TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

																^		
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		_	
				as (_						_	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.			
									1/ .\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	
	34	0	Appr	mom	thawing methods used eters provided and accurate Food Identification	iable	0	0	1	4: 5: 5	B (0 H 0 P 0 S	lumbi ewag oilet fa	ng ins e and acilitie	stalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0	000	1
		0	Appr Ther Foor	mom	thawing methods used eters provided and accurate	lable	0	0	1	4 5 5 5	B () () () () () () () ()		lumbi ewag oilet fa iarbaş	ng ins e and acilitie pe/refi	stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	00000	1
	34	0 00 00	Appr Ther Foot	morm morm d prog	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records available	iable	0	0	1	4: 5: 5	8 (9 (1 (2) 3)	0 H 0 P 0 S 0 T 0 T	lumbi ewag oilet fa larbag hysica	ng ins e and acilitie pe/refi al faci	stalled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0000	000	1
	34 35 36	0 00 00 00 00	Appr Ther Foor	d prop	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avait Prevention of Food Contamination odents, and animals not present		0 0 0	0 0 0	1 1 1	4 5 5 5 5	B () () () () () () () ()	0 H 0 P 0 T 0 T 0 A	lumbi ewag oilet fa larbag hysica	ng ins e and acilitie pe/refi al faci	stalled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used	0000000	00000	1 1 1
	34 35 36 37	0 000 000 000 000 000 000 000 000 000	Appr Ther Foor Inse Cont	d prop cts, ro tamin	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avai Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di		0 0 0 0	0 0 0 0	1 1 1 2 1	4:55	8 (9 (1 (2) 3) 4 (0	0 H 0 S 0 T 2 G 2 P 0 A 0 A	lumbi ewag oilet fa iarbaş hysici dequi	ng ins e and acilitie pe/refi al faci ate ve	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items	0000000		1 1 1
	34 35 36 37 38 39	000000000000000000000000000000000000000	Appr Ther Foor Inse Cont Pers Wip	d prop d prop cts, ro tamin ing ck	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avai Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored		00 0 0 0 00		1 1 1 2 1 1 1 1	4:55	8 (9 (1 (2) 3) 4 (5 (0 H 0 P 0 S 0 T 8 G 0 A 0 A 0 O	lumbi ewag oilet fa arbag hysica dequa	ng ins e and acilitie al faci ate ve	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items hit posted inspection posted		000000000000000000000000000000000000000	1 1 1 0
	34 35 36 37 38	000000000000000000000000000000000000000	Appr Ther Foor Inse Cont Pers Wipi Was	d prop d prop cts, ro tamin ing ck	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avai Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables		00 0 0 0 00	0 0 0 0 0	1 1 1 2 1 1	4:55	8 (9 (1 (2) 3) 4 (5 (0 H 0 P 0 S 0 T 8 G 0 A 0 A 0 O	lumbi ewag oilet fa arbag hysica dequa	ng ins e and acilitie al faci ate ve	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative items int posted inspection posted Compliance Status		000000000000000000000000000000000000000	1 1 1
	34 35 36 37 38 39 40 41		Appr Ther Foor Inse Cont Pers Wipi Was	toved mom d prop cts, ro tamin onal ng ck hing t	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avail Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misils; properly stored	spiay	0 0 0 0 0 0 0 0 0		1 1 2 1 1 1 1 1	4 5 5 5 5 5 5 5 5 5 5	8 1 9 1 1 2 2 3 2 4 0 5 1 7		iumbi ewag oilet fa iarbag hysica dequa burrent lost re	ng ins e and acilitie pe/refi al faci ate ve t perm icent	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0000000000000000000000000000000000000	1 1 1 1
	34 35 36 37 38 39 40		Appr Ther Foor Inse Cont Pers Wipi Was In-us	d prop cts, ro tamin onal hing t se ute sils, o	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avail Prevention of Feed Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils	spiay			1 1 2 1 1 1 1 1 1 1	4:55	8 9 1 2 3 3 2 4 0 5 5 7 8	0 H 0 P 0 S 0 S 0 S 0 S 0 S 0 A 0 M 0 M 0 M 0 M	iumbi ewag oilet fi iarbag hysici dequa umeni lost re obacc	ng ins e and acilitie pe/refi al faci ate ve t perm icent ance o pro	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items int posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 7 ES	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1
	34 35 36 37 38 39 40 41 42		Appr Ther Food Inse Cont Pers Wipi Was In-ut Uter Sing	d prop tamin cots, ro tamin conal hing t se ute sits, o le-uso	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avail Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils multiple stored equipment and linens; properly stored, dried, handled	spiay			1 1 2 1 1 1 1 1 1 1 1 1	44 56 55 56 56 56 56 56	8 9 1 2 3 3 2 4 0 5 5 7 8	0 H 0 P 0 S 0 S 0 S 0 S 0 S 0 A 0 M 0 M 0 M 0 M	iumbi ewag oilet fi iarbag hysici dequa umeni lost re obacc	ng ins e and acilitie pe/refi al faci ate ve t perm icent ance o pro	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items int posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	0 0 0 0 0 0 0 0 0 0 0 0 9 2 8 0 0 9 2 8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1
	34 35 36 37 38 39 40 41 42 43 44 44		Appr Ther Food Inse Cont Pers Wipi Was Uter Sing Glov	toyed mom d prop cts, ro tamin conal d ng ck hing t king t set ute sits, o le-us ves us	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avail Prevention of Feed Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misis; properly stored equipment and linens; properly stored, dried, handled afsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result i	splay			1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5:	8 0 9 1 1 2 2 2 3 2 4 0 5 0 7 8 9		lumbi ewag oilet fi arbag hysici dequa burren lost re obacc tobac	ng ins e and acilitie ge/refi al faci t perm ccent ance co pro co pro	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo	0 0 0 0 0 0 0 7 ES 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 0 WT 0
