TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Establishment Name Kentucky Fried Chicken #49							Tur	o of F	Establi	-	Fermer's Market Food Unit O Mobile)				
Address 6262 Winchester							i yp	eore	stabil	snime	O Temporary O Seasonal						
City Memphis Time in					12	2:3	0 F	M	AJ	M/PI	и Тir	ne oi	а 01:05: PM АМ/РМ				
										_							
				Jon					Martharia	ary						48	
Risk	Cat		*	act	O1 XC2 O3 ors are food preparation practices and employee	beha	vior	04	st co	mm	only			up Required X Yes O No Number of to the Centers for Disease Control and Preven		40	
	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.																
		(14	uric des	elgnet	FOODBORNE ILLNESS R led compliance status (IK, OUT, KA, NO) for each numbered ite										egory.		
IN-	in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ				S=con	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provis			
H	IN	оит	NA	NO	Compliance Status Supervision	COS	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
\rightarrow	 篇	0		110	Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
\square			NA	NO	Employee Health	-	-	-		<u>爲</u> 0		0 <u>×</u>		Proper cocking time and temperatures Proper reheating procedures for hot holding	0	응	5
	_	×			Management and food employee awareness; reporting	-	0	5		IN	олт		NO	Cooling and Holding, Date Marking, and Time as			
$ \rightarrow $	実 IN	0	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0	-	18	0	0	17	0	Public Health Control Proper cooling time and temperature	0		_
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	5	19	Š	0			Proper hot holding temperatures	0	0	
	黨 IN	0	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-	20 21	0	00		23	Proper cold holding temperatures Proper date marking and disposition	8	8	5
-	<u>8</u>	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	0	0	X	ο	Time as a public health control: procedures and records	0	0	
	影	0	0	0	alternate procedures followed	0	0			IN	OUT	NA	NO	Consumer Advisory			
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	-	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
	<u>8</u>	0	0		Food obtained from approved source Food received at proper temperature	8	0			IN		NA	NO	Highly Susceptible Populations			-
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	×	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
\square	O IN	0	XX NA	0	destruction Protection from Contamination	0	0		25	IN O	OUT		NO	Chemicals			
13	2	0	0	NO	Food separated and protected	-	0			0	0 X			Food additives: approved and properly used Toxic substances properly identified, stored, used	0 XX		5
-	_	<u>×</u>	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0		5		_	_	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	2	0			served	0	0	2	27	0	0	黨		HACCP plan	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.										of p	atho	gens	, chemicals, and physical objects into foods.			
				Goo	e recan riaccices are preventive measures to c	GOOD RETAIL PRACTICES											
												3		R-repeat (violation of the same code provision)			
		010			T=not in compliance COS=con Compliance Status	ected o		during		ction		3		R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	8		Past	OU	T=not in compliance COS=con Compliance Status Safe Food and Water Id eggs used where required	COS	R	during WT	inspec	o	UT SX F	ood ar		Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
28 29 30	3	8	Past Wate	OU eurize	T=not in compliance COS=con Compliance Status Safe Food and Water	COS O O	R R	during WT	45	ction 5 8	UT B	ood ar onstru	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
29	3 9 0	0000	Paste Wate Varia	OU eurize er and	T=not in compliance COS=con Compliance Status Safe Food and Water Id eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control		R R O O O	during WT	45 46	ction 5 8 5 (UT Bill of O V	ood ar onstru Varews	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	1
29 30 31	8 9 0	00000	Paste Wate Varia Prop contr	ou eurize er and ince o ol	Tenot in compliance COSecon Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control cling methods used; adequate equipment for temperature	0 0 0 0	0 0 0	during WT	45 46 47	ction 5 8 7 0	UT S O V O V O N UT	ood ar onstru Varews Ionfoo	cted, ashin d-cor	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities	0	0 0 0	1
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Signature of Person In Charge

SCORE

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

Free food safety training classes are available each month at the county health department. Please call () 9012229200 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: Kentucky Fried Chicken #49 Establishment Number # 605157065

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit
Chicken pot pie	Hot Holding	157
Chicken wings	Hot Holding	135
Cole slaw	Cold Holding	40
Chicken thigh	Hot Holding	158

Observed Violations	
Total # 14	
Repeated # 0	
2: No employee illness policy in place	
8: No paper towels at the handwashing station	
14: Build up pink biofilm in ice machine	
26: Spray bottle stored near canned green beans	
36: Cockroach and flies in the kitchen	
45: Cooler in the serving lane lobby has a stain.	
48: No hot water at handwashing sink near drive thru	
51: Toilet in women restroom cannot be flushed	
53: Water on the floor near walk in cooler.	

- 53: Build up ice in walk in freezer
- 53: Build up grease under the fryers
- 53: Walk in chicken cooler has build up chicken liquid on the walls
- 54: Light fixture is hanging off ceiling near back exit
- 54: Dust build up in the vents in kitchen

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Kentucky Fried Chicken #49 Establishment Number: 605157065

Comments/Oth	er Observatio	ons		
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"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: Kentucky Fried Chicken #49 Establishment Number: 605157065

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Kentucky Fried Chicken #49 Establishment Number # 605157065

Sources				
Source Type:	Food	Source:	McLane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments