



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Chicken Salad Chick Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 5100 Hixson Pike ☐ Temporary ☐ Seasonal
City Hixson Time in 01:35 PM AM / PM Time out 02:15 PM AM / PM
Inspection Date 02/06/2023 Establishment # 605302953 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 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.

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					Compliance Status					Compliance Status					Compliance Status					Compliance Status					Compliance Status				
IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT	IN	OUT	NA	NO	WT
Supervision					Supervision					Supervision					Supervision					Supervision					Supervision				
1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	1	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.					Person in charge present, demonstrates knowledge, and performs duties.				
Employee Health					Employee Health					Employee Health					Employee Health					Employee Health					Employee Health				
2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	2	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting					Management and food employee awareness, reporting				
3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	3	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion					Proper use of restriction and exclusion				
Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices					Good Hygienic Practices				
4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	4	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use					Proper eating, tasting, drinking, or tobacco use				
5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	5	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	20	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth					No discharge from eyes, nose, and mouth				
Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands					Preventing Contamination by Hands				
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed					Hands clean and properly washed				
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	22	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed					No bare hand contact with ready-to-eat foods or approved alternate procedures followed				
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	23	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible					Handwashing sinks properly supplied and accessible				
Approved Source					Approved Source					Approved Source					Approved Source					Approved Source					Approved Source				
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	24	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source					Food obtained from approved source				
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature					Food received at proper temperature				
11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	11	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	26	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated					Food in good condition, safe, and unadulterated				
12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	12	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	27	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5
Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction					Required records available: shell stock tags, parasite destruction				
Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination					Protection from Contamination				
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4	28	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected					Food separated and protected				
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5	29	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2
Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized					Food-contact surfaces: cleaned and sanitized				
15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1	15	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2	30	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served					Proper disposition of unsafe food, returned food not re-served				

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

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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

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)
3 sink	Quat	0	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pot soup	Hot Holding	156
Broc chz soup	Hot Holding	157
Mac	Hot Holding	165
Chx dumpling soup	Hot Holding	162
Egg salad	Cold Holding	36
Chx salad	Cold Holding	38
Cut toms	Cold Holding	39
Pimento chz	Cold Holding	37
Pasta salad	Cold Holding	38
Leaf lettuce cut	Cold Holding	41
Chicken	Cooling	63
Chx salad	Cold Holding	40

Observed Violations

Total # 3

Repeated # 0

14: Sanitizer at 3 sink test at 0 ppm. Container was empty. Changed container and tested at 400 ppm.

33: Thawing cream cheese blocks in warm standing water. Items should be cooled under cool running water or in cooler to maintain proper temperature during thawing process.

54: Employee drink cup stored on table by soups next to bread rack. Employee drinks should be stored to prevent contamination of food and equipment.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chicken Salad Chick

Establishment Number : 605302953

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Observed good hand washing
- 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: Approved
- 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: Cooling within correct timeframe. Recording for cooked/cooled chicken was incorrectly recorded today. Please review with staff.
- 19: See food temps
- 20: See food temps
- 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.

***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: 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:	Water	Source:	Public
Source Type:	Food	Source:	Reinhardt
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments