TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

FOOD SERVICE ESTA					BLISHMENT INSPECTION REPORT SCORE										RE								
Ş																				\frown			
Establishment Name				BoJangles #669 O Farmer's Market Food Unit Type of Establishment O Mobile											L								
Add	655				9225 Lee	Hwy						190	010	- 940 - 91	Semire		nporary	O Seas					
City					Ooltewah		Time iz	09	9:0	0 A	M	41	1/P	и ти	ne 01	# 09:50			/ PM				
	etio	n Da	te		07/28/2	023 Establishm	ent # 60524106	_			Emba	-			110 04								
			spect		CRoutine	O Follow-up	O Complaint			-	limina		_		Cor	sultation/Oth	er						
		egon			01	\$122	03			04				Fo	low	up Required	88	Yes O	No Nu	mber of Se	oats	76	<u>.</u>
	0.00		isk I		ors are food p	reparation pract	ices and employee ne illness outbreak							repo	rtec	to the Cer	nters f	or Diseas	se Control and	Prevent	ion	_	
						FOOD	BORNE ILLNESS RI	SK F	ACT	ors	AND	PUI	LIC	HEA	LTH	INTERVEN	TION	,					
IN	in co	(Lin mpiii		algna		liance NA=not applic	able NO=not observ		lene							ech item es ej pection			lation of the same of)	
_	_	_	_			mpliance Status			R			_			_	Con	nplian	ce Statu	5			R	WT
-	-	_	NA	NO	Person in chara	Supervision e present, demonstra				_		IN	ουτ	NA	NO	-		-	of Time/Temper y (TCS) Foods	ature			
		0			performs duties			0	0	5	16		0	0	8	Proper cooki	ng time	and tempe	eratures		8	0	5
2			NA	NO	Management ar	Employee Hea nd food employee aw		0	0	-	17		0						or hot holding Marking, and 1		0	0	
		٥			Proper use of re	estriction and exclusion	on .	0	0	5		IN	OUT	NA	NO				th Control				
4	IN I	OUT O	NA	_		Bood Hygionic Pra asting, drinking, or to			0		18 19		0	0		Proper coolir Proper hot ho					0	2	
5		0		0	No discharge fro	om eyes, nose, and n	nouth	ŏ	ŏ	5	20	0	×	0		Proper cold h	holding	temperatur	res		0	0	1.
	IN P	001	NA			nting Contaminati d properly washed	on by Hands	0	0	-		*	0			Proper date r					0	0	
_	×	0	0	0	No bare hand or alternate proces		eat foods or approved	0	0	5	22	IN	OUT	O NA	NO	Time as a pu		nsumer A	procedures and i	records	0	9	
8	×	0		110		inks properly supplied		0	0	2	23	0	0	12					or raw and underc	ooked	0	0	4
9	<u>s</u>	0	NA			Approved Source rom approved source)	0	0	-	H	IN	OUT		NO	food HI	ghly S	usceptible	e Populations		-		
10 11	9	8	0	\gtrsim	Food received a	at proper temperature andition, safe, and un	adulterated	8	0	5	24	0	0	Ж		Pasteurized !	foods u	sed; prohib	ited foods not offe	red	0	0	5
	_	ŏ	×	0	Required record	is available: shell sto		ō	ŏ		H	IN	OUT	NA	NO			Chemic	als				
	IN	OUT	NA	NO	destruction Pro	tection from Cont	amination	-			25	0	0	X		Food additive	es: appr	oved and p	properly used		0		5
13		8	0		Food separated	and protected urfaces: cleaned and	sanitized		0	4	26			NA	NO				tified, stored, use proved Procedu		0	0	L ů
		ŏ				on of unsafe food, rel		0	0	2	27	0	0	×			with var		cialized process, a		0	0	5
	_	_		Goo	d Retail Prac	tices are prevent	tive measures to c	ontro	l the	intr	duc	tion	of p	atho	gens	, chemical	s, and	physical	l objects into f	oods.			
								GOO	DR	ar/Al	L PR	ACT	ICES	5									
				00	T=not in complianc	e mpliance Status	COS=com		R R		inspec	tion				Co		at (violation nce Statu	of the same code p		COS	R	WT
	_	OUT			Saf	e Food and Water						0	JT			Uter	nsils a	nd Equipn	nent				
2		0	Wate	er and	ed eggs used wh lice from approv	ed source		0	0	2	45	8	8 B -			nfood-contact and used	t surfac	es cleanab	le, properly desig	ned,	0	0	1
3		읈	Varia	ince (ialized processing m Temperature Cont		0	0	1	46	1	o 🛛	Varew	ashin	g facilities, ins	stalled,	maintained	l, used, test strips		0	0	1
3	-	0				ed; adequate equipm		0	0	2	47	_	_	lonfoo	d-con	tact surfaces	clean				0	0	1
3		-	Contr		properly cocked	for hot holding		-	0	-	48		UT D H	lot and	Loold	P water availab		I Facilitie			0		2
3	-	0	Appr	oved	thawing methods	s used		0	0	1	49		D P	Yumbir	ng ins	talled; proper	' backfic	w devices			Ō	Ō	2
3	_	0 001	Then	mom	eters provided ar	nd accurate		0	0	1	50	_	_			waste water s: properly co						0	
3	,	0	Food	l prop	erly labeled; orig	inal container; requin	ed records available	0	0	1	52	_				se properly d					0	0	1
		OUT			Preventio	n of Food Contami	ination				53		D P	hysica	I faci	ities installed	, mainta	ained, and o	clean		0	0	1
3	:	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	54		> A	dequa	de ve	ntilation and I	ighting;	designated	d areas used		0	0	1
3	·	0	Cont	amina	ation prevented o	during food preparatio	on, storage & display	0	0	1		0	υт			Ad	minist	rative ite	ms				
3	_	-			leanliness			0	0	1	55					nit posted					0		0
3	_		Wiping cloths; properly used and stored Washing fruits and vegetables				0	1	56 O Most recent inspection posted Compliance Status					-	O YES		WT						
		OUT			Prop	per Use of Utensili			· · ·							N	on-Sm	kers Pro	tection Act				
4	2	0	Uten	sils, e	nsils; properly st quipment and lin	tens; properly stored,	dried, handled	0		1	57 58		T	obacc	o pro	with TN Non- ducts offered	for sale	1			<u>×</u>	0	0
4	_	0	Singl	e-use	single-service a ed properly	irticles; properly store	id, used	0	8		59		lf	tobac	co pr	oducts are so	id, NSP	A survey o	completed		0	0	
_	-	-				r items within ten (10)	days may result in susper			_	service		blishe	ment or	ermit.	Repeated victor	ation of	an identical	risk factor may rest	alt in revoce	tion (of yes	ur food
servi		tablis	hmen	t perm	nit. Items identified	d as constituting immin	ent health hazards shall b manner. You have the rig	e com	cted i	mmed	ately o	e ope	ration	is shall	ceas	e. You are requ	uired to p	post the foo	d service establishe	nent permit	in a c	onsp	picuous
							-14-711, 68-14-715, 68-14-7					N	2			\bigcirc	1						
L	\leq	-(২	J.	¥9		07/2	28/2	023	3		1	Л	t	- A		Ľ			0	7/2	28/2	2023
Siar	atur	in of	Pers	on In	Charge					Dete:				-	<u> </u>								Date
a.	atur	eu								Date	Sig	natu	re of	Envir	onme	ntal Health \$	Special	ist					Date

