

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Chick-Fil-A Permanent O Mobile Establishment Name Type of Establishment 2100 Hamilton Pl Blvd. O Temporary O Seasonal Address Chattanooga Time in 03:00 PM AM / PM Time out 03:45; PM AM / PM City 11/14/2022 Establishment # 605215274 Embargoed 0 Inspection Date O Follow-up O Preliminary Purpose of Inspection **E**Routine O Complaint O Consultation/Other

Risk Category О3 Follow-up Required O Yes 疑 No

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked Of	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
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115	¥=in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	05=	соп	ecte	d on-si	te dur	ing i
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П		IN	оит	NA	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	20	0	0	-
	IN	OUT	NA	NO	Employee Health				ı	17	0	0	0	18
2	300	0			Management and food employee awareness; reporting	0	0		ı					r
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	N
	IN	OUT	NA	NO	Good Hygienic Practices				11	18	0	0	0	X
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19	黨	0	0	T
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	11	20	25	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				11	21	×	0	0	7
6	100	0		0	Hands clean and properly washed	0	0		1 [22	0	0	X	·
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		U	_		Ľ
'	500	_	_	_	alternate procedures followed	_	_		1 [IN	OUT	NA	N
8	- X	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	0	M	П
		OUT	NA	NO	Approved Source			_	Ш		_	_		╙
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	N
10	0	0	0	×	Food received at proper temperature	0	0		Ιſ	24	0	0	333	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	lL		•	ľ	000	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	N
	IN	OUT	NA	NO	Protection from Contamination					25		0	3%	Г
13	黛	0	0		Food separated and protected	0	0	4	1	26	2	0		
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1		IN	OUT	NA	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	۰
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
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	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			G00		
		OUT=not in compliance COS=corr			
	OUT	Compliance Status Safe Food and Water	cos	K	LW
00	-		-		_
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Г
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	
37	0	Contamination prevented during food preparation, storage & display	0	0	
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			ī
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	Single-use/single-service articles; properly stored, used	0	0	г
		Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis 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	47 O 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
56	28	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

11/14/2022

Signature of Environmental Health Specialist

11/14/2022 Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information					
Establishment Name: Chick-Fil-A					
Establishment Number	605215274				

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 wenty-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.	\top
Sarage type doors in non-enclosed areas are not completely open.	\top
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	+
moke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	+
moking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Dishmachine Three comp sink	High temp QA	200	160					

Equipment Temperature				
escription	Temperature (Fahrenhei			

Food Temperature	State of Food	Temperature (Fahrenheit
Sliced tomatoes-prep top	Cold Holding	39
Fried chicken	Hot Holding	147
Fried chicken nuggets	Hot Holding	151
Fried chicken strips	Hot Holding	157
Raw chicken-breading station	Cold Holding	39
Chicken salad-2 dr reach in	Cold Holding	37
Milk-walk in	Cold Holding	40
Ranch-walk in	Cold Holding	40
Chicken	Cooking	192
Grilled chicken-warming tray	Hot Holding	142
Milk-front small	Cold Holding	41

Observed Violations
Total # 1
Repeated # ()
56: Post current inspection report.
""See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chick-Fil-A Establishment Number: 605215274

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 proper handwashing by employees.
- 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 obtained from approved 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held 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: (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:

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.

Establishment Name: Chick-Fil-A	
Establishment Number: 605215274	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional confinents.	

Establishment Information

Establishment Information Establishment Name: Chick-Fil-A Establishment Number #: 605215274 Sources Source Type: Food Source: Chick fil a Source Type: Water Source: Water is from approved source Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**