# **TENNESSEE DEPARTMENT OF HEALTH**

| FOOD SERVICE ES   |   |          |   |  | E ESTA                    | BL         | ISH                        | IM          | INT          | r IN  | ISI    | PEC                  | TIC    | ON REPORT | sco       | RE       |        |   |                     |          |          |     |
|---|---|----------|---|--|---------------------------|------------|----------------------------|-------------|--------------|-------|--------|----------------------|--------|-----------|-----------|----------|--------|---|---------------------|----------|----------|-----|
|   |   | S. Carlo |   |  |                           |            |                            |             |              |       |        |                      |        |           |           |          |        |   | 1 C                 |          |          |     |
| Establishment Name  |   |          |   | O Farmer's Market Food Unit Type of Establishment O Mobile |                           |            |                            |             |              |       |        |                      |        |           |           |          |        |   |                     |          |          |     |
| Address 5   |   |          | 5100 Hixson Pike O Temporary O Seasonal |  |                           |            |                            |             |              |       |        |                      |        | ▏┹┷╺╲     |           |          | /      |   |                     |          |          |     |
|   |   |          |   | 02   | 2:0                       | 0 F        | M                          | _ A)        | M/P          | M Tir | me ou  | ut 02:30: PM AM / PM |        |           |           |          |        |   |                     |          |          |     |
| Inspection  | n Da  | te       |   | 08/2   | 9/20                      | 23 🗉       | stablishm                  | ent# 60     | 530295       | 3     |        |                      | Emba   | rgoe      | d 0       | )        |        |   |                     |          |          |     |
| Purpose of Inspection O Routine AFollow-up O Complaint O Preliminary O Consultation/Other |   |          |   |  |                           |            |                            |             |              |       |        |                      |        |           |           |          |        |   |                     |          |          |     |
| Risk Cate   | isk Category O1 22 O3 O4 Follow-up Required O Yes 2 No Number of Seats 60   |          |   |  |                           |            |                            |             |              |       |        |                      |        |           |           |          |        |   |                     |          |          |     |
|   | 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.  |          |   |  |                           |            |                            |             |              |       |        |                      |        |           |           |          |        |   |                     |          |          |     |
|   | (Ma   | rk de    | algaa                                   | ted compl  | iance stati               | us (IN, OL |                            |             |              |       |        |                      |        |           |           |          |        | INTERVENTIONS<br>ach liam as applicable. Deduct points for                            | category or subcate | gory.)   |          |     |
| IN=in co  | mpii  | ance     |   | <b>OUT</b> =not  | in complia                |            | A=not applic<br>status     | able N      | Ø=not observ |       |        |                      | \$=co: | recte     | d on-s    | ite duri | ng ins | spection R=repeat (violation of t   |                     |          |          | -   |
| INC   | DUT   | NA       | NO                                      |  | com                       |            | pervision                  |             |              | COS   |        |                      | h      | IN        | 0.0       | NA       | 110    | Compliance Status<br>Cooking and Reheating of Time                                    |                     | cos      | ~        |     |
| 1 🐹   | 0   |          |   |  |                           | present, o | demonstra                  | ites knowk  | edge, and    | 0     | 0      | 5                    | 16     |           |           |          |        | Control For Safety (TCS)  | Foods               | ~        | ~        |     |
| INC   | DUT   | NA       | NO                                      | performs   |                           |            | oyee Heal                  |             |              |       |        |                      | 16     | 00        | 00        |          |        | Proper cooking time and temperatures<br>Proper reheating procedures for hot ho        | ding                | 00       | ő        | 5   |
| 2 <u>候</u><br>3 渓   | 응   |          |   |  |                           |            | ployee awa<br>nd exclusio  |             | eporting     | 0     | 0      | 5                    |        | IN        | оυт       | NA       | NO     | Cooling and Holding, Date Markin<br>a Public Health Cont                              |                     |          |          |     |
| IN C  | DUT   | NA       |   |  | Go                        | od Hygi    | ionic Prac                 | ctices      |              |       |        |                      |        | ×         | 0         |          |        | Proper cooling time and temperature   |                     | 0        | 0        | _   |
|   | 응   |          |   |  |                           |            | king, or tob<br>ose, and m |             |              | 8     | 8      | 5                    |        | e ()      | 0         |          | 0      | Proper hot holding temperatures<br>Proper cold holding temperatures                   |                     | 0        | 8        |     |