	-			
PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	nD4 tes

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: BoJangles #669 Establishment Number #: 605241063

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	200									

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler (raw)	37
Walk in cooler	37
Low boy	48
Reach in cooler batter station	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Dirty rice	Hot Holding	172
Chicken	Hot Holding	169
Liquid eggs (low boy)	Cold Holding	48
Sliced tomatoes (low boy)	Cold Holding	48
Raw chicken (raw walk in)	Cold Holding	36
Dairy (reach in batter station)	Cold Holding	36
Coleslaw (low boy)	Cold Holding	48
Coleslaw (reach in cooler)	Cold Holding	36

Observed Violations		

Total # 2

Repeated # 0

20: Low boy next to grill holding TCS foods 47-49°F. TCS foods in cold holding must be 41°F or below. PIc removed all TCS foods and put them in reach in cooler capable of holding TCS foods at 41°F or below. Call to maintenance was made for low boy repair during routine inspection.

45: Walk in cooler door latch in poor repair.

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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): 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: (IN): 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 products cooked during routine inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.

19: (IN): 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.

Establishment Information

Establishment Name: BoJangles #669

Establishment Number : 605241063

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: BoJangles #669 Establishment Number #: 605241063

SourcesSource Type:FoodSource:MclaneSource Type:WaterSource:PublicSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments

See #20.