

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Popeyes Remanent O Mobile Establishment Name Type of Establishment 6104 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 12:45 PM AM / PM Time out 01:45; PM City

07/18/2023 Establishment # 605252234 Embargoed 2 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 62

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	<b>05</b> =cor	recte	d on-si	te duri	ng ins	ре
		_	_		Compliance Status	cos	R	WT						
	IN	OUT	NA	NO	Supervision					IN	OUT	NA	NO	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	28	0	0	0	Pi
-	IN	OUT	NA	NO	Employee Health		-		17	õ	ŏ	ŏ	×	ı
2	MC	0			Management and food employee awareness; reporting	0	0		l I	Ť	Ť	Ť	-	c
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0		Pi
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	186	0	0	Pi
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	243	0	0		P
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Pi
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	т
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	NA.	NO	Ë
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		0
		OUT	NA	NO	Approved Source				[23	_		~		fo
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	333		P.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	4	_		(40)		r
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		F
13	×	0	0		Food separated and protected	0	0	4	26	2	0			To
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		ОН

					Compliance Status	cos	R	WT
	IN	оит	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	300	Proper reheating procedures for hot holding	0	0	۰
	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		120	0	0	Proper hot holding temperatures	0	0	1 1
20		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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		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

级 Yes O No

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

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Г
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
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 Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

ecti	2011	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	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	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	7
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	П		
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	_`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	$\perp$

er. You have the right to request a h n (10) days of the date of the

07/18/2023

Date

07/18/2023

\*\*\*\* 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.

Date

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



Estab	lishr	nent	Infom	nation

Establishment Name: Popeyes

Establishment Number #: 605252234

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)
See Remarks	

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Chicken	Cooking	185
*Chicken Breast	Hot Holding	118
Shrimp	Hot Holding	141
Chicken Strips	Hot Holding	137
Chicken (walk in)	Cold Holding	38
Rice (walk in)	Cold Holding	39
Chicken Sandwich	Hot Holding	153
Rice	Hot Holding	168
Mashed Potatoes	Hot Holding	155
Chicken (breading station)	Cold Holding	38

Observed Violations
Total # 10
Repeated # ()
8: No paper towels at handsinks in dishwashing area and on cookline.
14: Adequate cleaning/sanitizing frequency not provided. Numerous
food/non-food contact surfaces excessively soiled/dirty.
19: Fried chicken holding at 118*F. Must be 135*F or above. Products were
discarded at time of inspection ~2lbs.
36: Excessive flies noted in prep areas.
37: Food products stored on floor in walk in freezer. Must be 6" off floor.
41: In use utensil stored in dipper well standing water. Water must be operable
and rumming when using dipper well for utensil storage.
45: Excessive frost/ice build up in walk in freezer unit.
47: Food debris noted on clean dishes.
49: Mop sink leaking. Unable to shut off leak due to stripped faucet. Hot water
constantly running causing a safety issue in can wash area.
53: Floors dirty in walk in freezer and behind/underneath cookline equipment.
30. I 10013 unity in walk in neezer and benina/anderneath cookine equipment.

<sup>&</sup>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: Popeyes

Establishment Number: 605252234

## Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 during inspection. Proper and adequate handwashing observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) Adequate internal cooking temperatures of TCS foods noted during inspection (see food temperatures).
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of inspection.
- 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 and is in compliance with the State of TN non-smokers protection act.
- 58: (IN) Tobacco products not sold at establishment.

# 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 Information	
Establishment Name: Popeyes	
Establishment Number: 605252234	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information Establishment Name: Popeyes						
Establishment Number #:	605252234					
Sources						
Source Type:	Food	Source:	Approved sources noted			
Source Type:	Water	Source:	Public Water Supply			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				