



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

88

Establishment Name Champy's Fried Chicken Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 526 E. MLK Blvd. ☐ Temporary ☐ Seasonal

City Chattanooga Time in 02:46 PM AM / PM Time out 03:45 PM AM / PM

Inspection Date 07/24/2023 Establishment # 605208891 Embargoed 5

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

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 46

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 | |
| | IN | OUT | NA | NO | Supervision | | | | | | | | | | | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | | | | | | | | | |
| 1 | <input checked="" type="radio"/> | <input type="radio"/> | | | Person in charge present, demonstrates knowledge, and performs duties | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | 16 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper cooking time and temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | | |
| | IN | OUT | NA | NO | Employee Health | | | | | | | | | | 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"/> | | | | | | | |
| 2 | <input checked="" type="radio"/> | <input type="radio"/> | | | Management and food employee awareness, reporting | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | IN | OUT | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | | | | | | | | | | |
| 3 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper use of restriction and exclusion | | | | | <input type="radio"/> | <input type="radio"/> | | | 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"/> | | 5 | | | | | | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | | | | | | | 19 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Proper hot holding temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | |
| 4 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Proper eating, tasting, drinking, or tobacco use | | | | | <input type="radio"/> | <input type="radio"/> | | 20 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Proper cold holding temperatures | | | | | <input type="radio"/> | <input type="radio"/> | | | | | | | | | |
| 5 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | No discharge from eyes, nose, and mouth | | | | | <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"/> | | | | | | | | | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | | | | | | 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"/> | | | | | | | |
| 6 | <input checked="" type="radio"/> | <input type="radio"/> | | <input type="radio"/> | Hands clean and properly washed | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | IN | OUT | NA | NO | Consumer Advisory | | | | | | | | | | | | | | |
| 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"/> | | | 23 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Consumer advisory provided for raw and undercooked food | | | | | <input type="radio"/> | <input type="radio"/> | | 4 | | | | | | |
| 8 | <input checked="" type="radio"/> | <input type="radio"/> | | | Handwashing sinks properly supplied and accessible | | | | | <input type="radio"/> | <input type="radio"/> | | 2 | | IN | OUT | NA | NO | Highly Susceptible Populations | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Approved Source | | | | | | | | | | 24 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Pasteurized foods used; prohibited foods not offered | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | |
| 9 | <input checked="" type="radio"/> | <input type="radio"/> | | | Food obtained from approved source | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | IN | OUT | NA | NO | Chemicals | | | | | | | | | | | | | | |
| 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"/> | | | 25 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Food additives: approved and properly used | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | | |
| 11 | <input type="radio"/> | <input checked="" type="radio"/> | | | Food in good condition, safe, and unadulterated | | | | | <input checked="" type="radio"/> | <input type="radio"/> | | | 26 | <input checked="" type="radio"/> | <input type="radio"/> | | | Toxic substances properly identified, stored, used | | | | | <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"/> | | | | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | | | | | | | | | | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | | | | | | 27 | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | Compliance with variance, specialized process, and HACCP plan | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | |
| 13 | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | Food separated and protected | | | | | <input type="radio"/> | <input type="radio"/> | | 4 | | | | | | | | | | | | | | | | | | | | |
| 14 | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | | Food-contact surfaces: cleaned and sanitized | | | | | <input type="radio"/> | <input type="radio"/> | | 5 | | | | | | | | | | | | | | | | | | | | |
| 15 | <input checked="" type="radio"/> | <input type="radio"/> | | | Proper disposition of unsafe food, returned food not re-served | | | | | <input type="radio"/> | <input type="radio"/> | | 2 | | | | | | | | | | | | | | | | | | | | |

