

Risk Category

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

SCORE

O Farmer's Market Food Unit Chicago Express Inc. Remanent O Mobile Establishment Name Type of Establishment 404 McLemore Ave. O Temporary O Seasonal Address Spring Hill Time in 11:19; AM AM / PM Time out 11:26; AM City 05/23/2023 Establishment # 605243295 Embargoed 0 Inspection Date 日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 36

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			0
	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervisien			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting		0	
3	×	0			Proper use of restriction and exclusion	0	0	°
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use		0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×				Handwashing sinks properly supplied and accessible		0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated		0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	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-		0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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		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	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

#### s, chemicals, and physical objects into foods.

		0.00	G00		
		OUT=not in compliance COS=com Compliance Status	COS		_
	OUT		000	Ι.Κ.	
28	0		0		
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_
30	18	Variance obtained for specialized processing methods	8	8	H
30	OUT	Food Temperature Control			_
	001		_	_	_
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	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	П
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	10	Gloves used properly	0	0	$\overline{}$

specti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	1		
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	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	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	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	١ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	1	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

nost recent inspection report in a conspicuous manner. You have the right to requis 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. You have the right to request a l ten (10) days of the date of the

05/23/2023

Date Signature of Environment

05/23/2023

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9315601182 Please call ( to sign-up for a class.

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



Establishment Information				
Establishment Name: Chicago Express	s Inc.			
Establishment Number #:  605243295				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to p	ersons who are	
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable for	m of identification.	
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously posted at ever	ry entrance.	
Garage type doors in non-enclosed areas are n	not completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	i by the Act.			
Warewashing Info	A coldinate Total			
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renneit)
		•	•	
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
Food Temperature				
Food Temperature		State of Food	Temperature ( Fah	renhelt)
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Establishment Information



Establishment Name: Chicago Express Inc.	
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Comments/Other Observations	
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<sup>\*\*\*</sup>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.							
Establishment Number #: 605243295							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Violation #26 corrected.							