

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile

4701 Hixson Pike Address

Bojangles' #69

Type of Establishment

O Temporary O Seasonal

Hixson City

Time in 01:30 PM AM / PM Time out 01:40: PM AM / PM

Inspection Date

Risk Category

Purpose of Inspection

Routine

∰ Follow-up

11/15/2021 Establishment # 605306014

O Complaint

О3

O Consultation/Other

Embargoed 0

Follow-up Required O Yes 疑 No Number of Seats 51

SCORE

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		С
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists X$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	X	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re- served		0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	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	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	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	0	

pecti	on	R-repeat (violation of the same code provision) Compliance Status					
	COS	R	8				
	OUT Utensils and Equipment						
45	麗	Food and norfood-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	-:		
49	0	Plumbing installed; proper backflow devices	0	0	-:		
50	0	Sewage and waste water properly disposed	0	0	- :		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠		
53	3%	Physical facilities installed, maintained, and clean	0	0			
54	0	Adequate ventilation and lighting; designated areas used	0	0			
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	П		
56	0	Most recent inspection posted	0	0	'		
		Compliance Status	YES	NO	٧		
		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			

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

11/15/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

11/15/2021 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' #69								
Establishment Number #: 605306014								
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		e facilities at all times to						
twenty-one (21) years of age or older.	tnct access to its buildings o	or facilities at all times to	persons wno are					
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	s in non-enclosed areas are	not completely remove	d or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	i by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)				
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
-								
Food Temperature		1 -1 1	1- 1					
Description		State of Food	Temperature (Fah	renhelt)				

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
45:
53:

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Comments/Other Observations		
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Additional Comments		
See last page for additional co	mments.	

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

Establishment Name: Bojangles' #69			
Establishment Number: 605306014			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

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Establishment Name: Bojangles' #69							
Establishment Number # 605306014							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							