-14-703, 58-14-706, 58-14-708, 58-14-709, 58-14-711, 58-14-715, 58-14-716, 4-5-320.**

Signature of Person In Charge  Date 03/29/2022 Signature of Environmental Health Specialist  Date 03/29/2022

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



**Establishment Information**

Establishment Name: Bojangle's  
 Establishment Number #: 605240529

**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)
3 comp sink	quat	200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
prep cooler	40
freezer	-3
raw chicken walk in cooler	36
veggie walk in cooler	34

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
fried chicken leg	Hot Holding	136
rice	Hot Holding	155
sliced tomatoes	Cold Holding	38
egg	Hot Holding	170
chicken patty	Hot Holding	136
grilled chicken	Cooking	182
ham	Cold Holding	43
raw chicken tenders	Cold Holding	40

**Observed Violations**

Total # 1

Repeated # 0

42: dishes wet nesting on shelf next to 3 comp sink



**Establishment Information**

Establishment Name: Bojangle's

Establishment Number : 605240529

**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: good handwashing procedures
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 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.
- 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:
- 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.

***Establishment Information***

Establishment Name: Bojangle's

Establishment Number : 605240529

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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Establishment Number #: 605240529

**Sources**

Source Type:	Food	Source:	mclane
Source Type:	Water	Source:	city water
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**