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 |
| | OUT | Safe Food and Water | | | | | | | OUT | Utensils and Equipment | | | | | |
| 28 | <input type="radio"/> | Pasteurized eggs used where required | | | <input type="radio"/> | <input type="radio"/> | 1 | 45 | <input type="radio"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 29 | <input type="radio"/> | Water and ice from approved source | | | <input type="radio"/> | <input type="radio"/> | 2 | 46 | <input type="radio"/> | Warewashing facilities, installed, maintained, used, test strips | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 30 | <input type="radio"/> | Variance obtained for specialized processing methods | | | <input type="radio"/> | <input type="radio"/> | 1 | 47 | <input type="radio"/> | Nonfood-contact surfaces clean | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Food Temperature Control | | | | | | | OUT | Physical Facilities | | | | | |
| 31 | <input checked="" type="radio"/> | Proper cooling methods used; adequate equipment for temperature control | | | <input type="radio"/> | <input type="radio"/> | 2 | 48 | <input type="radio"/> | Hot and cold water available; adequate pressure | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 32 | <input type="radio"/> | Plant food properly cooked for hot holding | | | <input type="radio"/> | <input type="radio"/> | 1 | 49 | <input type="radio"/> | Plumbing installed; proper backflow devices | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 33 | <input type="radio"/> | Approved thawing methods used | | | <input type="radio"/> | <input type="radio"/> | 1 | 50 | <input type="radio"/> | Sewage and waste water properly disposed | | | <input type="radio"/> | <input type="radio"/> | 2 |
| 34 | <input type="radio"/> | Thermometers provided and accurate | | | <input type="radio"/> | <input type="radio"/> | 1 | 51 | <input type="radio"/> | Toilet facilities: properly constructed, supplied, cleaned | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Food Identification | | | | | | | OUT | Administrative Items | | | | | |
| 35 | <input type="radio"/> | Food properly labeled; original container; required records available | | | <input type="radio"/> | <input type="radio"/> | 1 | 52 | <input type="radio"/> | Garbage/refuse properly disposed; facilities maintained | | | <input type="radio"/> | <input type="radio"/> | 1 |
| | OUT | Prevention of Food Contamination | | | | | | 53 | <input type="radio"/> | Physical facilities installed, maintained, and clean | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 36 | <input type="radio"/> | Insects, rodents, and animals not present | | | <input type="radio"/> | <input type="radio"/> | 2 | 54 | <input type="radio"/> | Adequate ventilation and lighting; designated areas used | | | <input type="radio"/> | <input type="radio"/> | 1 |
| 37 | <input type="radio"/> | Contamination prevented during food preparation, storage & display | | | <input type="radio"/> | <input type="radio"/> | 1 | | OUT | Compliance Status | | | YES | NO | WT |
| 38 | <input type="radio"/> | Personal cleanliness | | | <input type="radio"/> | <input type="radio"/> | 1 | 57 | <input checked="" type="radio"/> | Non-Smokers Protection Act | | | <input checked="" type="radio"/> | <input type="radio"/> | |
| 39 | <input type="radio"/> | Wiping cloths: properly used and stored | | | <input type="radio"/> | <input type="radio"/> | 1 | 58 | <input type="radio"/> | Compliance with TN Non-Smoker Protection Act | | | <input type="radio"/> | <input type="radio"/> | 0 |
| 40 | <input type="radio"/> | Washing fruits and vegetables | | | <input type="radio"/> | <input type="radio"/> | 1 | 59 | <input type="radio"/> | Tobacco products offered for sale | | | <input type="radio"/> | <input type="radio"/> | |
| | OUT | Proper Use of Utensils | | | | | | If tobacco products are sold, NSPA survey completed | | | | | <input type="radio"/> | <input type="radio"/> | |
| 41 | <input type="radio"/> | In-use utensils; properly stored | | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | |
| 42 | <input type="radio"/> | Utensils, equipment and linens; properly stored, dried, handled | | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | |
| 43 | <input type="radio"/> | Single-use/single-service articles; properly stored, used | | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | |
| 44 | <input type="radio"/> | Gloves used properly | | | <input type="radio"/> | <input type="radio"/> | 1 | | | | | | | | |

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 [Signature] Date 07/24/2023 Signature of Environmental Health Specialist [Signature] Date 07/24/2023

**** 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: | Champy's Fried Chicken |
| Establishment Number #: | 605208891 |

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|---|--|
| 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 | Quaternary | 200 | |
| Auto chlor | Chlorine | 10 | |

| | |
|------------------------------|----------------------------------|
| Equipment Temperature | |
| Description | Temperature (Fahrenheit) |
| Tomale freezer | -2 |

| | | |
|--------------------------------|----------------------|----------------------------------|
| Food Temperature | | |
| Description | State of Food | Temperature (Fahrenheit) |
| Chicken wings | Cooking | 199 |
| Tenders | Cooking | 199 |
| Fried chicken | Cooking | 200 |
| Bake beans | Hot Holding | 145 |
| Green beans | Hot Holding | 166 |
| Mashed potatoes | Hot Holding | 155 |
| Gravy | Hot Holding | 155 |
| Mac cheese | Hot Holding | 145 |
| Gumbo | Hot Holding | 155 |
| Potato salad | Cold Holding | 38 |
| Slaw | Cold Holding | 38 |
| Chicken salad | Cold Holding | 38 |
| Grilled chicken in hot holding | Hot Holding | 100 |

Observed Violations

Total # 3

Repeated # 0

11: 2 dented cans on shelf dry storage, pulled and discarded. Need to set up space with sign for staff to cull cans when unpacking and placing on storage shelf.

14: Auto chlor dish machine not dispensing 50ppm, was about 10ppm. Service call was made

31: Hot box not hot enough to keep food above 135

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Champy's Fried Chicken

Establishment Number : 605208891

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Posted
- 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: Hands washed
- 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:
- 10: (NO): No food received during 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: Chicken cooked over 165
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection
- 19: Grilled chicken hot box below 135 all other food above 135
- 20: Food held below 41
- 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:
- 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: Champy's Fried Chicken

Establishment Number : 605208891

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

| Establishment Information | |
|---------------------------|--|
| Establishment Name | |
| Address | |
| City | |
| State | |
| Zip | |
| Phone | |
| Business Hours | |
| Owner/Manager | |
| Employee Count | |
| Establishment Type | |
| Other Information | |

| | |
|---------------------|------------------------|
| Establishment Name: | Champy's Fried Chicken |
|---------------------|------------------------|

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|-------------------------|-----------|
| Establishment Number #: | 605208891 |
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|----------------|
| Sources |
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| | |
|--------------|------|
| Source Type: | Food |
|--------------|------|

Source: Sysco

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments