



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

65

Establishment Name Popeyes Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 6104 Ringgold Rd. ☐ Temporary ☐ Seasonal

City Chattanooga Time in 01:45 PM AM / PM Time out 02:30 PM AM / PM

Inspection Date 01/10/2022 Establishment # 605252234 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 62

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

(Mark 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.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Supervision																																	
1	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Person in charge present, demonstrates knowledge, and performs duties.										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Employee Health																																	
2	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Management and food employee awareness, reporting										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper use of restriction and exclusion										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Good Hygienic Practices																																	
4	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
5	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	No discharge from eyes, nose, and mouth										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Preventing Contamination by Hands																																	
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hands clean and properly washed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
8	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Approved Source																																	
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food obtained from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food in good condition, safe, and unadulterated										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Protection from Contamination																																	
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper disposition of unsafe food, returned food not re-served										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																	
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Cooling and Holding, Date Marking, and Time as a Public Health Control																																	
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Consumer Advisory																																	
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Highly Susceptible Populations																																	
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Chemicals																																	
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
26	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Conformance with Approved Procedures																																	
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Compliance with variance, specialized process, and HACCP plan										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																							
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
Safe Food and Water																																	
28	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Pasteurized eggs used where required										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
29	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Water and ice from approved source										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
30	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Variance obtained for specialized processing methods										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Food Temperature Control																																	
31	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
32	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plant food properly cooked for hot holding										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
33	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Approved thawing methods used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
34	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Thermometers provided and accurate										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Food Identification																																	
35	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food properly labeled; original container; required records available										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Prevention of Food Contamination																																	
36	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Insects, rodents, and animals not present										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
37	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Contamination prevented during food preparation, storage & display										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
38	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Personal cleanliness										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
39	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Wiping cloths: properly used and stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
40	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Washing fruits and vegetables										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Proper Use of Utensils																																	
41	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	In-use utensils; properly stored										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
42	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
43	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Single-use/single-service articles; properly stored, used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
44	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Gloves used properly										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Utensils and Equipment																																	
45	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
46	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Warewashing facilities; installed, maintained, used, test strips										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
47	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Nonfood-contact surfaces clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Physical Facilities																																	
48	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
49	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
50	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
51	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
52	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
53	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Physical facilities installed, maintained, and clean										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
54	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Administrative Items																																	
55	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Current permit posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
56	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Most recent inspection posted										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
Compliance Status																																	
Non-Smokers Protection Act																																	
57	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act										<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>																
58	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Tobacco products offered for sale										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																
59	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	If tobacco products are sold, NSPA survey completed										<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																

Failure 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. 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 manner 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge A. Naud Date 01/10/2022 Signature of Environmental Health Specialist John P. Elh Date 01/10/2022

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information	
Establishment Name:	Popeyes
Establishment Number #:	605252234

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)
See Remarks	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice (Steam table)	Hot Holding	154
Mashed Poatoes (holding cabinet)	Hot Holding	164
Red beans & Rice (steam table)	Hot Holding	160
Chicken (walk in)	Cold Holding	40
Chicken Sandwich (Thermodyne)	Hot Holding	168
Chicken (heat lamp)	Hot Holding	171
*Chicken (breeding table ice bath)	Cold Holding	47

Observed Violations

Total # 10

Repeated # 0

- 1: Active managerial control over foodborne illness risk factors not provided. Several priority items noted on inspection report. Recommend active food safety prevention list to manage foodborne illness risk factors.
- 2: PIC unaware of employee illness policy. Discussed employee illness policy and gave written copy of illness policy to PIC.
- 4: Employee consuming personal beverage in prep area and stored on prep surface on cookline. Beverage not provided with proper lid & straw to minimize contamination. Employee beverages must be stored properly to prevent contamination of food, food contact surfaces, single service items, clean linens and clean dishes/utensils.
- 8: Front handwashing sink not accessible for immediate handwashing. No handsoap provided at hand sink in dishwashig area and in mens restroom.
- 14: Sanitizer at triple sink <150 ppm QA. Must be 150-400 ppm. Small residual amount of sanitizer noted at triple sink sanitizing solution.
- 20: Chicken holding at breading table at 47°F. Must be 41°F or below.
- 26: Toxic items not properly stored. Hand soap leaking onto bun prep station. Keep toxic items physically separated to prevent contamination of food products.
- 43: Single service items contaminated in dishwashing area. Moisture has absorbed into single service containers. Discard as needed.
- 45: Excessive frost/ice build up noted in walk in freezer unit.
- 53: Distressed items noted in receiving area around mop sink. Organize distressed items to facilitate ease of cleaning and increase managerial control. Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Popeyes

Establishment Number : 605252234

Comments/Other Observations

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (IN): Observed employees washing hands as needed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: (IN): Food products obtained from approved sources.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135°F or above. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: Popeyes

Establishment Number : 605252234

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

Establishment Name: Popeyes

Establishment Number #: 605252234

Sources

Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments