

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chicken Salad Chick Permanent O Mobile Establishment Name Type of Establishment 5100 Hixson Pike O Temporary O Seasonal Address Hixson Time in 01:15 PM AM / PM Time out 02:10; PM City 05/24/2021 Establishment # 605302953 Embargoed 1 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 60

Follow-up Required

О3

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								Ö
Compliance Sta					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	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	×	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	П
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	涎			Food in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	寒	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-		0	2

	Compliance Status						R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	X	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	250	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	XX.	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

cals, and physical objects into foods.

			GOOD RETAIL			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	WT	ı L
	OUT		_			H
28	0	Pasteurized eggs used where required	0	0	1	П
29		Water and ice from approved source	0	0	2	ı.
30	0	Variance obtained for specialized processing methods	0	0	1	П
	OUT	Food Temperature Control		_		I L
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2	H
32	0	Plant food properly cooked for hot holding	0	0	1	Ιľ
33	Ō	Approved thawing methods used	0	Ō	1	Ιħ
34	XX	Thermometers provided and accurate	0	0	1	Ιľ
	OUT	Food Identification				Ιt
35	0	Food properly labeled; original container; required records available	0	0	1	
	OUT	Prevention of Food Contamination				lt
36	0	Insects, rodents, and animals not present	0	0	2	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	1	П
39	186	Wiping cloths; properly used and stored	0	0	1	Ιľ
40	0	Washing fruits and vegetables	0	0	1	ıΓ
	OUT	Proper Use of Utensils				11
41	350	In-use utensils; properly stored	0	0	1	Ιľ
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	ō	1	Ιħ
43	ō		ō	ō	1	Ιŀ
44		Gloves used properly	ŏ	Ŏ	-	٠,

spect	ion	R-repeat (violation of the same code provision Compliance Status)		
	cos	R	WT		
	OUT	Utensils and Equipment		_	_
1 45 13		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			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	٥
		Compliance Status	YES	NO	WT
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

05/24/2021

Signature of Person In Charge

Signature of Environmental Health Specialist

05/24/2021

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Chicken Salad Chick
Establishment Number #: |605302953

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	0							

Equipment Temperature						
Temperature (Fahrenheit)						
41						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	40
Pimento cheese	Cold Holding	40
Chicken	Cooking	179
*Pasta salad	Cold Holding	50
*Bbq chicken salad	Cold Holding	45
*Grape salad- yogurt	Cold Holding	46
Classic chicken salad	Cold Holding	40
*Turkey	Cold Holding	44
Cut lettuce	Cold Holding	41
Chicken salad-Walk-in cooler	Cold Holding	37
Raw chicken-Walk-in cooler	Cold Holding	40

Observed Violations Total # 7 Repeated # 0 11: Water dripping from the service window onto exposed food on the prep line. Threw out contaminated diced apples, shredded cheese, cucumbers and feta cheese. 14: Sanitizer in the triple sink testing 0-50 ppm QA, not reaching the required ppm to sanitize dishes. Corrected immediately and now testing 200 ppm QA. 20: Several chicken salads and pasta salad temping between 45-50°F in cooler closer to the drive through window. 26: Sticky insect trap on top of the ice machine next to the tea maker. 34: Thermometer missing from the cooler that was not holding the correct temperature. 39: Dirty wiping cloths on counter tops ans shelves. 41: Mac and cheese scoop held in room temperature water.	
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41. Mae and cheese soop held in room temperature water.	, , ,

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chicken Salad Chick

Establishment Number: 605302953

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: Good hand washing observed of the staff.
- 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: Reinhart, TandT
- 10: (NO): No food received during 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.
- 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: Correctly cooling hot cooked chicken under cold water and then shredding. Reviewed procedures with the manager.
- 19: 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: (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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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V. V	Establishment Name: Chicken Salad Chick				
Establishment Number: 605302953					
ments/Other Observations (cont'd)					
tional Comments (cont'd)					
last page for additional comments.					

Establishment Information

Establishment Information		
Establishment Name: Chicken Salad Chick		
Establishment Number # 605302953		
Sources		
Source Type: Water	Source:	HUD
Source Type:	Source:	
Additional Comments		