TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

1.1		31	. [S					_											
ß																			
Estal	hich	Champy's Fried Chicken O Farmer's Market Food Unit Permanent O Mobile																	
	526 E. MLK Blvd.				_		_	Тур	e of E	Establi	shme	O Temporary O Seasonal							
	000				Chattanooga	a	Time in	11	·0(ηA	M					ut <u>11:53</u> : <u>AM</u> AM/PM			
City															ne o	AM/PM			
Inspection Date 07/28/2022 Establishment # 605208891 Embargoed 0								L		_									
Purp				tion	篇Routine	O Follow-up	O Complaint			O Pro	limin	ary		-		nsultation/Other		46	
Risk	Cate			act	O1	aration practices	O3 and employee	beha		04 8 mo	st co	omm	only			up Required O Yes 🕄 No Number of 3 d to the Centers for Disease Control and Preven		40	
																control measures to prevent illness or injury.			
		(144	rk de	algaa	ted compliance statu											INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	igory.	1	
IN-	in co	mpīi	ance			ce NA=not applicable	NO=not observe				S=cor	recte	1 on-si	ite duri	ng ins	spection R=repeat (violation of the same code provis		1	
	IN 0	оит	NA	NO	Comp	Supervision		COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
\rightarrow	-	0				resent, demonstrates k	nowledge, and	0	0	5		IN	OUT			Control For Safety (TCS) Foods			
h	IN (OUT	NA	NO	performs duties	Employee Health		-		-		o	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
2 3		0				ood employee awarene	ss; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
	~	-	NA	NO	Proper use of restri	d Hygienic Practice		0	0	_	18	11	0	0	0	Public Health Control Proper cooling time and temperature	0	0	
4	<u>x</u>	0		0	Proper eating, tasti	ng, drinking, or tobacco	use	0	0	5	19	X	0	0	-	Proper hot holding temperatures	0	0	
5		0	NA			eyes, nose, and mouth ng Contamination by		0	0	_	20 21	14	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	윙	5
6	_	0		_	Hands clean and pr	roperly washed act with ready-to-eat for	de or approvad	0		5	22		ο	×	0	Time as a public health control: procedures and records	0	0	
		0	0	0	alternate procedure	is followed		0	0			IN	OUT	NA	NO				
	IN (OUT	NA	NO	Handwashing sinks	Approved Source	accessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
9 2	8	0	0	~	Food obtained from Food received at pr			0	0			IN	OUT		NO	Highly Susceptible Populations			
11					Food in good condi	tion, safe, and unadulte		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records a destruction	vailable: shell stock taç	s, parasite	0	0			IN	OUT		NO	Chemicals			
13			NA	NO	Protec Food separated and	tion from Contamin	ation	0	0	4		0 刻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	Ň	ŏ	ŏ		Food-contact surface	ces: cleaned and saniti		ŏ	ŏ	5		N IN	_	NA	NO	Conformance with Approved Procedures	_	-	
15 (2	0			Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	ο	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	-	_		Goo	d Retail Practic	es are preventive r	measures to co	ntro	the	intre	duc	tion	of p	atho	ens	, chemicals, and physical objects into foods.		_	
										ar/Al				_					
				00	T=not in compliance	liance Status	COS=corre	cted o		during						R-repeat (violation of the same code provision) Compliance Status	COS	ρT	WT
	_	OUT			Safe F	ood and Water						0	UT			Utensils and Equipment	000	~ 1	
28					d eggs used where ice from approved			8	0	1	4	5 (infood-contact surfaces cleanable, properly designed, and used	0	0	1
30					obtained for specializ	zed processing method mperature Control	\$		ŏ		44	5 (o v	Varewo	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	-		Ртор	er co		adequate equipment for	or temperature	0			47	7 0	o N	lonfoo	d-cor	ntact surfaces clean	0	0	1
31		86	contr	rol	-			0	0	2			UT			Physical Facilities			
32	_				properly cooked for thawing methods us			00	0	1	41					f water available; adequate pressure stalled; proper backflow devices	8	윙	2
34	_	-	Ther	mom	eters provided and a			0	0	1	50	_	o s	iewagi	and	waste water properly disposed	0	0	2
	-	OUT	E a a a			Identification	ands a selected	-		_	5	_	-			es: properly constructed, supplied, cleaned		0	1
35	_	O	F-000	s prop		I container; required rec f Food Contamination		0	0	1	53			-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
36	-		Insec	ots, ro	dents, and animals		-n	0	0	2	54		_			entilation and lighting; designated areas used	ŏ	0	1
37	+	-				ng food preparation, sto	rana 8 display	0	0	1	F	+-	UT			Administrative Items	-	-	
38	_	_			leanliness	ng rood preparation, an	nege a arshiey	0	0	-	54			ument	Deco	nit posted	0	0	
39					ths; properly used a	ind stored		ŏ	0	1	54	_				inspection posted	0	ŏ	0
40	_	OUT	Was	hing f	ruits and vegetables	Use of Utensils		0	0	1		_	_		_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
41	_		In-us	e ute	nsils; properly stored			0	0		5					with TN Non-Smoker Protection Act	23	0	-
42	_					s; properly stored, dried les; properly stored, us		0	0	1	58 58	5				ducts offered for sale oducts are sold, NSPA survey completed	0		0
	43 O Single-use/single-service articles; properly stored, used 44 O Gloves used properly					ŏ		<u> </u>				pr			-1				
																Repeated violation of an identical risk factor may result in revo- e. You are required to post the food service establishment perm			
mann	er an	d po	st the	most	recent inspection repo	ert in a conspicuous mann	er. You have the rig	ht to n	eques							e. You are required to post the food service establishment permissioner within ten (10) day			
7	7		21 /	~		4-708, 68-14-709, 68-14-71				、			^	,				0.10	
~	ر		$\boldsymbol{\nabla}$	Ľ	<u>ب</u>		07/2	28/2	022		-	_	Ľ)7/2	8/2	:022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

