TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name	Champy's Fa	amous Fried Chicken					To		Totabl	le là sec s	Farmer's Market Food Unit W Permanent O Mobile	11			
Address	6925 Lee Hi	ghway					197	pe of E	istabi	isnme	O Temporary O Season	al 🚽 🗸			
City	Chattanooga	Time	01	1:3	O F	PM	A	M/PI	ит	me o	ut 02:20: PM AM/P	M			
	11/06/202	3 Establishment # 60524736						<u>d</u> 0							
Inspection Date Purpose of Inspection		O Follow-up O Complain			– O Pr					0.00	nsultation/Other				
Risk Category	O1	122 O3	•		04	çarras	шу				up Required O Yes O Yes	No Number of 8	Canto	16	5
Risk Fac	tors are food prep	aration practices and employee			* mx				rep	ortec	d to the Centers for Disease	Control and Preven		10	<u> </u>
	contributing facto	ors in foodborne illness outbreal			_					_		t iliness or injury.			
(Mark design	sted compliance statu	FOODBORNE ILLNESS R (IK, OUT, NA, NO) for each numbered ite										its for category or subcat	egory.)	
IN=in compliance		e NA=not applicable NO=not observ liance Status	cos	I R)S=cc	rrecte	d on-si	ite dur	ing ins	spection R=repeat (violati Compliance Status	on of the same code provis		R	WT
IN OUT NA NO		Supervision				F	IN	оит	NA	NO	Cooking and Reheating of	Time/Temperature			
1 眞 0	Person in charge pr performs duties	esent, demonstrates knowledge, and	0	0	5	16	0				Control For Safety (Proper cooking time and tempera		0	ы	
IN OUT NA NO)	Employee Health od employee awareness; reporting	0	0			ŏ				Proper reheating procedures for h	hot holding	ŏ	8	5
3 2 0	Proper use of restri		ŏ	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date M a Public Health	•••			
IN OUT NA NO		d Hygienic Practices					0	0	0		Proper cooling time and temperat	ure		2	_
4 <u>美</u> O O 5 <u>美</u> O O		g, drinking, or tobacco use eyes, nose, and mouth	0	0	5			0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	0	5
IN OUT NA NK		g Contamination by Hands	0	0			122		0		Proper date marking and disposit			0	
7 8 0 0 0	No bare hand conta	ct with ready-to-eat foods or approved	0	ō	5	22	-	0	0		Time as a public health control: p		0	0	
8 🕱 0		properly supplied and accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer advisory provided for r		0	0	4
9 🕱 O	Food obtained from	Approved Source approved source	0	0		F	IN	OUT		NO	food Highly Susceptible	Populations	-		
100005 11炭0		oper temperature ion, safe, and unadulterated	8	0	5	24	0	0	88		Pasteurized foods used; prohibite	d foods not offered	0	0	5
12 0 0 2 0	Required records a	vailable: shell stock tags, parasite	ŏ	ŏ			IN	OUT	NA	NO	Chemical	Is			
IN OUT NA NO		tion from Contamination					0	0	X	 _	Food additives: approved and pro		0	0	5
		i manaharahari	· •					0			The design of the state of the	and advantage of the second	0	101	
13 <u>夏</u> 0 0 14 <u>岁</u> 0 0	Food separated and Food-contact surface			0		26	_		NA	NO	Toxic substances properly identifi Conformance with Appre		Ť		
14 🕱 0 0	Food-contact surface Proper disposition of	f unsafe food, returned food not re-	0	0	5		IN O	OUT		NO	Conformance with Appre Compliance with variance, specia	oved Procedures	0	0	5
14 <u>実</u> O O 15 <u>実</u> O	Food-contact surfact Proper disposition of served	es: cleaned and sanitized f unsafe food, returned food not re-	0	0	5 2	27	іN О	OUT	×		Conformance with Appr Compliance with variance, specia HACCP plan	oved Procedures lized process, and			5
14 <u>実</u> O O 15 <u>実</u> O	Food-contact surfact Proper disposition of served	es: cleaned and sanitized	0 0 ontro	0	5 2 intr	27 odu	IN O	O O of p	× atho		Conformance with Appr Compliance with variance, specia HACCP plan	oved Procedures lized process, and			5
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Champy's Famous Fried Chicken Establishment Number #: [605247366

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 CL Dishwasher	QA CL	200 50						

uipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	37				
Low boy	38				
Warmer	165				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mashed potatoes (Warmer)	Hot Holding	157
Mac n cheese (warmer)	Hot Holding	158
Dairy (beer walk in)	Cold Holding	38
Mac n cheese (Hot well)	Hot Holding	152
Mashed potatoes (hot well)	Hot Holding	157
Fried chicken	Hot Holding	191
Raw chicken liver (ice bath)	Cold Holding	37
Raw chicken wings (ice bath)	Cold Holding	38
Coleslaw (low boy)	Cold Holding	38
Cut leafy greens (low boy)	Cold Holding	37
Mac n cheese (walk in)	Cold Holding	37
Coleslaw (walk in)	Cold Holding	38
Raw chicken (walk in)	Cold Holding	38
Dairy (walk in)	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Champy's Famous Fried Chicken

Establishment Number : 605247366

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.
- 6: (IN): good handwashing observed.

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 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.
- 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): no cooking of TCS foods observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.
- 19: (IN): See temperatures.
- 20: (IN): See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

Establishment Information

Establishment Name: Champy's Famous Fried Chicken Establishment Number: 605247366

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Champy's Famous Fried Chicken Establishment Number #: 605247366

Sources				
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments