

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 01:05 PM AM / PM Time out 02:05: PM AM / PM 10/20/2021 Establishment # 605302953 Embargoed 0 Inspection Date

Chicken Salad Chick

5100 Hixson Pike

Hixson

Follow-up Required

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 60 O Yes 疑 No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		C)\$=o	orrecte	ed on-si	te duri	ing ins	φ
					Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Γ
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	6	0	200	F
	IN	ОUТ	NA	NO	Employee Health		-		1	-	ō	ō	0	F
2	100	0			Management and food employee awareness; reporting	0	0							t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1	B (X)	0	0	0	F
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	_	0	0	0	F
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	2	0.00	0	0		ľ
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 🕸	0	0	0	ľ
6	巡	0		0	Hands clean and properly washed	0	0		2	2 30	l٥	0	0	ŀ
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	٦	1 -		_	_	Ľ
	~	_		_	alternate procedures followed	_		_	H	IN	OUT	NA	NO	Į,
8	JIN.	0	NIA I	LUS	Handwashing sinks properly supplied and accessible	0	0	2	Ιlz	3 0	ΙoΙ	32		Ľ
		_	NA	NO	Approved Source	_	-		ш		OUT	NA	110	μ
9	8	0	_	-	Food obtained from approved source	0	0	l I	ш	IN	OUT	NA	NO	ļ
10	0	0	0	26	Food received at proper temperature	0	0	5	₂	o ا	l٥	323		ŀ
11	×	0			Food in good condition, safe, and unadulterated	0	0	l ° l	ΙĿ	1	-		-	Ļ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	ı
	IN	OUT		NO	Protection from Contamination				2:		0	3%		Œ
13	Ŕ	0	0		Food separated and protected	0	0	4	2	B	0			Ī
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	ſ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		9

Compliance Status						COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	*	0	0	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	×	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mori			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	r
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	ŀ
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	r
-					

spect	ion	R-repeat (violation of the same code provision)				
		Compliance Status	cos	R	WT		
	OUT Utensils and Equipment						
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	黨	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	Plumbing installed; proper backflow devices	0	0	2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0	٥		
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

er. You have the right to request a h n (10) days of the date of the

Signature of Person In Charge

10/20/2021

Signat

10/20/2021

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

Date

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

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Sani bucket

Establishment Name: Chicken Salad Chick
Establishment Number #: 605302953

Smoking observed where smoking is prohibited by the Act.

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.

Warewashing Info

Machine Name
Sanitizer Type
PPM
Temperature (Fahrenheit)

Sani wipes
Quat
400
3 sink
Quat
300

300

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature	1 24 4 2 2 2	I
Description	State of Food	Temperature (Fahrenheit)
Chx Soup	Hot Holding	152
Pot soup	Hot Holding	147
Pasta salad	Cold Holding	41
Chx salad	Cold Holding	41
Egg salad	Cold Holding	41
Chx soup	Hot Holding	149
Potato soup	Hot Holding	167
Chx salad	Cold Holding	41
Egg salad	Cold Holding	39
Turkey	Cold Holding	39
Chx	Cooling	72
Turkey	Cold Holding	41
Raw chx	Cold Holding	39
Chx salad	Cold Holding	41

Observed Violations
Total # 1
Repeated # ()
47: Observed debris on soda nozzles. Clean and sanitize on a more routine basis

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 proper handwashing by employees today
- 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.
- 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: Using appropriate cooling methods for chicken
- 19: Hot food is being held at 135F or above
- 20: Cold food is holding at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper procedures observed for cut lettuce
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: Chicken Salad Chick	
stablishment Number: 605302953	
Comments/Other Observations (cont'd)	
1.00	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Chicken Salad Chick								
Establishment Number #	605302953							
Sources								
Source Type:	Water	Source:	Tnam					
Source Type:	Food	Source:	Reinhardt					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							
Discussed sanitizing	in use utensils with p	erson in charge today						