|   |   | NA       |   | Hands d  | Prevent<br>lean and p     |            | taminatio                  | on by Ha    | nds          | 0     |        |                      | 21     | *         | 0         | 0        | -      | Proper date marking and disposition   |                     | 0        | 0        | °   |
|   | ŏ   | 0        | ŏ                                       | No bare  | hand cont                 | tact with  | ready-to-e                 | at foods o  | r approved   | ō     | ŏ      | 5                    | 22     | -         | 0         | O<br>NA  |        | Time as a public health control: proced   |                     | 0        | 0        |     |
| 8 🐹   | 0   |          |   | Handwa   | procedur<br>shing sink    | s proper   | fy supplied                |             | ssible       | 0     | 0      | 2                    | 23     | N N       | OUT       | 12       | NO     | Consumer advisory provided for raw an   |                     | 0        | 0        | 4   |
|   | 0   |          |   | Food ob  |                           | m approv   | ved Source                 | ,           |              | 0     | 0      | -                    |        | IN        | OUT       |          | NO     | food<br>Highly Susceptible Popu   | ations              | -        | -        |     |
| 10 O  | 8   | 0        | 2                                       |  |                           |            | mperature<br>fe, and una   |             | 4            | 8     | 00     | 5                    | 24     | 0         | 0         | Ж        |        | Pasteurized foods used; prohibited food   | is not offered      | 0        | 0        | 5   |
|   | ŏ   | ×        | 0                                       |  | d records a               |            | : shell stoc               |             |              | ŏ     | ŏ      |                      |        | IN        | OUT       | NA       | NO     | Chemicals   |                     |          |          |     |
| IN 0  | DUT   | NA       | NO                                      |  | Prote                     |            | om Conta                   | mination    | •            |       |        |                      | 25     | 0         | 0         | X        |        | Food additives: approved and properly   |                     | 0        | <u> </u> | 5   |
|   | 응   | 8        |   |  | parated an<br>ntact surfa |            | aned and s                 | sanitized   |              | 8     | 8      | 5                    | 26     | ĭ N       | O<br>OUT  | NA       |        | Toxic substances properly identified, st<br>Conformance with Approved                 |                     | 0        | 0        |     |
|   | 0   |          | ·                                       | Proper d<br>served   | isposition                | of unsaf   | fe food, reb               | urned food  | i not re-    | 0     | 0      | 2                    | 27     | 0         | 0         | ×        |        | Compliance with variance, specialized<br>HACCP plan                                   | process, and        | 0        | 0        | 5   |
|   |   |          | Goo                                     | d Retai  | l Practic                 | ces are    | prevent                    | ive mea     | sures to c   | ontro | l the  | intr                 | oduc   | tion      | ofp       | atho     | gens   | s, chemicals, and physical objec  | la into fooda.      |          |          |     |
|   |   |          |   |  |                           |            |                            |             |              | GOO   | D R    | <b>TTA</b>           | L PR   | ACT       | ICE       | 5        |        |   |                     |          |          |     |
|   |   |          | 00                                      | T=not in a   |                           | pliance    | Status                     |             | COS=corre    |       | R R    |                      | inspe  | ction     |           |          |        | R-repeat (violation of the sa<br>Compliance Status                                    |                     | COS      | R        | WT  |
|   | DUT   | Dect     |   | d caas u   | Safe                      | Food as    | nd Water                   |             |              |       |        |                      |        | _         | UT        |          |        | Utensils and Equipment  | d declared          | _        | _        |     |
| 29  | 0   | Wate     | er and                                  | lice from  | sed where<br>approved     | source     |                            |             |              | 0     | 0      | 2                    | 4      | s (       |           |          |        | infood-contact surfaces cleanable, prop<br>and used                                   | ny designed,        | 0        | 0        | 1   |
|   | ЭЛТ   | Varia    | ince (                                  |  |                           |            | cessing me                 |             |              | 0     | 0      | 1                    | 4      | 5 (       | o v       | Varewa   | ashin  | g facilities, installed, maintained, used, t  | est strips          | 0        | ٥        | 1   |
| 31  | 0   | Prop     |   | oling met  | hods used                 | t; adequa  | ate equipm                 | ent for ten | nperature    | 0     | 0      | 2                    | 4      | _         | O N<br>UT | lonfoo   | d-con  | ntact surfaces clean<br>Physical Facilities   |                     | 0        | 0        | 1   |
|   |   |          |   |  | cooked fo                 |            | ding                       |             |              |       | 0      |                      | 4      | 8 (       | 0         |          |        | swater available; adequate pressure   |                     | 0        |          | 2   |
| <u> </u>  |   | <u> </u> |   |  | vided and                 |            | ,                          |             |              | 0     | 0      | 1                    | 49     | _         |           |          |        | stalled; proper backflow devices<br>I waste water properly disposed                   |                     | 0        | 8        | 2   |
