

Purpose of Inspection

Risk Category

**E**Routine

O Follow-up

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Yes 疑 No

R WT

0

0000

0

0

0 5

0

0 5

O Farmer's Market Food Unit BoJangles #669 Remanent O Mobile Establishment Name Type of Establishment 9225 Lee Hwy O Temporary O Seasonal Ooltewah Time in 01:30 PM AM / PM Time out 02:00; PM 08/02/2021 Establishment # 605241063 Embargoed 0 Inspection Date

04

O Complaint

О3

Number of Seats 76

O Preliminary

O Consultation/Other

Follow-up Required

_																
10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)															
	Compliance Status						COS R WT Compliance Status						Compliance Status	CO	4	
IN OUT NA NO Supervision						IN O	оит	NA	NO	Cooking and Reheating of Time/Temperature		Π				
		-				IN	001	I NA	NO	Control For Safety (TCS) Foods						
1	麗	0			Person in charge present, demonstrates knowledge, and performs duties	0	0 0	5	16	0	0	0	300	Proper cooking time and temperatures	0	Т
IN OUT NA NO Employee Health					-		17	ō	ŏ	_		Proper reheating procedures for hot holding	0	t		
2	2 X O Management and food employee awareness; reporting		0	0	$\neg$		-				Cooling and Holding, Date Marking, and Time as	Ť	Ť			
3	×	Proper use of restriction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
Ľ			-	_	-	18	_		_	100		<u>ا ۾</u>	Ŧ			
	IN		NA	NO	Good Hygienic Practices	<u> </u>	_	_		_	0	0	0.0	Proper cooling time and temperature	0	_
4	罴	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot holding temperatures	0	1
5	黨	0			No discharge from eyes, nose, and mouth	0	Ō	۰	20		0	0		Proper cold holding temperatures	0	1
	IN OUT NA NO Preventing Contamination by Hands					21 🕱 O O Proper date marking and disposition		Proper date marking and disposition	0	1						
6	凝	0		0	Hands clean and properly washed	0	0		22	X	l٥l	0	0	Time as a public health control: procedures and records	0	ı
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0 0 5				_	_	_			1
Ŀ					alternate procedures followed					IN	OUT	NA	NO	Consumer Advisory		
8	-	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥	M		Consumer advisory provided for raw and undercooked	0	Τ
	IN	_	NA	NO	Approved Source					_	$\rightarrow$		-	food		T
9	黨	0			Food obtained from approved source	0	0			IN OUT NA NO Highly Susceptible Populatio		Highly Susceptible Populations	tons			
10	0	0	0	3%	Food received at proper temperature	0	0		24	0	0	320		Pasteurized foods used; prohibited foods not offered	0	Τ
11	×	0	O Food in good condition, safe, and unadulterated O O		5	24	٥١٥	ľ	(40)		Pasteurized loods used, profiloted loods not offered	ľ	1			
12	0	0	×	0	Required records available: shell stock tags, parasite	0	0	I		IN	OUT	NA	NO	Chemicals		
_	IN	OUT		NO	Protection from Contamination	-	_	-	25	0	0	82		Ened additions appeared and property used	10	Ŧ
13	SE2	_	0	NO.	***************************************	_	_	_	25	8	ŏ	36	Į.	Food additives: approved and properly used	0	+
_	8	0	_		Food separated and protected	_	0	-	26	_	_			Toxic substances properly identified, stored, used	-	Τ
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	

GOOD RETAIL PRACTICES												
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status COS R W					] [	Compliance Status				R	WT
	OUT Safe Food and Water					1 [		OUT	Utonsiis and Equipment			
28	0	Pasteurized eggs used where required	0	0	1	1 [	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0	0	2	1 L	40	•	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	] [	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT Food Temperature Control		3 L	40	•	warewashing lacinoes, installed, maintained, dised, test sorps		_				
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	١.	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩١	2	1 🗀		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	Ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34	_	Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	_		- 5			Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	О	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination			4 6	53	$\sim$	Physical facilities installed, maintained, and clean	0	0	1	
_	-		-		_	4 6	-				-	
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [			Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	][	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	][	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	] ,						

in (10) days of the date of the

08/02/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

08/02/2021

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

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

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



## Establishment Information

Establishment Name: BoJangles #669
Establishment Number #: 605241063

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.	Т
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Sarage 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 inflitrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Triple sink	QA	200						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	37					
Raw chicken walk in	37					
Reach in cooler biscuit prep	38					

State of Food	Temperature ( Fahrenheit)
Hot Holding	147
Hot Holding	138
Hot Holding	140
Hot Holding	154
Cold Holding	38
Cold Holding	37
Cold Holding	38
Hot Holding	151
	Hot Holding Hot Holding Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding

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



## Establishment Information

Establishment Name: BoJangles #669
Establishment Number: 605241063

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Good handwashing observed.
- 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: Food from approved sources.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Establishmemt using TILT procedures correctly with fried chicken.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: BoJangles #669	
Establishment Number: 605241063	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
oce hast page for additional commissions	

Establishment Information

Establishment Information								
Establishment Name: Bo	Jangles #669							
Establishment Number #:	605241063							
Sources								
Source Type:	Food	Source:	McLane					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commen	ts							