:: :: : : : : : : : : : : : : : : : :	34 35 36 37 38 39 40 41 41 42 43 44		Appr Ther Foor Inse Cont Pers Wipi Was In-us Uter Sing Glov	toyed mom d prop cts, ro tamin onal ing ck hing t ke ute sits, o le-usi ves us ves us ves us ng violi	thawing methods used eters provided and accurate Food Identification perfy labeled; original container; required records avail Provention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misils; properly stored equipment and linens; properly stored, dried, handled ersingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in mix. Items identified as constituting imminent health hazed recent inspection report in a conspicuous manner. You he	splay			1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5:	8 0 9 1 1 1 2 1 3 2 4 0 5 1 5 1 7 8 9		lumbii ewag oilet fi larbag hysici dequa lument lost re lost re lobacc tobac	ng ins e and acilitie ge/refi al faci typerne isoent ance co pro co pro co pro	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	O O O O O O O V E S C O O O O O O O O O O O O O O O O O O		1 1 1 0 WT 0
:: :: : : : : : : : : : : : : : : : :	34 35 36 37 38 39 40 41 41 42 43 44		Appr Ther Foor Inse Cont Pers Wipi Was In-us Uter Sing Glov	toyed mom d prop cts, ro tamin onal ing ck hing t king t set ute sits, o le-usi ves us ves ves ves ves ves ves us ves us ves us ves ves ves ves ves ves ves us ves ves ves ves ves ves ves ves ves ves	thawing methods used eters provided and accurate Food Identification perly labeled; original container; required records avail Prevention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misils; properly stored equipment and linens; properly stored, dried, handled elsingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result i mit, items identified as constituting imminent health hazard	splay		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5:	8 0 9 1 1 1 2 1 3 2 4 0 5 1 5 1 7 8 9		lumbii ewag oilet fi larbag hysici dequa lument lost re lost re lobacc tobac	ng ins e and acilitie ge/refi al faci typerne isoent ance co pro co pro co pro	Italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act ducts offered for sale poducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	O O O O O VES O O O O VES	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 0 WT 0
i i i i i i i i i i i i i i i i i i i	34 35 36 37 38 39 40 41 42 43 44 44 44 44 44 44 44 44 44 44 44 44		Appr Ther Food Inse Conf Pers Wip Was In-ut Uter Sing Glov	toyed mom d prop cts, ro tamin conal d tamin conal d tamin conal d tamin tamin te ute sits, ro le-use ves us ves us ves us te most tamos te most ves us ves ves ves ves ves ves ves ves ves ves	thawing methods used eters provided and accurate Food Identification perfy labeled; original container; required records avai Provention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils msils; properly stored equipment and linens; properly stored, dried, handled e/single-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result int. term identified as constituting imminent health hazed recent inspection report in a conspicuous manner. You ha 14-703, 08-14-701, 08-14-711, 08-14-715	splay			1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5:	8 0 9 0 1 1 2 1 3 2 4 0 5 1 5 1 7 8 9		lumbii ewag oilet fi iarbag hysici dequa urrent lost re obacc tobac tobac tobac	ng ins e and acilitie ge/refi al faci iste ve t permit ccent ance co pro cco pri cco pri ccens t by f	Italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items hit posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold. NSPA survey completed Repeated violation of an identical risk factor may result in revo . You are required to post the food service establishment perm ling a written request with the Commissioner within ten (10) day	O O O O O O O V E S C O O O O O O O O O O O O O O O O O O	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 0 WT 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
i i i i i i i i i i i i i i i i i i i	34 35 36 37 38 39 40 41 42 43 44 44 44 44 44 44 44 44 44 44 44 44		Appr Ther Food Inse Conf Pers Wip Was In-ut Uter Sing Glov	toyed mom d prop cts, ro tamin conal d tamin conal d tamin conal d tamin tamin te ute sits, ro le-use ves us ves us ves us te most tamos te most ves us ves ves ves ves ves ves ves ves ves ves	thawing methods used eters provided and accurate Food Identification perfy labeled; original container; required records avail Provention of Food Contamination odents, and animals not present ation prevented during food preparation, storage & di cleanliness oths; properly used and stored fruits and vegetables Proper Use of Utensils misils; properly stored equipment and linens; properly stored, dried, handled ersingle-service articles; properly stored, used sed properly ations of risk factor items within ten (10) days may result in mix. Items identified as constituting imminent health hazed recent inspection report in a conspicuous manner. You he	splay in suspense is shall be we the right 5, 68-14-71 07/0			1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	4: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5: 5:	8 1 9 1 1 2 2 1 3 2 4 1 5 1 5 1 7 5 9 1 7 5 9 1 7 7 8 9 9 1 1 1 1 1 1 1 1 1 1 1 1 1 1		lumbi ewag oilet fi larbag frysici dequa urrent fost re obacc tobac tobac tobac s shal s repo	ng ins e and acilitie ge/refi al faci tite ve t permit co pro co pro co pro co pro co pro co pro co pro co pro	Italied; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative items nit posted Compliance Status Nen-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lifting a written request with the Commissioner within ten (10) day artial Health Specialist	O O O O O VES O O O O VES	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 0 WT 0

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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