|   | TUC   |          |   |  |                           |            | fication                   |             |              |       |        |                      | 5      | _         |           |          |        | es: properly constructed, supplied, clean   |                     |          | 0        | 1   |
|   | O<br>DUT  | Food     | i prop                                  | ,  |                           |            | ner; require<br>Contami    |             | available    | 0     | 0      | 1                    | 5      |           | -         | -        |        | use properly disposed; facilities maintair<br>lities installed, maintained, and clean | ed                  | 0        | 0        | 1   |
|   |   | Insec    | ots, ro                                 |  | d animals                 |            |                            |             |              | 0     | 0      | 2                    | 5      | _         | -         |          |        | entilation and lighting; designated areas (   | ised                | ō        | õ        | 1   |
| 37  | 0   | Cont     | amin                                    | ation prev   | vented dur                | ring food  | preparatio                 | n, storage  | & display    | 0     | 0      | 1                    |        | 0         | UΤ        |          |        | Administrative items  |                     |          |          |     |
|   | -   | -        |   | cleanlines   |                           |            |                            |             |              | 0     | 0      | 1                    | 5      |           | _         |          | -      | nit posted  |                     | 0        | 0        | 0   |
|   |   |          |   |  | erly used<br>vegetable    |            | be                         |             |              |       | 0      | 1                    | 54     | »   (     | 0 1       | nost re  | cent   | Compliance Status   |                     | O<br>YES |          | WT  |
|   | лл<br>О   | In-us    | e ute                                   | nsils: pro   | Proper<br>perly store     |            | f Utensils                 |             |              | 0     |        | 1                    | 5      | ,         | - 2       | Complia  | ance   | Non-Smokers Protection<br>with TN Non-Smoker Protection Act                           | Act                 | X        | 01       |     |
| 42  | 0   | Uten     | sils, e                                 | equipment  | t and liner               | ns; prope  | rly stored,<br>perly store |             | dled         | 0     | 0<br>0 | 1                    | 5      | 8         | T         | obacc    | o pro  | ducts offered for sale<br>roducts are sold, NSPA survey complete                      | 4                   | 0        | 0        | 0   |
|   |   |          |   | ed proper  |                           | cres, pro  | peny store                 | a, used     |              |       | ő      |                      | 6      | -         | 1         | 0.080    | oo pr  | www.sare.survey.comprete  |                     | 0        | -        |     |
|   | 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 an   | 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 61:14-702, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.   |          |   |  |                           |            |                            |             |              |       |        |                      |        |           |           |          |        |   |                     |          |          |     |
| /. (  | L,  | ng.      | Ľ                                       | in   | r                         |            |                            |             |              | 29/2  |        | 3                    |        |           |           | <b>)</b> | Я      | R   | (                   | )8/2     | 9/2      | 023 |

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

Free food safety training classes are available each month at the county health department. Please call ( ) 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

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



#### Establishment Information Establishment Name: Chicken Salad Chick Establishment Number #: 605302953

| Warewashing Info |                |     |                          |  |  |  |  |  |  |  |  |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature (Fahrenheit) |  |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |  |
|                  |                |     |                          |  |  |  |  |  |  |  |  |

| Equipment Temperature |                          |
|-----------------------|--------------------------|
| Description           | Temperature (Fahrenheit) |
|                       |                          |
|                       |                          |
|                       |                          |
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| Decoription | State of Food | Temperature ( Fahrenheit |
|-------------|---------------|--------------------------|
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### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Chicken Salad Chick Establishment Number : 605302953

| Comments/Other Observations |  |
|-----------------------------|--|
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Additional Comments See last page for additional comments.

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| E | st | at | olis | hment | Information |
|---|----|----|------|-------|-------------|
| - | -  |    |      |       |             |

Establishment Name: Chicken Salad Chick Establishment Number : 605302953

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Chicken Salad Chick Establishment Number # 605302953

| Sources      |         |  |
|--------------|---------|--|
| Source Type: | Source: |  |

## Additional Comments