

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



Establishment Information

Establishment Name: Champys Chicken

Establishment Number #: 605262862

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)
Dish Machine	Chlorine	50	
Triple Sink	QA	400	
Wiping Cloth Solution		400	

Equipment Temperature

Description	Temperature (Fahrenheit)
See Remarks	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken	Cooking	191
Fish (ice bath)	Cold Holding	40
Cole Slaw (Low boy 1)	Cold Holding	39
Cole Slaw (walk in)	Cold Holding	37
Chicken (hot box)	Hot Holding	137
Mac & Cheese (Bain marie)	Hot Holding	163
Potato Salad (low boy 2)	Cold Holding	39
Fried Chicken	Hot Holding	136
Baked Beans (4 hrs)	Cooling	63
*Rice (glass door cooler)	Cold Holding	48
*Chicken Wings (glass door cooler)	Cold Holding	50
*Chicken Tenders (ice bath)	Cold Holding	45

Observed Violations

Total # 3

Repeated # 0

20: Chicken tenders holding at 45°F in ice bath on cookline. Must be 41°F or below. TCS foods in sliding glass door cooler holding between 47-50°F. Must be held at 41°F or below. TCS foods were moved at time of inspection and maintenance was notified of repair.

36: Excessive flies noted on cookline at time of inspection.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

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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) Observed employees washing hands as needed during inspection. Proper and adequate 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 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.
- 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: (IN) Proper cooking temperatures observed of TCS foods at time of inspection. (See food temperatures)
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Proper cooling time/temperatures noted from baked beans cooling in walk in cooler unit. Product was at 63°F/4 hrs. Discussed proper time documentation when products hot 135°F and cooling begins.
- 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.
- 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: (IN) Establishment does not allow smoking inside facility and is in compliance with the State of TN non-smokers protection act.
- 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.

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

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Source Type:	Source:
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Additional Comments