

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

710 S. Cumberland St. Address Lebanon City

KRoutine

Time in 02:17: PM AM / PM Time out 03:27: PM AM / PM

02/23/2024 Establishment # 605200787 Inspection Date

Kentucky Fried Chicken

Embargoed 0

O Preliminary O Consultation/Other

O Follow-up Purpose of Inspection O Complaint Risk Category О3 Follow-up Required

Number of Seats 120 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	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	×	0			Handwashing sinks properly supplied and accessible	0	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	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	黛	0	0		Food separated and protected		0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status								WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	X	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			G00		
		OUT=not in compliance COS=corr			_
	Tour	Compliance Status	cos	K	w
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			_
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	Т
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	0	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	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	10	Single-use/single-service articles: properly stored, used	0	0	Н
43	10		_	-	

rspect	ion	R-repeat (violation of the same code provision								
		Compliance Status	COS	R	WT					
	OUT Utensils and Equipment									
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1					
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1					
47	0	Nonfood-contact surfaces clean	0	0	1					
	OUT	Physical Facilities								
48	0	Hot and cold water available; adequate pressure	0	0	2					
49	0	Plumbing installed; proper backflow devices	0	0	2					
50	0	Sewage and waste water properly disposed	0	0	2					
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1					
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1					
53	0	Physical facilities installed, maintained, and clean	0	0	1					
54	0	Adequate ventilation and lighting; designated areas used	0	0	1					
	OUT	Administrative Items	Т							
55	0	Current permit posted	0	0	0					
56	0	Most recent inspection posted	0	0						
		Compliance Status	YES	NO	WT					
	Non-Smokers Protection Act									
57		Compliance with TN Non-Smoker Protection Act	- 120	0						
58		Tobacco products offered for sale	0	0	0					
59		If tobacco products are sold, NSPA survey completed	_ 0	0						

You have the right to request a n (10) days of the date of the

Signature of Person In Charge

PH-2267 (Rev. 6-15)

02/23/2024 ab Date Signature of Environmental Health Specialist 02/23/2024 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.) 6154445325 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kentucky Fried Chicken
Establishment Number #: |605200787

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.

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Sani Bucket Three comp sink	Quat Quat	100 100				

Equipment Temperature				
Description Temperature (
Clymate IQ	185			
Clymate IQ #2	185			
Traulsen RIF	-2			
Henny Penny Warmer	185			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Corn	Hot Holding	154		
Mac And Cheese	Hot Holding	191		
Green Beans	Hot Holding	178		
Mashed Potatoes	Hot Holding	170		
Chicken Nuggets	Hot Holding	141		
Coleslaw	Cold Holding	40		
Chicken Pot Pie	Hot Holding	177		
Chicken Breast	Hot Holding	155		
Chicken Wing	Hot Holding	143		
Chicken Thigh	Hot Holding	147		
Chicken Pot Pie Mix	Cold Holding	42		
Raw Chicken Breast	Cold Holding	41		

Observed Violations						
Total # 1						
Repeated # ()						
45: Menu master microwave has build up inside						
· ·						
"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: Kentucky Fried Chicken

Establishment Number: 605200787

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has employee illness policy
- 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.

l۾.

- 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 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 foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed cooling during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Food items labeled with TILT tickets and color coded stickers and are in time window for TILT procedure
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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 Name: Kentucky Fried Chicken				
Establishment Number: 605200787				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Kentucky Fried Chicken							
Establishment Number #	605200787						
Sources							
Source Type:	Food	Source:	Mclane				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						