



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name Bojangles' #965 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 9375 Dayton Pike ☐ Temporary ☐ Seasonal
City Soddy Daisy Time in 09:10 AM AM / PM Time out 09:30 AM AM / PM
Inspection Date 05/11/2022 Establishment # 605244749 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.)

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

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



Establishment Information	
Establishment Name:	Bojangles' #965
Establishment Number #:	605244749

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)
Sanitizer bucket	QA	200	
Triple sink	QA	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sausage gravy	Hot Holding	155
Hashbrown	Hot Holding	145
Sausage patty	Hot Holding	156
Sliced tomatoes	Cold Holding	40
Raw chicken	Cold Holding	38
Coleslaw	Cold Holding	39

Observed Violations

Total # 1

Repeated # 0

56:

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Establishment Information

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Establishment Number : 605244749

Comments/Other Observations

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: Bojangles' #965

Establishment Number : 605244749

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

See last page for additional comments.

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Sources

Source Type:	Food
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Source: Mclane

Source Type:	Water
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Source: Public

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments