TENNESSEE DEPARTMENT OF HEALTH .. _ _ _ _ .

(and particular			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									OCONE							
1.																			
Esta	noist	umen	t Nam		KFC K365	5005						Tom		- to bi	a la second	Farmer's Market Food Unit Permanent O Mobile		Z	
Aritines		ļ	5323 Hwy 153 Type of Establishment O Temporary O Seasonal																
Hiveo					Hixson														
City						222			2.00			_			me o	ut 12:45: PIVI AM/PM			
Insp	ectic	n Da	te	()2/21/2	022 Establishme	nt# <u>60517548</u>	5			Emba	rgoe	d 0						
Puŋ	oose	of In	spectio	n (Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other			
Risi	Cat	egon	,		01	第2	03		,	04				Fo	low-	up Required 🕱 Yes O No Number o	Seats	62	
			isk Fr	ecto	rs are food p	preparation practic	es and employee		vior	8 mo				repo	ortec	to the Centers for Disease Control and Preve		_	
			-	IS C	ontributing fa								_	_		control measures to prevent illness or injury.			
		(14)	rk deni	anat	el compliance si		ORNE ILLNESS Ris									INTERVENTIONS ach item as applicable. Deduct points for category or subc	tegory.	,	
IN	⊨in ci	ompili			OUT=not in comp											pection R=repeat (violation of the same code prov		<u> </u>	
	_	_		_		mpliance Status			R							Compliance Status		COS R WT	
	IN	ουτ	NA	_		Supervision						IN	оυт	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0			Person in charg performs duties	e present, demonstrat	es knowledge, and	0	0	5	16	23	0	0	0	Proper cooking time and temperatures	0	ा	
	1000		NA	NO		Employee Heat						0	Ô	Ô	X	Proper reheating procedures for hot holding	0	00	•
		0		1		nd food employee awa estriction and exclusion		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time a: a Public Health Control	1		
-	_	-	NA			Good Hygienic Prac		Ŭ	U U	_	18	0	0	0	<u>8</u> 3	Proper cooling time and temperature	0	б	
4	X	0		0	Proper eating, t	asting, drinking, or toba	acco use	0	8	5	19	义	0	0		Proper hot holding temperatures	0	0	
5	XX IN		NA			om eyes, nose, and me inting Contaminatio		0	0	_	20	100	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	0	0				d properly washed		0	0		22		ō	×		Time as a public health control: procedures and records	ō	ŏ	
7	黨	0	0		No bare hand o alternate proces	ontact with ready-to-ea dures followed	t foods or approved	0	0	5	-	IN	OUT			Consumer Advisory	Ť		
8	×	0				inks properly supplied		0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked	0	0	4
			NA		Food obtained f	Approved Source from approved source	•	0	o	-	-	IN	OUT		NO	food Highly Susceptible Populations	+-		
10	0	0	0	\approx	Food received a	at proper temperature		0	0		24		0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
	×	_	64	_		ondition, safe, and una ds available: shell stoci		0	0	5	-			-			L.	<u> </u>	Ĵ
12	0	0	~	<u> </u>	destruction			0	0			IN	OUT		NO	Chemicals			
		001	NA	NO	Food separated	tection from Contain i and protected	mination	0	0	4	25	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
14	0	23	0			urfaces: cleaned and s			0	5				NA	NO	Conformance with Approved Procedures			
15	2	0			Proper dispositi served	ion of unsafe food, retu	rned food not re-	0	0	2	27	ο	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_		_		_						_	_			_			<u> </u>		
				300	d Retail Prac	tices are preventi	ve measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				0110			608		D RI				1CES	3					
				001	enot in complianc	mpliance Status	COS=corre		R		Inspe	caon				R-repeat (violation of the same code provision) Compliance Status		R	WT
	_	OUT	Decto			fe Food and Water		0				_	UT			Utensils and Equipment			
2		8	Water	and	d eggs used wh ice from approv	ved source		8	8	2	4	5 8				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0		Varian		btained for spec	cialized processing met Temperature Contro	hods	0	Ó	1	40	5 (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	_			r coo		sed; adequate equipme		0			47	1	o N	lonfoo	d-cor	ntact surfaces clean	0	0	1
3		0	contro	1				0	0	2			UT			Physical Facilities			
3	2				properly cooked hawing method	d for hot holding		00	8	1	41	_				I water available; adequate pressure stalled; proper backflow devices	8	8	2
	4				ters provided an			ŏ	6	÷	50	_				waste water properly disposed	ŏ	ŏ	2
	_	OUT		ne-i i ne		od identification		Ŭ	•	<u> </u>	5					es: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	prope	erly labeled; orig	ginal container; required	d records available	0	0	1	53	2 (0 G	arbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Preventio	n of Food Contamin	ation				53	5 3	K P	hysica	al faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insect	s, ro	dents, and anim	als not present		0	0	2	54	•	οΑ	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Conta	mina	tion prevented of	during food preparation	, storage & display	0	0	1		0	υτ			Administrative items			
3	_	-	-		leanliness			0	0	1	54					nit posted	0	0	0
_	9				ths; properly use			0			54	5 (O M	lost re	cent	inspection posted		0	-
4	0	O OUT	_	ng fr	uits and vegetal	bles per Use of Utensils		0	0	1			_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	_			uter	Properly st	ored		0	0	1	57		- 0	omol	ance	with TN Non-Smoker Protection Act	123	0	
	2					nens; properly stored, o	fried, handled	0	0	1	53	5	Te	obacc	o pro	ducts offered for sale	0	0	0
- 4	3	0	Single	-use	single-service a	articles; properly stored		0	0	1	55	F				oducts are sold, NSPA survey completed		õ	
- 4	44 O Gloves used properly				0		1												

alure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous anner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-718, 68-14-715, 68-14-716, 4-5-320.

NG	02/21/2022	Call
Signature of Person In Charge	Date	Signature of Environmental Health Specialist

02/21/2022

SCORE

_	-	-	-	_
	۳	5	-	h
	L	A	а	œ

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

-

Establishment Name: KFC K365005 Establishment Number #: 605175485

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	1
moking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Sani bucket 3 sink	Quat Quat	100 0							

Equipment Temperature	
Description	Temperature (Fahrenheit)

d Temperature					
State of Food	Temperature (Fahrenheit)				
Hot Holding	155				
Hot Holding	171				
Hot Holding	152				
Cold Holding	40				
Cold Holding	41				
Hot Holding	155				
Hot Holding	156				
Hot Holding	147				
Hot Holding	152				
Cold Holding	39				
Cold Holding	39				
Cooking	199				
	Hot Holding Hot Holding Hot Holding Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding Cold Holding Cold Holding				

Observed Violations

Total # 3

Repeated # 0

14: Inadequate sanitizer. Sanitizer buckets at 0 ppm amd 100 ppm. 3 sink at 100 ppm.

45: Walkin cooler gasket in poor repair.

53: Floor tiles in poor repair, walkin cooler wall in poor repair.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365005

Establishment Number : 605175485

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.

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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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:

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.

Establishment Information

Establishment Name: KFC K365005

Establishment Number: 605175485

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: KFC K365005 Establishment Number #: 605175485

Sources				
Source Type:	Water	Source:	HUD	
Source Type:	Food	Source:	Mclane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments