

Establishment Name

Address

Risk Category

City

KFC K365005

Hixson

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

Number of Seats 62

Remanent O Mobile Type of Establishment

Follow-up Required

5323 Hwy 153 O Temporary O Seasonal

Time in 12:40 PM AM/PM Time out 12:50: PM AM/PM

02/21/2022 Establishment # 605175485 Embargoed 0 Inspection Date

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

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

ited compliance status (IN, OUT, HA, HO) for each numb

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=co	recte	d on-si	te duri	ing int	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cool
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	0	0	0	Proper
	IN	OUT	NA	NO	Employee Health			-	17		ŏ	ŏ	XX.	Proper
2	100	0		_	Management and food employee awareness; reporting	0	0	\Box						Coolin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	文	0	0	0	Proper
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	24	0	0		Proper
	IN	OUT	NA	NO	Preventing Contamination by Hands		21	*	0	0	0	Proper		
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	0	級	Time as
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_	_		TITTIE 43
•	200				alternate procedures followed	_	_			IN	OUT	NA	NO	
8	X	0			Handwashing sinks properly supplied and accessible	0 0 2 23 0 0 2		Consun						
		OUT	NA	NO	Approved Source		_	$\overline{}$		_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	1 3 3 3	Food received at proper temperature	0	0] _ [24	0	0	320		Pasteur
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	_	ľ	(40)		Fasicui
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			\neg	25		0	3%		Food ac
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Taxic st
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia

_					Compliance Status	COS	к	WI
	IN	OUT	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	3%	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		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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	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

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
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	
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	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	Γ
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	$\overline{}$		Т
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	Г
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	Ħ	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	-:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing r t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

02/21/2022

Date Signature of Environmental Health Specialist

02/21/2022

**** 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



Establishment Information								
Establishment Name: KFC K365005								
Establishment Number #: [605175485								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rict access to its buildings o	or facilities at all times to	persons who are					
Age-restricted venue does not require each per	son attempting to gain entr	y to submit acceptable f	orm of identification.					
"No Smoking" signs or the international "Non-Si	moking, symbol are not cor	ispicuously posted at ev	ery entrance.					
Garage type doors in non-enclosed areas are n	ot completely open.							
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.								
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	a or open.					
Smoke from non-enclosed areas is infiltrating in	to areas where smoking is	prohibited.						
Smoking observed where smoking is prohibited	by the Act							
Smoking observed where smoking is prohibited	ruy tile Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	anhalfi				
Dodoliption			Tomporataro (Tan	ounion,				
			-					
Food Temperature								
Description		State of Food	Temperature (Fahr	4 44				
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Observed Violations
Total # 2 Repeated # 0
Repeated # 0
45:
53:

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: KFC K365005	
Establishment Number: 605175485	
Comments/Other Observations	
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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: KFC K365005 Establishment Number: 605175485	Establishment Information	
Establishment Number: 605175485 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: KFC K365005	
Additional Comments (cont'd)	Establishment Number: 605175485	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information					
Establishment Name: KFC K365005					
Establishment Number #: 605175485					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					
Sanitizer corrected on site to 200 ppm.					