TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		744	and the second		KFC K365003									O Farmer's Market Food Unit			
Establishment Name 2501 S. Broad St						Тур	e of E	Establi	ishme	ent @ Permanent O Mobile							
A01655					_					O Temporary O Seasonal							
			.:1	5 A	IVI	_ A!	1 / PI	M Ti	me o	л <u>12:00</u> : <u>РМ</u> АМ/РМ							
Insp	pecti	on Da	ate		04/25/2022 Establishment = 60516822	:2		_	Emba	irgoe	d 0						
Pur	rpose	of In	spect	tion	Routine O Follow-up O Complaint	¢.		O Pro	limin	ary		C	Cor	nsuitation/Other			
Ris	k Ca	tegon	-		O1 312 O3			O 4						up Required O Yes 🕱 No Number of S	Seats	33	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreat									to the Centers for Disease Control and Preven	tion		
					FOODBORNE ILLNESS R						_						
		(11	uric de	algnat	ed compliance status (IN, OUT, NA, NO) for each numbered He										egory.		
IN	N⊫in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		\$=co	recte	d on-si	ite duri	ing ins	pection R=repeat (violation of the same code provisi Compliance Status	ion) COS	R	WT
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0		_	Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures			
			NA		Employee Health					Ň		ŏ		Proper reheating procedures for hot holding	00	ŏ	5
23		0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3		-	NA	NO	Good Hygienic Practices	Ľ	-	_	18	0	0	0	<u>8</u> 3	Public Health Centrol Proper cooling time and temperature	0	0	
4	12	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	12	0	0		Proper hot holding temperatures	0	0	
5	XX IN		NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		25	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	응	5
6	巖			0	Hands clean and properly washed	0	0		22		ō	×		Time as a public health control: procedures and records	ō	õ	
7	鬣	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT			Consumer Advisory	-	- 1	
8	X	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
	嵩	0	<u> </u>		Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
	0		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		ō	×	0	Required records available: shell stock tags, parasite	ŏ	ŏ			IN	OUT	NA	NO	Chemicals			
			NA	-	destruction Protection from Contamination	–	-	-	25	0	0	25		Food additives: approved and properly used	0	न	
13	12	0	0		Food separated and protected		0		26	鬣	0		·	Toxic substances properly identified, stored, used	0	ō	5
		0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	黛	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								ETAI				_	_				
														R-repeat (violation of the same code provision)			
				00	Finot in compliance COS=com		_			10.00						- 1	wr
		OUT		00	Compliance Status		R	WT	Ê					Compliance Status Utensils and Equipment	COS	R	
	28	0		eurize	Compliance Status Safe Food and Water d eggs used where required	0	R	1	Ē	0	UT EX F			Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		-	1
- 2	28 29 30	00	Wate	eurize er and	Compliance Status Safe Food and Water	0 0	R	1	4	s (UT B	onstru	cted,	Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
- 2	29	00	Wate Varia	eurize er and ance c	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods Food Temperature Control	0 0	R	1	4	5 1 5 1	UT K	onstru Varew	cted, ashin	Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	0 0	1
	29	000	Wate Varia	eurize er and ance c	Compliance Status Safe Food and Water d eggs used where required ice from approved source btained for specialized processing methods	0 0	R	1	4	5 (5 (5 (7 ()	UT S	onstru Varew	cted, ashin	Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	0	0	1
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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
PT+2207 (Rev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: KFC K365003 Establishment Number #: 605168222

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple Sink	QA	200							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
All refrigeration @ 41*F or below. Product temperatures taken from							

Food Temperature Decorption	State of Food	Temperature (Fahrenheit)	
Popcorn Chicken	Reheating	209	
Cole Slaw	Cold Holding	41	
Chicken (walk in)	Cold Holding	38	
Chicken (walk in 2)	Cold Holding	38	
Chicken Strips	Hot Holding	157	
Mac & Cheese	Hot Holding	160	
Chicken Leg	Hot Holding	162	
Chicken Breast	Hot Holding	139	
Green Beans	Hot Holding	170	

Observed Violations

Total # 5 Repeated # 0

45: Excessive ice build up noted in walk in freezer unit. Excessive carbon build up noted on sheet pans.

46: Backsplash on triple sink soiled/dirty.

47: Some non-food contact surfaces dirty.

52: Refuse area soiled/dirty. Have surfaces pressure washed to eliminate build up of debris around dumpster.

53: Floors dirty behind/underneath equipment and in wlak in freezer unit.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365003

Establishment Number : 605168222

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.

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: (NO) No raw animal foods cooked during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. 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.
- 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.

Establishment Information

Establishment Name: KFC K365003

Establishment Number: 605168222

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: KFC K365003 Establishment Number #: 605168222

Food	Source:	Approved sources noted
Water	Source:	Public
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments