

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



Establishment Information

Establishment Name: Popeyes
Establishment Number #: 605249624

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) |
|--------------|----------------|-----|---------------------------|
| Triple sink | QA | 200 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|--------------------------|---------------------------|
| Walk in cooler | 38 |
| Low boy | 55 |
| Batter area chicken well | 38 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|------------------------------------|---------------|---------------------------|
| Raw chicken (walk in cooler) | Cold Holding | 38 |
| Raw chicken wings (walk in cooler) | Cold Holding | 38 |
| Rice (walk in) | Cooling | 84 |
| Dairy (walk in) | Cold Holding | 38 |
| Rice | Hot Holding | 157 |
| Fried chicken | Hot Holding | 148 |
| Chicken tenders | Hot Holding | 139 |
| Coleslaw (low boy) | Cold Holding | 55 |
| Mac n cheese | Hot Holding | 148 |

Observed Violations

Total # 5

Repeated # 0

20: Low boy cooler holding TCS foods 55-57°F. TCS foods must be held at 41°F or below. All TCS were recently placed in low boy per PIC. TCS foods were moved to cooler capable of holding 41°F and below.

33: Raw chicken thawing in sanitizer sink at room temperature. Frozen TCS foods must be cooked frozen, thawed out in a cold holding unit over night, or submerged in a sink under running water.

37: Water from walk in freezer fan unit leaking onto boxed raw chicken. PIC moved boxed chicken away from leaking fan unit area.

47: Reach in cooler near drive thru area dirty.

49: Handsink near batter/fryer area leaking water onto floor.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): an employee health policy is 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: (IN): good handwashing observed in working handsinks.
- 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: (IN): Food from approved sources.
- 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: (NO): no cooking of TCS foods observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN): See temperatures.
- 19: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

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

See last page for additional comments.

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|-------------------------|-----------|
| Establishment Number #: | 605249624 |
|-------------------------|-----------|

Additional Comments