## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

533

												20							
	-140	THEFT			Chick-Fil-	A										Fermer's Market Food Unit     Sermanent O Mobile	Ç	Z	
		nem	t Nar	ne		nilton PI Blv	vd				_	Тур	e of l	Establi	shme		L	J	
Addr	ess				Chattanoc		_	01	1.2							O Temporary O Seasonal			
City						0						-			ne ou	и <u>02:10</u> ; <u>РМ</u> ам/рм			
Inspe	etic	n Da	te			024 Establis	shment # 60521527	4		-	Emba	rgoe	d 0						
Purp	ose	of In	spec	tion	Routine	O Follow-u	p O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other			
Risk	Cat	egon			<b>O</b> 1	<u>5</u> 22	<b>O</b> 3			<b>O</b> 4	_		_			up Required O Yes 觊 No Number of		0	
		R	isk I													I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
							ODBORNE ILLNESS R												
IN-	in c	ompili		algna		pliance NA=not a			NG-A			_				ach item as applicable. Deduct points for category or subcat pection R=repeat (violation of the same code provid		,	
_	_	_			Co	mpliance Stat	tus	cos	R				_		-	Compliance Status		R	WT
			NA	NO		Supervis	ten hstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	<b>区</b>	0	NA	NO	performs duties		÷ ·	0	0	5		00	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	2	5
2	X	0	nea		Management ar		awareness; reporting	0	0		H"		олт		NO	Cooling and Holding, Date Marking, and Time as	F		
	×	٥				estriction and exc		0	0	5		IN				a Public Health Control			
4			NA	NO O		Good Hygionic tasting, drinking, o		0				0 家	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	응	
5	家	0 OUT	NA			om eyes, nose, a	nd mouth nation by Hands	0	0	5		100	0	8	0	Proper cold holding temperatures. Proper date marking and disposition	8	8	5
6	<u>×</u>	0			Hands clean an	nd properly washe	d	0	0		22		ō	ŏ	-	Time as a public health control: procedures and records	ō	ŏ	
		٥	0	0	alternate proces	dures followed	to-eat foods or approved	0	0	5		IN	OUT	NA	NO	Consumer Advisory			
	IN	OUT	NA	NO	Handwashing s	inks properly sup Approved S	plied and accessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0			from approved so at proper tempera		8	0			IN	OUT		NO	Highly Susceptible Populations			
11	×	0			Food in good co	ondition, safe, and		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	destruction			0	0			IN	OUT			Chemicals			
13	2	0	0	NO	Food separated	tection from Co i and protected	ontamination	0	0	4		刻	0			Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0	0	1	Description	urfaces: cleaned a	and sanitized , returned food not re-		0	5		_		NA	NO	Conformance with Approved Procedures			
15	2	0			served	on or unsare roos	, retained lood not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				God	d Retail Prac	tices are prev	entive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO						3					
				00	T=not in complianc	ce mpliance Stat	COS=com		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	OUT	Past	อมร์วง	Saf ed eggs used wh	fe Food and Wa	ter	0		-			UT	ood ar	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
29	,	0	Wate	er and	lice from approv		a methode	0	00	Ż	4	-				and used	0	0	1
30	_	OUT	van	1100		Temperature C				<u> </u>	4	_	_			g facilities, installed, maintained, used, test strips	0	0	1
31	-	0	Prop cont		oling methods us	sed; adequate equ	upment for temperature	0	0	2	43	_	O N UT	lonfoo	d-con	tact surfaces clean Physical Facilities	0	0	1
32	_				properly cooked			0		1	4	_	-			water available; adequate pressure	0		2
33	_				thawing method eters provided an			0	0	1	4	_	_		-	talled; proper backflow devices waste water properly disposed	00	0	2
	_	OUT	_			ood identificati					5	_	_			s: properly constructed, supplied, cleaned	0	0	1
35		O OUT	Food	1 prop		ginal container; re-	quired records available	0	0	1	5		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
36	_		Inse	cts, ro	dents, and anim			0	0	2	5	_	_			ntilation and lighting; designated areas used	ō	ŏ	1
37	,	0	Cont	amin	ation prevented of	during food prepa	ration, storage & display	0	0	1		0	υт			Administrative Items		_	
38	-	-			cleanliness			0	0	1	54	5 (	0	urrent	perm	nit posted	0	0	0
39 40	39 O Wiping cloths; properly used and stored			8			54	56 O Most recent inspection posted Compliance Status						0	WT				
		OUT			Pro	per Use of Uter	alls									Non-Smokers Protection Act			
41	2	0	Uten	sils, e		nens; properly sto	red, dried, handled	0	0	1	5	8	1	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	) Mo	0	0
43	_				e/single-service a led properly	articles; properly s	stored, used		8		5	9]	ł	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
Failur	e to	corre	ct an	y viol	ations of risk facto	or items within ten (	(10) days may result in suspe	nsion o	fyour	food	servic	o esta	blish	ment pe	ermit.	Repeated violation of an identical risk factor may result in revo	cation	of you	ar food
servio		stablis nd po	st the	t per most	nit. Items identified recent inspection	d as constituting in report in a conspice	minent health hazards shall b yous manner. You have the ri	e corre ght to r	cted i eques	mmed	iately	or ope	eration	ns shall	ceas	e. You are required to post the food service establishment permission a written request with the Commissioner within ten (10) day	it in a c	onsp	icuous
-	7	FA 1	vectio		NN	-700 A8-14-70	9, 68-14-711, 68-14-715, 68-14-3						~	$\mathcal{N}$	1		<b>.</b>		
<u> </u>	- N/ N/ N/ 04/2					24/2	_			a	~	$\overline{b}$			04/2	:4/2	2024		
oign	ignature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****																		

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

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



#### Establishment Information

Establishment Name: Chick-Fil-A Establishment Number #: 605215274

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 wenty-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.	
Sarage 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)
Three compartment sink Dishmachine	QA High temp	200	163

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Walk in	38

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Chicken nugget	Hot Holding	142
Grilled chicken	Hot Holding	144
Fried chicken	Hot Holding	172
Raw chicken-1 dr tall	Cold Holding	40
Raw chicken-breading station	Cold Holding	38
Whip cream-walk in	Cold Holding	38
Chicken salad-1 dr prep unit	Cold Holding	39
Raw chicken-2 dr tall 2	Cold Holding	38

Observed Violations	
Total #	
Repeated #	

49: Leak at mop sink faucet. Repair leak.

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

### Establishment Information

Establishment Name: Chick-Fil-A

Establishment Number : 605215274

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) Employees are aware of the symptoms on the 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.
- 6: (IN) Observed proper handwashing by employees.

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: (IN) Food obtained from approved source
- 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 cooking of TCS foods observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed today.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Chicken is not kept for longer than 20 min per manager
- 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:

\*\*\*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: Chick-Fil-A

Establishment Number : 605215274

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information Establishment Name: Chick-Fil-A

Establishment Number # 605215274

Sources			
Source Type:	Water	Source:	Water is from approved source
Source Type:	Food	Source:	Chick fil a
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments