TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No. of Control of Cont			A. C. S.														
Establishment Name			t Nar	ne	Chicken Strippers LLC				Type of Establishment O Fermanent Mobile								
Address					1112 Ellis Court					тур	eore	stabi	Snitte	O Temporary O Seasonal			
			12	2:3	9 F	M	AJ	4 / PI	M Tk	ne o	и 01:19: РМ АМ/РМ						
		n Da	te		03/14/2024 Establishment # 60531708						d 0						
			spec		Routine O Follow-up O Complaint			- O Pro			-		Cor	nsultation/Other			
		egor			O1 122 O3			04		,				up Required O Yes 🕄 No Number of	Seats		
1000					ors are food preparation practices and employee		vior	8 mo				repo	rtec	to the Centers for Disease Control and Preven			
				as c	ontributing factors in foodborne illness outbreak												
		(44	ırk de	algna	FOODBORNE ILLNESS Ris led compliance status (IN, OUT, NA, NO) for each numbered lise										egory.		
IN	⊧in c	ompli	ance	_	OUT=not in compliance NA=not applicable NO=not observe Compliance Status		R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties.	0	0	5	16	1	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	-		
			NA	NO	Employee Health	_				õ	ŏ	ŏ		Proper reheating procedures for hot holding	ŏ	00	5
	英	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	6	8	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
Ĥ	_		NA	NO	Good Hygienic Practices	-		_	18	×	0	0	0	Proper cooling time and temperature	0	0	
4	区区	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	<u>o</u>	8	5		100	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands	0		_		8	8	ő	23	Proper cold noiding temperatures Proper date marking and disposition	8	8	5
6	<u>×</u>	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	邕	0	0	0	alternate procedures followed	0	2	_		IN	OUT	_	NO	Consumer Advisory			
	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	-	23		0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	8	8	0	~	Food obtained from approved source Food received at proper temperature		8			IN		NA	NO	Highly Susceptible Populations			
11	×	ŏ	Ľ		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT						
		OUT O		NO	Protection from Contamination Food separated and protected	0	0	4	25 26	0 賞	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	民	0	Õ		Food-contact surfaces: cleaned and sanitized		Õ					NA		Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																
						GOO	D R	at/Al	L PR	АСТ	ICE	3					
				00	T=not in compliance COS=corre Compliance Status		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	Icos	R	WT
	_	OUT			Safe Food and Water					0	UT			Utensils and Equipment			
2					d eggs used where required ice from approved source	8	8	1	4	ទ រូ				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0 OUT		ince	btained for specialized processing methods Food Temperature Control	Ő	0	1	4	6 (0 V	Warewashing facilities, installed, maintained, used, test strips					1
			_	er co	oling methods used; adequate equipment for temperature	0	0	-	4	7 0	0 1	lonfoo	d-cor	tact surfaces clean	0	0	1
3		0	cont	rol		-		2			UT		l a a l d	Physical Facilities			
3					properly cooked for hot holding thawing methods used		8	1	4					I water available; adequate pressure stalled; proper backflow devices	8	8	2
3	4	0 OUT	Ther	mom	eters provided and accurate Food Identification	0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
3	5	0	Food	i oror	erly labeled; original container; required records available	0	0	1	5	_	_			use properly disposed; facilities maintained	ō	6	1
-	-	OUT		, prop	Prevention of Feed Contamination	-		-	5			-		lities installed, maintained, and clean	0	0	1
3	6	0	Inse	ts, ro	dents, and animals not present	0	0	2	5	_	-			ntilation and lighting; designated areas used	0	0	1
37 O Contamination prevented during food preparation, storage & display		0	0	1		0	UT			Administrative Items		_					
3	-	-	-		leanliness	0	0	1	5					nit posted	0	0	0
3	_			- N	ths; properly used and stored ruits and vegetables		8	1	5	6 (0 10	lost re	cent	inspection posted Compliance Status		O NO	WT
		OUT			Proper Use of Utensils			_						Non-Smokers Protection Act			
4	_				nsils; properly stored quipment and linens; properly stored, dried, handled		8		5					with TN Non-Smoker Protection Act ducts offered for sale	8	응	0
- 4	_	0	Sing	e-use	/single-service articles; properly stored, used ed properly	0	8	1	58					oducts are sold, NSPA survey completed	ō		
	_				tions of risk factor items within ten (10) days may result in suspen				servic		blishe	nent or	ermit.	Repeated violation of an identical risk factor may result in reve	cation	of yes	ur food
serv	ce e	tablis	shmer	t per	it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig	e corre	cted is	mmed	ately (or ope	ration	is shall	ceas	e. You are required to post the food service establishment perm	it in a c	consp	icuous
					14-703 (6-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7					_		~					
0		0	t		03/2	L4/2	024	1	Č	$\overline{}$		-	\uparrow	SUSCI	03/1	.4/2	2024

- sara
Signature of Person In Charge

03/14/2024 L 21 Date Signature of Environmental Health Spec

list

SCORE

Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1192201 (1004. 0-10)	Please call () 6157924318	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

- -

-



Establishment Information						
	Establishment Name:	Chicken Strippers LLC				
	Establishment Number	605317082				

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.	
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 sink not set up	Quat	0	

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
Small RIC	34
Freezer	-10
Low cooler	35

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Pot salad	Cold Holding	42	
House made ranch 30 min	Cooling	44	
Chicken Ic	Cold Holding	37	
Chili	Hot Holding	166	
Marinara	Hot Holding	161	
Lettuce	Cold Holding	39	
Toms	Cold Holding	37	
Chicken	Cooking	187	
Baked beans	Hot Holding	165	
Canned chs	Hot Holding	145	
Chicken	Cooking	201	

Observed	Vio	lations	
----------	-----	---------	--

Total #

Repeated # 0

45: Outside of equipment, handles have buildup of food debris, grease. Cleaning required.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chicken Strippers LLC

Establishment Number : 605317082

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: PIC has working knowledge of symptoms, sicknesses employees cannot work with.
- 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: Employees are observed properly washing hands at appropriate times.

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 comments

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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 cooking met adequate temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Items in cooling in time and temperature parameters and are expected to meet time limits.
- 19: All items in hot holding temped 135+ as required.
- 20: Items in cold holding temped 41 or below as required.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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: Signs posted

58: NA

***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.

Establishment Information

Establishment Name: Chicken Strippers LLC Establishment Number : 605317082

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Chicken Strippers LLC Establishment Number #: 605317082

SourcesSource Type:WaterSource:PV UTILITIESSource Type:FoodSource:Rest depot, GFS, SAMS, HG HILLSSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments