TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

22		10	3.25												_	_	_
Establishment Name KFC K365009 Vice of Establishment & O Mobile					Remanent O Mobile	\mathbf{F}	K										
Establishment Name			s rsan		4856 Hwy 58 Type of Establishment O Mobile O Temporary O Seasonal										J		
					Chattanooga Time	in 01	1:3	0 F	PM	A	M/P	и та	me o	ut 02:50; PM AM / PM			
Inspection Date 10/30/2023 Establishment # 605184856									_	d 0							
			spect		Routine O Follow-up O Complain			- O Pr			-		Co	nsultation/Other			
Ris	k Cal	tegor	y		O1 322 O3			04				Fo	ollow-	up Required O Yes 🗱 No Number of	Seats	83	;
		R			on are food preparation practices and employe ontributing factors in foodborne illness outbrea									to the Centers for Disease Control and Preve			
					FOODBORNE ILLNESS	USK F	ACT	ORS	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS			
12	teinic	(C) ompli			ed compliance status (IN, OUT, NA, NO) for each numbered in OUT=not in compliance NA=not applicable NO=not obset		ltem							ech liem as applicable. Deduct points for category or subcategory)	
_		_	_	_	Compliance Status		R		Ē	_				Compliance Status	COS	R	WT
			NA	NO	Supervision Person in charge present, demonstrates knowledge, and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨		NA	10	performs duties	0	0	5		8		0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
2	X	0	NA	NO	Employee Health Management and food employee awareness: reporting	0	0		1					Cooling and Holding, Date Marking, and Time as	1		
3	×	_			Proper use of restriction and exclusion	0	0	5		IN			NO	a Public Health Control			
4	IN XX		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	-	0			0	8	8		Proper cooling time and temperature Proper hot holding temperatures		0	
5	25	0	NA	0	No discharge from eyes, nose, and mouth Preventing Centamination by Handa	0		5		12	0	0		Proper cold holding temperatures. Proper date marking and disposition	0	00	5
6	1		-	0	Hands clean and properly washed	0	0		22	-	6	×		Time as a public health control: procedures and records	ō	ŏ	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	-	-	NA		Consumer Advisory	-		
8	X	0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0	_		Food obtained from approved source		0			IN	ουτ	NA	NO	Highly Susceptible Populations			
10	0	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0		×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
43			NA	NO	Protection from Contamination				25	0	0	X]	Food additives: approved and properly used	0	8	5
		0			Food separated and protected Food-contact surfaces: cleaned and sanitized	+8	00		1	<u>実</u> IN		NA	NO	Toxic substances property identified, stored, used Conformance with Approved Procedures	1		
_	Ņ,				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	0	5
				Goo	d Retail Practices are preventive measures to o	contro	l the	intr	oduc	tion	ofp	atho	geni	, chemicals, and physical objects into foods.			
											TICE	3					
_				00	Finot in compliance COS=cor Compliance Status			durin WT	inspe	sction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
_	28	OUT	Dact	0.0570	Safe Food and Water d eggs used where required		0	-			UT	ood a	ad as	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
- 1	29	0	Wate	er and	ice from approved source	0	0	2	4	5	547 U.			and used	0	0	1
	30	OUT	Varia	ince c	btained for specialized processing methods Food Temperature Control	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
:	31	0	Prop		ling methods used; adequate equipment for temperature	0	0	2	4	_	O N	lonfoo	d-cor	tact surfaces clean	0	0	1
	32	0			properly cooked for hot holding	0	0	1	4	_	_	lot and	1 cold	Physical Facilities water available; adequate pressure	0	ा	2
	33 34		<u> </u>		hawing methods used ters provided and accurate	0	0	1		_	_			stalled; proper backflow devices	0	0	2
		OUT	men	nome	Food Identification			-			-			es: properly constructed, supplied, cleaned		ŏ	1
3	35	0	Food	i prop	erly labeled; original container; required records available	0	0	1	5	2	o 9	Sarbag	e/ref	use properly disposed; facilities maintained	0	0	1
_		OUT			Prevention of Food Contamination					-+-				lities installed, maintained, and clean	_	0	1
	36	-			dents, and animals not present	0	0	2	P	-	-	vaequa	ne ve	ntilation and lighting; designated areas used	0	0	1
	37				tion prevented during food preparation, storage & display	0	0	1			UT			Administrative items			
	38 39	-	-		leanliness ths: properly used and stored	0	0	1		_	-		-	nit posted inspection posted	0	8	0
-	10	O OUT	Was	hing fi	uits and vegetables	0	0			_	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	11	0			Proper Use of Utensils isis; properly stored		0			7				with TN Non-Smoker Protection Act	X	0	_
	12				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	8	8	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	8	0	0
4	14				od properly		Ŏ		-								
					tions of risk factor items within ten (10) days may result in susp it. Items identified as constituting imminent health hazards shall												
mar	vier a		st the	most	ecent inspection report in a conspicuous manner. You have the 4-703, 65-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14	right to r	eques										
/	~~~		X	L	10	/30/2	202	3			-	1	У	Vl	10/3	30/2	2023
Sic	natu	re of	Pers	on In	Charge	3012	_	Date	Si	gnati	ire of	Envir	onme	ental Health Specialist	-0/0		Date
-0																	

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****								
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	RDA 629						

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365009 Establishment Number #: 605184856

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.	
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 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)				
Three sink	Qa	200					
Sani bucket	Qa	150					

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Walk-In Cooler	40
Reach-In Cooler	40

ood Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Chicken tenders	Hot Holding	167				
Mashed potatoes	Hot Holding	158				
Coleslaw	Cold Holding	39				
Mac and cheese	Hot Holding	181				
Fried chicken breast	Cooking	197				
Fried chicken pieces	Hot Holding	175				
Walk-in cooler mac and cheese	Cold Holding	41				
Walk-in cooler pot pie	Cold Holding	41				

Observed Violations

Total # 3

Repeated # 0

45: Ice accumulation present in freezer.

45: Hinge on door to walk-in cooler has broken completely, causing the door to fall off if pulled. Manager reports work-order has been placed and cooler is currently being accessed through second door.

53: Floor tiles in poor repair in walk-in cooler

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Employee Health Policy is posted. PIC and employees are aware of reportable symptoms and illnesses.
- 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: Proper handwashing frequency and methods were 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 has been obtained by an 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: Observed adequate cook temps during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling procedures were not taking place at the time of inspection.
- 19: Hot holding temperatures were confirmed to be at 135F or above.
- 20: Cold holding temperatures were confirmed to be 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:

***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: KFC K365009

Establishment Number : 605184856

Comments/Other Observations (cont'd)

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

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Sources								
Source Type:	Food	Source:	Mclane					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

Additional Comments