

Purpose of Inspection

0 0 20 0 IN OUT NA NO

Signature of Person In Charge

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KRoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

S	c	o	R	F
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O Farmer's Market Food Unit Chicken Salad Chick Establishment Name Permanent O Mobile Type of Establishment 5100 Hixson Pike O Temporary O Seasonal Address Hixson Time in 01:55 PM AM/PM Time out 02:35: PM AM/PM 08/24/2023 Establishment # 605302953 Embargoed 0 Inspection Date

Number of Seats 60 Risk Category О3 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

O Complaint

					the combination states (set co.) and tool to secu seminator se				0.00	~				
12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed C						0	05=	ксоп	recte	d on-si	te duri	ing in	
					Compliance Status	COS	R	WT] [
	IN	оит	NA	NO	Supervisien				H	П	IN	оит	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16	0	0	_	·
-	IN	ОИТ	NΔ	NO	Employee Health		_			17	ŏ	ŏ	ŏ	182
2	W.	0	Tex	110	Management and food employee awareness: reporting	0	0		łł	ä	Ť	Ŭ	Ť	-
3	×	0	1		Proper use of restriction and exclusion	0	0	5	П		IN	ОUТ	NA	NO
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	议	0	0	0
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 1	19	岌	0	0	0
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 1	20	24	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	×	0	0	0
6	100	0		0	Hands clean and properly washed	0	0		1 [22	0	0	922	0
7	鮾	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н		IN	OUT	SK NA	NO
8	300	0			Handwashing sinks properly supplied and accessible	0	0	2	łł			-		110
Ť	IN	OUT	NA	NO	Approved Source	Ť	_	_	11	23	0	0	M	
9	窓	0			Food obtained from approved source	0	0		1 1	\exists	IN	OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0	1	ΙÌ	24	0	0	333	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιl	24	U	١٠	(40)	
12	0	0	912	0	Required records available: shell stock tags, parasite		0	1	Ιſ		IN	OUT	NA.	NO

Protection from Contamination

Food separated and protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

O Follow-up

ш	Compliance Status						R	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	X	Proper reheating procedures for hot holding	0	0	Ů
	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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		3%		Food additives: approved and properly used	0	0	- 5
26	黨	0			Toxic substances properly identified, stored, used	0	0	Ľ
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive m s, chemicals, and physical objects into foods.

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			G00			
		OUT=not in compliance COS=corr			_	
	OUT	Compliance Status Safe Food and Water	cos	K	Lw.	
00	-		-		_	
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	Г	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	ŀ	
	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		
40	0	Washing fruits and vegetables	0	0		
	OUT	Proper Use of Utensils			ī	
41	0	in-use utensils; properly stored	0	0	г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0	Single-use/single-service articles; properly stored, used	0	0	г	
		Gloves used properly	0	0		

nspection R-repeat (violation of the same code provision)							
		Compliance Status	cos	R	WT		
	OUT	Utensiis and Equipment					
45	0	Food and norfood-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			
\Box		Compliance Status	YES	NO	WT		
	Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	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 h ten (10) days of the date of the

08/24/2023 س

Date Signature of

08/24/2023

**** 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. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

Date

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 (Fahrenhelt)			
3 sink	Quat	0				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walkin	38			
Display	37			

Description	State of Food	Temperature (Fahrenheit
Chx salad	Cold Holding	39
Pimento chz	Cold Holding	40
Potato soup	Hot Holding	148
Chx soup	Hot Holding	165
Mac and chz	Hot Holding	166
Classic carol chx cooling 2 hours	Cooling	57
Chx salad	Cold Holding	38

Observed Violations
Total # 1
Repeated # ()
14: Sanitizer at 3 sink at 0 ppm. Advised to hand mix sanitizer until unit can be
repaired.
""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: Chicken Salad Chick

Establishment Number: 605302953

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Policy posted and employees able to locate
- 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: Hands washed
- 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: Approved
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken salad cooling in correct time frame
- 19: Adequate hot hokding for soups amd mac
- 20: Adequate cold holding at line and walkin cooler.
- 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.
- 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:

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.

^{***}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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Establishment Name: Chicken Salad Chick Establishment Number: 605302953				
tional Comments (cont'd)				
last page for additional comments.				

Establishment Information

Establishment Information							
Establishment Name: Chicket	en Salad Chick						
I shape has a feet a fe	5302953						
Sources							
Source Type:	Water	Source:	Hud				
Source Type:	Food	Source:	Reinhardt				
_							
Source Type:		Source:					
O T		0					
Source Type:		Source:					
Carrian Trans.		Source:					
Source Type:		Source.					
Additional Commonts							
Additional Comments							