



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name Chick Fil-A #981 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 1230 S. Germantown Pkwy ☐ Temporary ☐ Seasonal

City Germantown Time in 01:35 PM AM / PM Time out 02:10 PM AM / PM

Inspection Date 06/27/2022 Establishment # 605105109 Embargoed 000

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 75

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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)				
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties															COS	R	WT							
2	IN	OUT	NA	NO	Management and food employee awareness, reporting															COS	R	WT							
3	IN	OUT	NA	NO	Proper use of restriction and exclusion															COS	R	WT							
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use															COS	R	WT							
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth															COS	R	WT							
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed															COS	R	WT							
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed															COS	R	WT							
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible															COS	R	WT							
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source															COS	R	WT							
10	IN	OUT	NA	NO	Food received at proper temperature															COS	R	WT							
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated															COS	R	WT							
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction															COS	R	WT							
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected															COS	R	WT							
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized															COS	R	WT							
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served															COS	R	WT							
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																													
16	IN	OUT	NA	NO	Proper cooking time and temperatures															COS	R	WT							
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding															COS	R	WT							
Cooling and Holding, Date Marking, and Time as a Public Health Control																													
18	IN	OUT	NA	NO	Proper cooling time and temperature															COS	R	WT							
19	IN	OUT	NA	NO	Proper hot holding temperatures															COS	R	WT							
20	IN	OUT	NA	NO	Proper cold holding temperatures															COS	R	WT							
21	IN	OUT	NA	NO	Proper date marking and disposition															COS	R	WT							
22	IN	OUT	NA	NO	Time as a public health control: procedures and records															COS	R	WT							
Consumer Advisory																													
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food															COS	R	WT							
Highly Susceptible Populations																													
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered															COS	R	WT							
Chemicals																													
25	IN	OUT	NA	NO	Food additives: approved and properly used															COS	R	WT							
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used															COS	R	WT							
Conformance with Approved Procedures																													
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan															COS	R	WT							

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Safe Food and Water														
28	OUT	Pasteurized eggs used where required			COS	R	WT							
29	OUT	Water and ice from approved source			COS	R	WT							
30	OUT	Variance obtained for specialized processing methods			COS	R	WT							
Food Temperature Control														
31	OUT	Proper cooling methods used; adequate equipment for temperature control			COS	R	WT							
32	OUT	Plant food properly cooked for hot holding			COS	R	WT							
33	OUT	Approved thawing methods used			COS	R	WT							
34	OUT	Thermometers provided and accurate			COS	R	WT							
Food Identification														
35	OUT	Food properly labeled; original container; required records available			COS	R	WT							
Prevention of Food Contamination														
36	OUT	Insects, rodents, and animals not present			COS	R	WT							
37	OUT	Contamination prevented during food preparation, storage & display			COS	R	WT							
38	OUT	Personal cleanliness			COS	R	WT							
39	OUT	Wiping cloths: properly used and stored			COS	R	WT							
40	OUT	Washing fruits and vegetables			COS	R	WT							
Proper Use of Utensils														
41	OUT	In-use utensils; properly stored			COS	R	WT							
42	OUT	Utensils, equipment and linens; properly stored, dried, handled			COS	R	WT							
43	OUT	Single-use/single-service articles; properly stored, used			COS	R	WT							
44	OUT	Gloves used properly			COS	R	WT							
Utensils and Equipment														
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			COS	R	WT							
46	OUT	Warewashing facilities, installed, maintained, used, test strips			COS	R	WT							
47	OUT	Nonfood-contact surfaces clean			COS	R	WT							
Physical Facilities														
48	OUT	Hot and cold water available; adequate pressure			COS	R	WT							
49	OUT	Plumbing installed; proper backflow devices			COS	R	WT							
50	OUT	Sewage and waste water properly disposed			COS	R	WT							
51	OUT	Toilet facilities: properly constructed, supplied, cleaned			COS	R	WT							
52	OUT	Garbage/refuse properly disposed; facilities maintained			COS	R	WT							
53	OUT	Physical facilities installed, maintained, and clean			COS	R	WT							
54	OUT	Adequate ventilation and lighting; designated areas used			COS	R	WT							
Administrative Items														
55	OUT	Current permit posted			COS	R	WT							
56	OUT	Most recent inspection posted			COS	R	WT							
Compliance Status														
Non-Smokers Protection Act														
57	OUT	Compliance with TN Non-Smoker Protection Act			COS	R	WT							
58	OUT	Tobacco products offered for sale			COS	R	WT							
59	OUT	If tobacco products are sold, NSPA survey completed			COS	R	WT							

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 06/27/2022 Signature of Environmental Health Specialist [Signature] Date 06/27/2022

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

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



Establishment Information

Establishment Name: Chick Fil-A #981

Establishment Number #: 605105109

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)
Single stationary rack 3 compartment sink	Heat		172
	Quaternary	300	120

Equipment Temperature

Description	Temperature (Fahrenheit)
Cooler	39
Cooler	38
Cooler	33
Cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tomatoes	Cold Holding	39
Lettuce	Cooling	43
Macaroni	Hot Holding	144
Chicken nuggets	Hot Holding	155
Chicken tenders	Hot Holding	160
Chicken noodle soup	Hot Holding	145
Grilled chicken	Hot Holding	166
Boiled egg	Cooling	46
Raw chicken	Cold Holding	38

Observed Violations

Total # 1

Repeated # 0

53: Floor and wall by floor drain near mop sink needs to be cleaned to remove buildup

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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10: (NO): No food received during inspection.
- 11:
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13:
- 14:
- 15:
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19:
- 20:
- 21:
- 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:
- 25:
- 26:
- 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food
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Source: Mcclane

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments