



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name BOJANGLES Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 5521 MURFREESBORO RD ☐ Temporary ☐ Seasonal  
City La Vergne Time in 02:10 PM AM / PM Time out 02:52 PM AM / PM  
Inspection Date 03/27/2024 Establishment # 605251227 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 64

**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			COS R WT		
Supervision					Compliance Status			COS R WT		
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			COS R WT		
2	IN	OUT	NA	NO	Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion					5
Good Hygienic Practices					Cooling and Holding, Date Marking, and Time as a Public Health Control			COS R WT		
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth					5
Preventing Contamination by Hands					Consumer Advisory			COS R WT		
6	IN	OUT	NA	NO	Hands clean and properly washed					5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible					2
Approved Source					Highly Susceptible Populations			COS R WT		
9	IN	OUT	NA	NO	Food obtained from approved source					5
10	IN	OUT	NA	NO	Food received at proper temperature					5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction					5
Protection from Contamination					Chemicals			COS R WT		
13	IN	OUT	NA	NO	Food separated and protected					4
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served					2
16	IN	OUT	NA	NO	Proper cooking time and temperatures					5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding					5
18	IN	OUT	NA	NO	Proper cooling time and temperature					5
19	IN	OUT	NA	NO	Proper hot holding temperatures					5
20	IN	OUT	NA	NO	Proper cold holding temperatures					5
21	IN	OUT	NA	NO	Proper date marking and disposition					5
22	IN	OUT	NA	NO	Time as a public health control: procedures and records					5
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food					4
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered					5
25	IN	OUT	NA	NO	Food additives: approved and properly used					5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used					5
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan					5

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

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					Compliance Status			COS R WT		
Safe Food and Water					Compliance Status			COS R WT		
28	OUT				Pasteurized eggs used where required					1
29	OUT				Water and ice from approved source					2
30	OUT				Variance obtained for specialized processing methods					1
Food Temperature Control					Physical Facilities			COS R WT		
31	OUT				Proper cooling methods used; adequate equipment for temperature control					2
32	OUT				Plant food properly cooked for hot holding					1
33	OUT				Approved thawing methods used					1
34	OUT				Thermometers provided and accurate					1
Food Identification					Administrative Items			COS R WT		
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					Compliance Status			YES NO WT		
36	OUT				Insects, rodents, and animals not present					2
37	OUT				Contamination prevented during food preparation, storage & display					1
38	OUT				Personal cleanliness					1
39	OUT				Wiping cloths: properly used and stored					1
40	OUT				Washing fruits and vegetables					1
Proper Use of Utensils					Non-Smokers Protection Act			COS R WT		
41	OUT				In-use utensils; properly stored					1
42	OUT				Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT				Single-use/single-service articles; properly stored, used					1
44	OUT				Gloves used properly					1
45	OUT				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
46	OUT				Warewashing facilities; installed, maintained, used, test strips					1
47	OUT				Nonfood-contact surfaces clean					1
48	OUT				Hot and cold water available; adequate pressure					2
49	OUT				Plumbing installed; proper backflow devices					2
50	OUT				Sewage and waste water properly disposed					2
51	OUT				Toilet facilities: properly constructed, supplied, cleaned					1
52	OUT				Garbage/refuse properly disposed; facilities maintained					1
53	OUT				Physical facilities installed, maintained, and clean					1
54	OUT				Adequate ventilation and lighting; designated areas used					1
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
57	OUT				Compliance with TN Non-Smoker Protection Act					0
58	OUT				Tobacco products offered for sale					0
59	OUT				If tobacco products are sold, NSPA survey completed					0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 26-14-703, 26-14-706, 26-14-708, 26-14-709, 26-14-711, 26-14-715, 26-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/27/2024 Signature of Environmental Health Specialist [Signature] Date 03/27/2024

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

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



***Establishment Information***

Establishment Name: **BOJANGLES**  
Establishment Number #: **605251227**

***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 comp	Qa	400	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Raw wic	35
Produce wic	37
Pc	40

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Chicken wings, hot box 1	Hot Holding	136
Chicken fillets, hot trays	Hot Holding	154
Chicken tenders, hot trays	Hot Holding	158
Mac n cheese, stram well	Hot Holding	168
Rice, steam	Hot Holding	154
Cut lettuce, pc	Cold Holding	41
Deli ham, grill drawe	Cold Holding	39
All raw chicken, raw wic	Cold Holding	37
Mac n cheese, produce wic	Cold Holding	39
All oths tcs, wic	Cold Holding	39
Chicken thighs, fry station	Cooking	178
Raw chicken, breading station	Cold Holding	36

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: BOJANGLES

Establishment Number : 605251227

**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Policy posted in employee break area
- 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 between tasks at time of inspection
- 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: See source
- 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: Chicken fried above minimum cook temp
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs items observed actively cooling at time of inspection
- 19: All tcs items hot held at proper temp during inspection
- 20: All tcs items cold held at time of inspection at proper temp
- 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:
- 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: BOJANGLES

Establishment Number : 605251227

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



<b>Establishment Information</b>	
Establishment Name:	BOJANGLES
Establishment Number #:	605251227

<b>Sources</b>			
Source Type:	Food	Source:	Mclane
Source Type:	Water	Source:	Lv city
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
<b>Additional Comments</b>			
Email: zamorano41@icloud.com			
Great job!			