SCORE

Date

**** 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 c	lasses are available each mor	nth at the county health department.	RDA 629
(19220) (1007. 0-10)	Please call () 4232098110	to sign-up for a class.	101020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Champy's Fried Chicken Establishment Number #: 605208891

-

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.	
anend and feel leave a also a anen-	
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	fo							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Auto chlor Triple sink not set	Chlorine Quat	50 200						

Equipment l'emperature	
Description	Temperature (Fahrenheit)
	l

SausageCold Holding40Sliced green TomatoesCold Holding38TendersHot Holding180Fried chickenCooking189TendersCooking190Green beansHot Holding145Mashed potatoesHot Holding155Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Food Temperature		
Sliced green TomatoesCold Holding38TendersHot Holding180Fried chickenCooking189TendersCooking190Green beansHot Holding145Mashed potatoesHot Holding155Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Decoription	State of Food	Temperature (Fahrenheit)
TendersHot Holding180Fried chickenCooking189TendersCooking190Green beansHot Holding145Mashed potatoesHot Holding155Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Sausage	Cold Holding	40
Fried chickenCooking189TendersCooking190Green beansHot Holding145Mashed potatoesHot Holding155Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Sliced green Tomatoes	Cold Holding	38
TendersCooking190Green beansHot Holding145Mashed potatoesHot Holding155Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Tenders	Hot Holding	180
Green beansHot Holding145Mashed potatoesHot Holding155Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Fried chicken	Cooking	189
Mashed potatoesHot Holding155Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Tenders	Cooking	190
Bake beansHot Holding151GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Green beans	Hot Holding	145
GravyHot Holding145Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Mashed potatoes	Hot Holding	155
Potato saladCold Holding37SlawCold Holding39TamalesCold Holding38	Bake beans	Hot Holding	151
SlawCold Holding39TamalesCold Holding38	Gravy	Hot Holding	145
Tamales Cold Holding 38	Potato salad	Cold Holding	37
	Slaw	Cold Holding	39
Beans cooler Cold Holding 40	Tamales	Cold Holding	38
	Beans cooler	Cold Holding	40
Mac cheese cooler Cold Holding 39	Mac cheese cooler	Cold Holding	39

Observed Violations
Total # 2
Repeated # 0

31: Hot holding unit not able to keep food above 135

53: Base of wall in tamales kitchen bad repair

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Champy's Fried Chicken

Establishment Number : 605208891

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6:

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:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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:

17: Be sure reheating above 165 if food was prepared previous days and hot holding equipment is at least 160 18:

- 19:
- 20:
- 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: Champy's Fried Chicken Establishment Number: 605208891

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Champy's Fried Chicken Establishment Number # 605208891

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments