TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 12		-17	125																
200		744	and and a																
					Chick Fil-A a	#981										O Farmer's Market Food Unit)(
	Establishment Name 1230 S. Germantown Pkwy								_	Тур	xe of E	Establi	shme		ノこ	J			
City).3			_			me ou					
Ins	pecti	on Da	ate	i	12/21/20/	22 Establishment #	60510510	9		-	Emba	rgoe	d 0	00					
Pur	Purpose of Inspection ARoutine O Follow-up O Complaint O Preliminary O Consultation/Other																		
Ris	k Ca	tegor	r		O 1	3 22	O 3			O 4							r of Seats		5
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Hark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																		
				algest					lite me									9	
	e-in c	ompi	ance		OUT=not in complian Com	nce NA=not applicable pliance Status	NO=not observe	COS	R			recte	d on-s	ne dun	ng ins	Compliance Status		R	WT
	IN	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Roberting of Time/Temperatu	•		
1	籝	0			Person in charge p performs duties	present, demonstrates k	nowledge, and	0	0	5		22	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	- 0	0	6
2		OUT	NA		Management and f	Employee Health lood employee awarene	ss: reporting	0			17	0	0	0	×	Proper reheating procedures for hot holding		00	1°
3	x	ŏ				iction and exclusion	rea, repenning	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control			
	IN		NA			od Hygienic Practice						0	0	0		Proper cooling time and temperature		0	
4 5	ŝ	0				ing, drinking, or tobacci eyes, nose, and mouth		0	0	5	19 20	高級	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		8	1
9	IN	OUT	NA	NO		ing Contamination b		-				100		ŏ	0	Proper cold notang temperatures Proper date marking and disposition			5
6	黨			0	Hands clean and p	<u> </u>	ade or approvad	0	0	5	22	0	0	X	0	Time as a public health control: procedures and reco	rds O	0	1
7	X			0	alternate procedure	act with ready-to-eat fo es followed	ous or approved	0	0			IN	OUT	NA	NO	Consumer Advisory			
8		OUT		NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooke food	d O	0	4
	嵩	0	_		Food obtained from	n approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations		-	-
10	0	0	0	×	Food received at p	roper temperature ition, safe, and unadult	aratad	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	ŏ	×	0	Required records a	rvailable: shell stock ta		ō	ŏ		H	IN	OUT	NA	NO	Chemicals		-	
				NO	destruction Protect	tion from Contamin	ation	-		_	25	0		25		Food additives: approved and properly used	- 0	ТО	
13		0			Food separated an			0	0	4	26	Ř	ŏ	~		Toxic substances properly identified, stored, used	ŏ	ŏ	5
14	×	0	0			ces: cleaned and sanit		0	0	5		IN	OUT	NA	10000	Conformance with Approved Procedures		_	
15	X	0			Proper disposition served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	duc	tion	of a	atho	Gens	, chemicals, and physical objects into food			
				_				600					-						
				00	not in compliance		COS=corre	cted o	n-site	during						R-repeat (violation of the same code provis			
_		OUT				Food and Water		cos	R	WT	H	10	UT			Compliance Status Utensils and Equipment	COS	S R	WT
	28				d eggs used where	required		0	0	1	4		o F			nfood-contact surfaces cleanable, properly designed,	0	0	1
	29 30				ice from approved btained for special	source ized processing method	5	8	00	2	\vdash	+	-			and used		+	
		OUT			Food Te	mperature Control					4		_			g facilities, installed, maintained, used, test strips	0	0	1
:	и	0	Prop		ling methods used	; adequate equipment f	or temperature	0	0	2	4	_	O N	ontoo	d-con	tact surfaces clean Physical Facilities	0	0	1
-	32				properly cooked for			0		1	4	8 (0 1			water available; adequate pressure		0	2
	33 34		<u> </u>		thawing methods un tens provided and a			0	0	1	4	_	_			talled; proper backflow devices	0	-	
-		OUT		mome		Identification		0	0	-	5	_	-						
:	35	0	Food	i prop	erly labeled; origina	I container; required re	cords available	0	0	1	5	2 1	K G	Garbage/refuse property disposed; facilities maintained				0	1
		OUT			Prevention of	of Food Contaminati	on		_		5	3 0	O P	hysica	al faci	ities installed, maintained, and clean	- 0	0	1
;	6	0	Insec	cts, ro	dents, and animals	not present		0	0	2	5	1	0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
;	97	0	Cont	amina	tion prevented duri	ing food preparation, st	orage & display	0	0	1		0	UT			Administrative items			
:	8	0	Pers	onal c	leanliness			0	0	1	5	5 (0 0	urrent	perm	nit posted	0	0	
	39				ths; properly used a				0		50	\$ (0 1	lost re	cent	inspection posted		0	
-	10	OUT	_	ningti	uits and vegetable Proper	S Use of Utensils		0	0	-	H			_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	11	0	In-us		sils; properly store	d			0		5					with TN Non-Smoker Protection Act		0	1
	12					is; properly stored, drie cles; properly stored, us			0		54	5				ducts offered for sale oducts are sold. NSPA survey completed		0	
	14				ed properly	ines, property stores, s			ŏ					1.2 1.1.2					-
																Repeated violation of an identical risk factor may result in			
	mer a	nd po	st the	most	ecent inspection rep	ort in a conspicuous man	ner. You have the rig	ht to n	eques							e. You are required to post the food service establishment lling a written request with the Commissioner within ten (10)			
rep						14-708. 58-14-709, 68-14-71							\leq		~	7			
C	Þ	m	y	r	er	` .	12/2	21/2	022	2		1	2	51	\rightarrow	\mathcal{L}	12/:	21/2	2022
Sig	natu	re of	Pers	ion In	Charge				[Date	Sig	natu	ire of	Envir	onme	Hal Health Specialist			Date
						Additional food safe	ty information can	be fo	und e	on ou	r web	site	http	ditn.e	ov/h	ealth/article/eh-foodservice			
DH	2267	(Perc	6-15)				7									nty health department.			DA 629
C126	e.001	STORY.	0+1D				-											19	LPI 0/21

Please call () 9012229200 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA 60
	Priszzor (Nev. 6-15)	Please call () 9012229200	to sign-up for a class.	1040

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chick Fil-A #981 Establishment Number #: [605105109

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.	
to 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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Commercial dish washer	Heat		189

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Line cooler#1	38							
Fry freezer	20							
Reach in cooler	35							
Thawing cooler #1	35							

ood Temperature				
State of Food	Temperature (Fahrenheit			
Hot Holding	154			
Hot Holding	140			
Cold Holding	42			
Cold Holding	43			
Hot Holding	150			
Hot Holding	159			
	Hot Holding Hot Holding Cold Holding Cold Holding Hot Holding			

	Observed Violations
	Total #
	Repeated # ()

52: Dumpster lid and doors are open. Please keep doors and lid closed.

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Establishment Information

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Comments/Other Observations	
0:	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
0:	
1:	
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7:	
7:	
8:	

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 #981

Establishment Number : 605105109

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Chick Fil-A #981

Establishment Number # 605105109

Sources		
Source Type:	Source:	

Additional Comments

Food permit expired. Please pay for permit within 48 hours or restaurant will have a mandatory closure until permit fees are paid.