# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Est	abis	hme	nt Nar	me	Church's Fried Chicken #1020					_	Тур	e of E	Establ	ishme	Fermer's Market Food Unit     Sent     Permanent     O Mobile			
Address 2237 Frayser Blvd.									_					O Temporary O Seasonal				
City	y				Memphis	Time in	10	):4	<u>5 A</u>	M	A	M/P	и ті	me o	J1:40:AM_ AM/PM			
Ins	pecti	on D	ate		07/07/2022 Establishment # 6050	15583	3			Emba	race	d 0	00					
			nspec			mplaint			O Pre			_		Cor	nsultation/Other			
		tego			01 102 03				04		,				up Required O Yes @ No Number of S	Coate	20	
	A CB				ors are food preparation practices and em			vior	s mo				rep	ortec	to the Centers for Disease Control and Preven		_	
				<b>as</b> (				_						_	control measures to prevent illness or injury.			
		C	ark de	algas	FOODBORNE ILLNi ted compliance status (IH, OUT, NA, NO) for each numb										INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	egoty.	1	
11	N⊨ino	compi	iance			ot observe	-	_		\$ <u>=</u> co	recte	d on-si	ite dur	ing ins	pection R=repeat (violation of the same code provis		_	
H	IN	our	NA	NO	Compliance Status Supervision	_	cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
	0	0		110	Person in charge present, demonstrates knowledge	, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
H			NA	NO	Employee Health		-	-			0	00	0	-	Proper cocking time and temperatures Proper reheating procedures for hot holding	8	8	5
2		_	-		Management and food employee awareness, report	ing		0	5		IN		NA	NO	Cooling and Holding, Date Marking, and Time as			
3	0	0	na	NO	Proper use of restriction and exclusion Good Hygienic Practices		0	0	-	12	0	0	0		Public Health Control Proper cooling time and temperature	0		
4	0	0		0	Proper eating, tasting, drinking, or tobacco use			0	5	19	12	0	0	0	Proper hot holding temperatures	0	0	
5			NA	-	No discharge from eyes, nose, and mouth Preventing Contamination by Hands		0	0	<u> </u>		8	8	8		Proper cold holding temperatures Proper date marking and disposition	8	e	5
6	0	0			Hands clean and properly washed		0	0		22		ō	ō		Time as a public health control: procedures and records	ō	ŏ	
7	യ	0	0	0	No bare hand contact with ready-to-eat foods or app alternate procedures followed	roved	ο	0	5		IN	OUT	NA	NO	Consumer Advisory	-	-	
8	0		NA		Handwashing sinks properly supplied and accessible	ė	0	0	2	23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨		nu.	no	Food obtained from approved source	_	0				IN	OUT	NA	NO	Highly Susceptible Populations			
10 11		8	0	0	Food received at proper temperature Food in good condition, safe, and unadulterated		00	0	5	24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	-	ŏ	0	0	Required records available: shell stock tags, parasit	e	ō	ŏ			IN	OUT	NA	NO	Chomicals			
	IN		NA	NO	Protection from Contamination					25	0	0	0		Food additives: approved and properly used	0	0	6
13			8	-	Food separated and protected Food-contact surfaces: cleaned and sanitized		0	0		26		0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	Ĵ
-	0		۲	J	Proper disposition of unsafe food, returned food not	re-		0		27	0	0	0		Compliance with variance, specialized process, and	0	0	
Ľ.	Ŭ	<u> </u>			served		<u> </u>	•	•		<u> </u>	<u> </u>	Ŭ		HACCP plan	Ŭ	<u> </u>	<u> </u>
				God	od Retail Practices are preventive measure	s to co	ntrol	the	intro	oduc	tion	of p	atho	geni	, chemicals, and physical objects into foods.			
									<b>1/</b> .\I			ĪCE	3					
F				00	Compliance C C	OS=correc	ted or COS			inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	00			Safe Food and Water		~					UT			Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
	29	Ō	Wab	erand	ed eggs used where required d ice from approved source		0	0	2	4	s i				and used	0	0	1
H	30			ance	obtained for specialized processing methods Food Temperature Control		0	0	1	4	s   1	0  v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
Ε.	31	0	Prop	er co	oling methods used; adequate equipment for tempera	ature	0	0	2	4	_		lonfoo	d-cor	tact surfaces clean	0	0	1
	32		cont		properly cooked for hot holding		~	- T	-			UT			Physical Facilities		~	2
			IPtan				0	0	1	4		_	ot and	1 cold	water available: adequate pressure	0		2
	33	0	Appr	roved	thawing methods used		0	0 0	1	4	3	0 H 0 P			i water available; adequate pressure italied; proper backflow devices	_	Õ	2
	33 34	0	Appr Ther	roved	thawing methods used eters provided and accurate		_	_		4	8 ( 9 (	0 H 0 P 0 S	lumbi ewag	ng ins e and	talled, proper backflow devices waste water properly disposed	0	0	
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Nev. 0-10)	Please call (	) 9012229200	to sign-up for a class.	hur des

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



# Establishment Information

Establishment Name: Church's Fried Chicken #1020 Establishment Number #: 605015583

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	<u> </u>
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)							
3 compartment sink	Qac									

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Cold holding table	41

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Fried chicken	Hot Holding	167
Baked chicken	Hot Holding	155
Chicken strips	Hot Holding	145
Coleslaw	Cold Holding	37

#### Observed Violations

Total # 5 Repeated # 0

37: Raw chicken stored on floor in walk in cooler.

42: Ice scoop at drink machine was sitting on rack under drink dispenser. Scoop must be covered or either sitting in ice with handle upwards.

Ice scoop for ice machine in back was sitting on counter by baking pans.

47: Floor in walk in cooler has flour on floor and floor is wet.

52: Dumpster door open. Trash on ground around dumpster.

53: Water on floor throughout kitchen.

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#### Establishment Information

Establishment Name: Church's Fried Chicken #1020 Establishment Number : 605015583

Comments/Other Observations	
); 7: 3:	

\*\*\*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: Church's Fried Chicken #1020 Establishment Number: 605015583

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Church's Fried Chicken #1020 Establishment Number # 605015583

Sources		
Source Type:	Source:	

# Additional Comments