

Establishment Name

Inspection Date

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Bojangles' #69 Permanent O Mobile Type of Establishment 4701 Hixson Pike

Hixson Time in 09:55 AM AM/PM Time out 10:45; AM AM/PM City 03/31/2022 Establishment # 605306014

Embargoed 0 **K**Routine O Follow-up Purpose of Inspection O Complaint O Preliminary O Consultation/Other

Number of Seats 51 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=00	rrecte	d on-si	te duri	ing ir
_	_		_		Compliance Status	cos	R	WT				=	
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	320	0	0	0
	IN	OUT	NA	NO	Employee Health		-		17		ō	ō	X
2	100	0			Management and food employee awareness; reporting	0	0						
3	寒	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	涎
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	2	0	0	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	125	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 28	0	0	0
6	滋	0		0	Hands clean and properly washed	0	0		22	0	0	0	100
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	1	_	U	
•	500		_	_	alternate procedures followed	_				IN	OUT	NA	NC
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×	
	IN		NA	NO	Approved Source			$\overline{}$	-	_	_		
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NC
10	0	0	0	×	Food received at proper temperature	0	0		24	0	0	320	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	1.0	1		~	
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				25		0	3%	
13	黛	0	0		Food separated and protected	0	0	4	26	1	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NC
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

	Compliance Status							WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	*	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	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

O Temporary O Seasonal

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

		OUT=not in compliance COS=con	ected or	1-site	άư
		Compliance Status	cos		_
	OUT	Safe Food and Water	$\overline{}$		
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	氮	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	0	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	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	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	200	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pect	Of 1	R-repeat (violation of the same code provision		-	147
		Compliance Status	cos	R	W
	OUT	Utensiis 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	
47	凝	Nonfood-contact surfaces clean	0	0	_
	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	
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items			
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	- X	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 en (10) days of the date of the

03/31/2022

03/31/2022

Date Signature of Environmenta

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 Surve	v – To be com	pleted if #57	is "No"
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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 (Fahrenhelt)
3 sink Sani bucket	Quat Quat	300 300	

Equipment Temperature				
Description	Temperature (Fahrent	helt		

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Hot Holding	143
Hash brown	Hot Holding	142
Gravy	Hot Holding	137
Rice	Hot Holding	164
Pimento chz	Cold Holding	40
Cut lettuce	Cold Holding	41
Sausage	Hot Holding	163
Chx	Hot Holding	147
Liquid egg	Cold Holding	39
Raw chx	Cold Holding	41
Chicken	Hot Holding	145
Chx	Cooking	204

Observed Violations
Total # 6
Repeated # ()
31: Display cooler holding at 49F. No tcs foods out of temp in cooler. Inadequate
temp for hokding TCS foods.
43: Single use tea containers stored in bag on floor. Single use items must be
stored 6 inches off the floor.
45. Walkin cooler door latch in poor repair.
47: Several non food contact surfaces dirty.
53: Floors in poor repair, wall of walkin in poor repair.
54: Emplyee drink stored in low boy cooler. Employee food and drink should be
stored in a designated area that prevents contamination of facility food and
equipment.
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[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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: Hands washed
- 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: Approved
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 20: See food temps
- 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' #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

Establishment Information							
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Sources							
Source Type:	Water	Source:	HUD				
Source Type:	Food	Source:	Mclane				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							