

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



Establishment Information

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

Description	Temperature (Fahrenheit)
Walk-in cooler	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 and shelves.

41: Mac and cheese scoop held in room temperature water.

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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:

***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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Sources

Source Type:	Water
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Source: HUD

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments