

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Time in 11:15; AM AM / PM Time out 11:45; AM

rmer's Market Food Unit		

SCORE

O Fe Bojangles #982 Permanent O Mobile Establishment Name Type of Establishment 4417 Hwy 58 O Temporary O Seasonal Address

05/20/2021 Establishment # 605247067 Embargoed 0 Inspection Date

Chattanooga

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

Risk Category Follow-up Required

O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, KA, NO) for each numbered Item. For Items marked	UT, mark COS or R for each Item as applicable	 Deduct points for category or subcategory.)
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10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_)S=∞	rrecte	d on-si	te duri	ng ins	pection F				
					Compliance Status	cos	R	WT						Complian				
		оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and R				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	300	Proper cooking time				
	IN	OUT	NA	NO	Employee Health				17	_		ŏ		Proper reheating pr				
2	100	0			Management and food employee awareness; reporting	0	0							Cooling and Hol				
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a P				
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time				
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	Proper hot holding t				
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	245	0	0		Proper cold holding				
	IN	OUT	NA	NO	Preventing Contamination by Hands			21	100	0	0	0	Proper date markin					
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	0	鼷	Time as a public he				
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_		_						
					alternate procedures followed	_	_			IN	OUT	NA	NO	C				
8	×	_			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥l	M		Consumer advisory				
		OUT	NA	NO	Approved Source	-				_	_			food				
9	黨	0			Food obtained from approved source	0 0								IN	OUT	NA	NO	Highly 8
10	0		0	×	Food received at proper temperature	0	0	١	24	0	0	320		Pasteurized foods u				
11	×	0			Food in good condition, safe, and unadulterated	0 0 5		0 0 0		0 0		•	-		Ľ	000		r dated (Eed 100da t
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0			IN	OUT	NA	NO					
	161	OUT	-	N/O	destruction	-	_	\perp	25	_	_	9		Food additions				
		OUT		NO	Protection from Contamination	-			25		0	355		Food additives: app				
13	90	_	0		Food separated and protected	0	0	$\overline{}$	26	0.0	0			Toxic substances p				
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformanc				
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with va HACCP plan				

	Compliance Status						к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	÷
	IN	оит		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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	\Box
30	0	Variance obtained for specialized processing methods	0	0	
	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	Т
33	ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification		-	-
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Т
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Н
44	0	Gloves used properly	O	O	Н

		R-repeat (violation of the same code provision Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	0	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	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a h n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

ile 05/20/2021 Signature of Person In Charge

Signature of Environmental Health Specialist

Date

05/20/2021

Date **** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bojangles #982
Establishment Number #: 605247067

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.	\neg
"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.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Triple sink	QA	200					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	37				
Walk in cooler (raw chicken)	36				
Low boy	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken (walk in)	Cold Holding	38
Sausage	Hot Holding	154
Rice	Hot Holding	167
Fried chicken	Hot Holding	137
Mac n Cheese	Hot Holding	158
Dairy (reach in)	Cold Holding	37
Coleslaw (walk in)	Cold Holding	36
Raw chicken (walk in)	Cold Holding	37
Raw bacon (low boy)	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bojangles #982 Establishment Number: 605247067

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: Good handwashing observed.
- 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: Food 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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.

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

Establishment Name: Bojangles #982	
Establishment Number: 605247067	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
Jee last page for additional comments.	

Establishment Information

Establishment Information								
Establishment Name: Bo	jangles #982							
Establishment Number #:	605247067							
Sources								
Source Type:	Food	Source:	MacLane					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commer	nts							