

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



Establishment Information	
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 (breeding station)	Cold Holding	38

Observed Violations

Total # 10

Repeated # 0

- 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 running 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.

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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.

***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	Source:	Approved sources noted
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Source Type: Water Source: Public Water Supply

Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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Additional Comments