

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit KFC K365003 Remanent O Mobile Establishment Name Type of Establishment 2501 S. Broad St. O Temporary O Seasonal Address

Chattanooga Time in 12:15 PM AM / PM Time out 01:00; PM City 10/21/2021 Establishment # 605168222

Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 33 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed			S=co	rrecte	d on-si	te di
	_		_		Compliance Status	cos	R	WT				_
	IN	OUT	NA	NO	Supervision					IN	оит	N.A
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	滋	0	0
	IN	OUT	NA	NO	Employee Health		_		17	0.00	ŏ	ŏ
2	700	0			Management and food employee awareness: reporting	0	0	\neg				
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	N.A
	IN	OUT	NA	NO	Good Hygienic Practices		_		18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	窓	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20		0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0
6	X	0		0	Hands clean and properly washed	0	0		22	0	0	×
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	_
		_	_	_	alternate procedures followed	_		Щ		IN	OUT	N.A
8	巡	0	NIA.	110	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	M
	IN		NA	NO	Approved Source	-		-		_		
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA
10	0	0	0	28	Food received at proper temperature	0	0	١.١	24	0	0	328
11	×	0	_	_	Food in good condition, safe, and unadulterated	0	0	5		_	Ŭ	-
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA
	IN	OUT	NA	NO	Protection from Contamination				25		0	100
13	×	0	0		Food separated and protected	0	0	4	26	黨	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×

ᆫ	Compliance Status		000	P.	** 1			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT						
28	0	Pasteurized eggs used where required	0	0	Ι,		
29		Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ι.		
	OUT	Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:		
32	0	Plant food properly cooked for hot holding	0	0	Г		
33	0	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	•		
	OUT	Prevention of Feed Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	885	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	180	Wiping cloths; properly used and stored	0	0	_		
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils					
41	0	in-use utensils; properly stored	0	0	г		
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43			0	0	r		
44	0	Gloves used properly	0	0			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	- ;
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

10/21/2021

Date Signatur re of Environmental Health Specialist 10/21/2021 Date

Signature of Person In Charge

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: KFC K365003
Establishment Number #: |605168222

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 twenty-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)					
Triple Sink	QA	300						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below.					

Food Temperature	Food Temperature						
Description	State of Food	Temperature (Fahrenheit)					
Chicken	Cooking	203					
Cole Slaw	Cold Holding	41					
Chicken (walk in)	Cold Holding	40					
Popcorn Chicken	Hot Holding	166					
Mac & Cheese	Hot Holding	172					
Fried Chicken	Hot Holding	138					
Wings	Hot Holding	142					
Mashed Potatoes	Hot Holding	171					

Observed Malariana
Observed Violations
Total # 7
Repeated # ()
37: Food products uncovered/unprotected in walk in freezer unit.
39: Wiping cloth solution soiled/dirty.
42: Clean dishes stored on dirty surfaces.
45: Excessive carbon build up noted on sheet pans. Must provide a smooth,
durable, easily cleanable, and non-absorbent material.
47: Some non-food contact surfaces dirty in storage/prep areas.
52: Excessive garbage/food debris noted on ground around refuse area.
53: Floors dirty behind/underneath equipment. Flooring in poor repair.
Ceilings/walls dirty.

[&]quot;"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: KFC K365003 Establishment Number: 605168222

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: (IN): Observed employees washing hands as needed.
- 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 products obtained 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

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: KFC K365003			
Establishment Number: 605168222			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

Establishment Information Establishment Name: KFC K365003 Establishment Number #: 605168222 Sources Source Type: Food Source: Approved sources noted Source Type: Water Source: Public Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**