TENNESSEE DEPARTMENT OF HEALTH VICE ESTARI ISHMENT INSPECT AN REDO

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE								
ß			- Carlo																	
KFC K365003						Type of Establishment O Farmer's Market Food Unit O Mobile														
Address 2501 S. Broad St.					_	Тур	e of E	Establi	shme	O Temporary O Seasonal	J.									
City					Chattanooga		Time in	11	.:30	0 A	M	AJ	M/P	M Tk	ne oi	ut 12:00; PM AM / PM				
Inspe	etie	m Da	te		11/16/202	3 Establishment #					Emba	_								
			spect		ORoutine	資 Follow-up	O Complaint			-	elimin		-		Cor	nsultation/Other				
Risk	Cat	egor	y		01	\$22	03			04				Fo	llow-	up Required O Yes 🕱 No	Number of S	eats	33	
		R														to the Centers for Disease Cont control measures to prevent illu	rol and Prevent	ion		
						FOODBORN	E ILLNESS RI	SK F	АСТО	orts	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
154	in cr	(C) ompli		algnat	OUT=not in compliance		NO=not observe		ite ma							ach item as applicable. Deduct points for e pection R=repeat (violation of th				
_	_		_			iance Status	NO-HOL GOBERN	cos	R		Ē	100.00	0.01-0	ne dan	-y	Compliance Status			R	WT
	_		NA	NO	Person in charge pre	Supervision esent, demonstrates kr	nowledge and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	N N	0 001	NA	NO	performs duties	Employee Health	ienneoge, ene	0	0	5		演り	00	8		Proper cooking time and temperatures Proper reheating procedures for hot hold	ina	0	8	5
2	X,	0	104		Management and for	od employee awarener	ss; reporting		0	5	Ë	IN	олт			Cooling and Holding, Date Marking	, and Time as		-	
	R N	О 001Т	NA		Proper use of restrict	tion and exclusion I Hygionic Practice		0	0	-	18	0	0	0		a Public Health Centr Proper cooling time and temperature	el 🛛	0	0	
4	<u>K</u>	0		0	Proper eating, tasting	g, drinking, or tobacco		0	8	5	19		0	0		Proper hot holding temperatures		0	0	
	IN	and the second second	NA	NO	Preventing	yes, nose, and mouth g Contamination by	/ Hands	0					00	8	0	Proper cold holding temperatures Proper date marking and disposition		00	00	5
_		0	0	0	Hands clean and pro No bare hand contac	perly washed t with ready-to-eat foo	ds or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedu	res and records	0	0	
8			•	-	alternate procedures Handwashing sinks p	followed properly supplied and a	accessible		8	2	-	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	_		
	IN	OUT	NA	_		Approved Source			0	_	23	0 IN	O OUT		NO	food Highly Susceptible Popula		0	0	4
	0	0	0		Food received at pro		ratod	0	0	5	24	-	0	80		Pasteurized foods used; prohibited foods		0	0	5
	0	0	×	0	Required records av	ailable: shell stock tag		ō	ŏ	Ĩ	H	IN	OUT	NA	NO	Chemicals				
	N		NA	NO		ion from Contamina	ation				25	0	0	X		Food additives: approved and properly u		0		5
13) 14)		0	0		Food separated and Food-contact surface	protected es: cleaned and sanitiz	red	8	0	5	26	N N		NA	NO	Toxic substances properly identified, sto Conformance with Approved F		0	0	
	R)	0			Proper disposition of served	unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	ocess, and	0	0	5
				Goo	d Retail Practice	s are preventive n	neasures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	a into fooda.			
						-		GOO	D RJ	at/Al	L PR	ACT	ICE	3	_					
	_			00	F=not in compliance Compli	ance Status	COS=corre		n-site R		inspe	ction				R-repeat (violation of the sam Compliance Status		COS	R	WT
28	_	OUT		au urie ma	Safe Fe d eggs used where n	ood and Water			0			_	UT	and or	.d.e.e	Utensils and Equipment nfood-contact surfaces cleanable, proper	ly decigned		_	
29	-	0	Wate	r and	ice from approved so	ource		0	0	2	4	5 8				and used	ly designed,	0	0	1
30	_	OUT		ince c		ed processing methods perature Control	5	0	0	1	4	6 0	o v	Varewa	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
31		ο	Prop		ling methods used; a	adequate equipment fo	or temperature	0	0	2	4		≣(N UT	lonfoo	d-con	Physical Facilities		0	0	1
32	_				properly cooked for h				0	1	4	8 (0 1			water available; adequate pressure		0		2
33	_		<u> </u>		thawing methods use iters provided and ac			0	0	1	4	_	o s	iewage	and	stalled; proper backflow devices waste water properly disposed		0	0	2
	_	OUT	_			dentification	and a second shift	_			5	_				es: properly constructed, supplied, cleane			0	1
35	_	OUT		prop		container; required rec Food Contaminatio		0	0	1	5		~	-		use properly disposed; facilities maintaine lities installed, maintained, and clean	a	0	0	1
36	-		_	ts, ro	dents, and animals n			0	0	2	5	-+	-			ntilation and lighting; designated areas u	ied	0	0	1
37		X	Cont	amina	ition prevented during	g food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative Items				
38		-			leanliness			0	0	1	5					nit posted		0	0	0
39	_			- N	ths; properly used an ruits and vegetables	d stored			0	1	54	6 (0	fost re	cent	inspection posted Compliance Status		O YES		WT
41		OUT				use of Utensils			0		5	7	-	ome	1000	Non-Smokers Protection / with TN Non-Smoker Protection Act	Act	×		
42		0	Uten	sils, e	quipment and linens;	properly stored, dried,		0	0	1	54	8	T	obacc	o pro	ducts offered for sale		00	0	0
43					/single-service article ed properly	es; properly stored, use	80		8		<u></u>	1	1	10080	oo pri	oducts are sold, NSPA survey completed		0	0	
																Repeated violation of an identical risk factor e. You are required to post the food service of				
mann	er ar	nd po	st the	most	recent inspection report	-	er. You have the rig	ht to r	eques				ing th	is repo	t by f	fling a written request with the Commissioner				
1	ł				Sel		11/1			2		(\mathcal{D}	nl	-	? Eller	1	1/1	6/2	023
1	~		5		5.00		L / ۲ ۲		520								¥	····	512	520

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: KFC K365003 Establishment Number #: 605168222

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Vislations	1
Observed Violations	
Total # 6	
Repeated # 0	
37:	
43:	
45:	
47:	
52:	
53:	
""See page at the end of this document for any violations that could not be displaya	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365003 Establishment Number : 605168222

Comments/Other Observations		
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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: KFC K365003

Establishment Number: 605168222

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: KFC K365003 Establishment Number #: 605168222

Sources		
Source Type:	Source:	

Additional Comments

Priority item #14 corrected. See original report dated 11/6/23.