

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 20

O Farmer's Market Food Unit Church's Fried Chicken #1020 Remanent O Mobile Establishment Name Type of Establishment 2237 Frayser Blvd. O Temporary O Seasonal Address Memphis Time in 01:10 PM AM / PM Time out 02:25; PM City 08/18/2021 Establishment # 605015583 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

О3

Follow-up Required

12	¢ ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1 嵐 0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	36			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	\Box
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	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	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15 🕱 O Proper disposition of unsafe food, returned food not re-		0	0	2				

	Compliance Status					cos	R	WT
	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	35	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	×	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	0	X		Food additives: approved and properly used	0	0	5
26	0	黨			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

O Yes 疑 No

s, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=con	ected or	1-6/50	du
		Compliance Status	COS		
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Г
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
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	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	•
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	黨	Plumbing installed; proper backflow devices	0	0	-:
50	22	Sewage and waste water properly disposed	0	0	- :
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	П
56	3%	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	×	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

08/18/2021

08/18/2021

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) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Church's Fried Chicken #1020

Establishment Number #: |605015583

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.	
"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)					
	Quaternary	300						

Equipment Temperature							
Description	Temperature (Fahrenheit						
Walk-in cooler	43						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Mac and cheese	Hot Holding	115
Raw chicken	Cold Holding	38
Fried chicken strips	Hot Holding	139
Fried chicken	Hot Holding	160
Mashed potatoes	Hot Holding	112

Observed Violations									
Total # 17									
Repeated # ()									
8: Utensils, box of napkins inside hand sink									
L3: Bags of raw chicken stored on top of cardboard box inside walk-in cooler									
20: Mac and cheese 115 degrees, mashed potatoes 112 degrees									
6: Oven cleaner stored on shelf with single service boxes									
34: Thermometer not provided for walk-in and prep coolers									
36: Flies, gnats present, signs of rodent activity									
38: Employee preparing food without hair restraint									
46: Quaternary ammonia test strips not provided									
47: Dirty interior of prep cooler, dirty food storage shelves									
49: Leaking backflow device at mop sink									
50: Intermittently clogged floor drains									
51: Dirty men's restroom, paper towels not provided									
52: Trash around dumster, plug not provided									
53: Foul odor inside walk-in cooler, broken floor tiles, dirty, wet floor, dirty									
equipment, walls, ceiling, inoperable Beverage Air freezer									
54: Strong, foul odor in warewashing area and inside walk-in cooler									
55: Current permit must be paid and posted immediately									
56: Most recent inspection report must be posted conspicuously									

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Church's Fried Chicken #1020	
Establishment Number: 605015583	
Comments/Other Observations	
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Additional Comments	

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Establishment Name: Church's Fried Chicken #1020				
Establishment Number: 605015583				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Name: Church's Fried Chicken #1020						
Establishment Number #:	605015583					
Sources						
Source Type:	Food	Source:	PFG			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					
Cf01020@churchs.o	com					

Establishment Information