TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.49

A State of S		FOOD SER	VICE ESTA	BL	ISH	ME	NT	Г II	NS	PEC	TI	ON REPORT	sco	RE		
Aller .																
Catable have a Marrie	Church's Fi	ried Chicken #	1020									Farmer's Market Food Unit		r		
Establishment Name	2237 Frays	er Blvd.					_	Тур	xe of	Establ	ishme			L		
Address	Memphis			12)·5	0 P	M					o Temporary O Seasonal ut 01:35: PM AM / PM				
City		22 Establishment									me o	UE 01.00; 111 AM/PM				
Inspection Date Purpose of Inspection		O Follow-up	OCOULOUE			- ¹ O Pre			a _		0.000	nsuitation/Other				
Risk Category	01	\$\$2	O 3			04		<i>wy</i>				up Required X Yes O No	Number of S	io afic	20	
Risk Fac	tors are food pri	eparation practice	s and employee		vior	s mo				y rep	ortec	d to the Centers for Disease Con control measures to prevent ill	trol and Preven		_	
		FOODBO	RNE ILLNESS RI	SK F	ACT	ORS /	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN=in compliance	OUT=not in complia	ince NA=not applicable		ed		co						ach item as applicable. Deduct points fo spection R=repeat (violation of		on)		
IN OUT NA NO		Supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of Time	/Temperature	cos	R	WT
1 版 0	Person in charge	present, demonstrates	knowledge, and	0	0	5		IN	001			Control For Safety (TCS) Foods			
IN OUT NA NO		Employee Health					16 17	00	00			Proper cooking time and temperatures Proper reheating procedures for hot ho		00	8	5
2 <u>歳</u> O 3 変 O		food employee aware triction and exclusion	ness; reporting	8	0	5		IN	001	NA	NO	Cooling and Holding, Date Marki a Public Health Con				
IN OUT NA NO) G	od Hygionic Practi						0	0	0		Proper cooling time and temperature		0	0	_
		iting, drinking, or tobac n eyes, nose, and mou		0	0	5	20	0)33	8			Proper hot holding temperatures Proper cold holding temperatures		0	<u></u>	
IN OUT NA NK	Hands clean and	ting Contamination properly washed	by Hands	0	0			0	0			Proper date marking and disposition		0	0	Ű
7 嵐 0 0 0	No hare hand one	itact with ready-to-eat f	foods or approved	0	0	5	22	O	0	NA NA	O NO	Time as a public health control: proces Consumer Advisor		0	0	_
8 O X	Handwashing sin	ks properly supplied an Approved Source	d accessible	0	0	2	23		0	×		Consumer advisory provided for raw a food		0	0	4
9 🕱 O 10 O O O 🗩	Food obtained fro	m approved source		8	8			IN	OUT	-	NO	Highly Susceptible Popu	lations		_	
11 戻 0	Food in good con	dition, safe, and unadu		ŏ	0	5	24	0	0	22		Pasteurized foods used; prohibited foo	ds not offered	0	0	5
12 0 0 🕱 0	destruction	available: shell stock t		0	0			IN	001					~	~	
IN OUT NA NK 13 点 O O	Food separated a			_	0	4	25 26	刻の	0		·	Food additives: approved and properly Toxic substances properly identified, s	tored, used		0	5
14 0 <u>実</u> 0 15 <u>実</u> 0	Proper disposition	aces: cleaned and san of unsafe food, return		0	0	5	27	IN O	001	r NA	NO	Compliance with variance, specialized		0	0	5
	served			-		later				1		HACCP plan	ta lata fanda	-	-	
	od Netali Practi	ces are preventive	measures to co			arAll					gena	s, chemicals, and physical object	tis into roods.			
0	UT=not in compliance Com	pliance Status	COS=com	ected o		during						R-repeat (violation of the si Compliance Status	ame code provision)	COS	R	WT
28 O Pasteuri		Food and Water			0			_	UT	Lood a	nd no	Utensils and Equipment prood-contact surfaces cleanable, prop	adv dasignad		-	
29 O Water an	nd ice from approved		nde .		0	2	4	+	0 1			, and used	eny weagines,	•	0	1
OUT	Food Te	emperature Control				_	4		-			g facilities, installed, maintained, used,	test strips	0	0	1
31 O Proper c control	coling methods use	d; adequate equipment	t for temperature	0	0	2	43		NUT IU	Vontoo	d-cor	Physical Facilities		0	0	1
	d properly cooked for d thawing methods (8	8	1	41	_	-			3 water available; adequate pressure stalled; proper backflow devices		8	읭	2
	meters provided and			ō	ō	1	50	0 (0	Sewag	e and	i waste water properly disposed es: properly constructed, supplied, clear		0	0	2
		al container; required r	records available	0	0	1	5	_				use properly disposed; facilities maintai		0	6	1
OUT	Prevention	of Food Contaminat	tion				5	3 2		Physica	al faci	ilities installed, maintained, and clean		0	0	1
36 O Insects,	rodents, and animal	s not present		0	0	2	54	4 (<u>ہ</u>	Adequa	ste ve	entilation and lighting; designated areas	used	0	٥	1
		ring food preparation, s	storage & display	0	0	1		0	UT			Administrative items				
38 湖 Personal 39 O Wiping o	l cleanliness loths; properly used	and stored		0	0	1	50					nit posted inspection posted		0	0	0
	fruits and vegetable				0	1		_	_			Compliance Status Non-Smokers Protection	Act	YES		WT
41 O In-use ut	ensils; properly stor	ed	- 4		8		5					with TN Non-Smoker Protection Act		×	읽	
43 O Single-u	se/single-service art	ns; properly stored, dri icles; properly stored, i			00		58 58	9				oducts offered for sale roducts are sold, NSPA survey complete	ed		0	0
44 O Gloves u Failure to correct any vis		tems within two (40) days	a may result in suscess			_	ende		abilitati	mente	ecrri*	Repeated violation of an identical risk fact	or may result in reuse	ation	ef were	r food
		THE REPORT OF LAND AND A THE CAPY				mmedi						e. You are required to post the food service			onspi	cuous
	rmit. Items identified a	as constituting imminent				t a hea	ring n	egard			rt by f	filing a written request with the Commission		of the	date	
	rmit. Items identified a it recent inspection rep	as constituting imminent port in a conspicuous ma	nner. You have the ri 711, 68-14-715, 68-14-7	ght to r 16, 4-5	eques -320.		ning n	egard			et by f		er within ten (10) days			
report. T.C.A sections 6	nit, terms identified a	as constituting imminent port in a conspicuous ma	nner. You have the ri 711, 68-14-715, 68-14-7	ght to r	022	2	<	\leq		vis repo	(filing a written request with the Commission	er within ten (10) days		5/2	022
manner and post the mor	mit, terns identified a recent inspection re 14.703 (8.14.705) 14.703 (8.14.705) 10.14.705 (8.14.705) 10.	is constituting imminent port in a conspicuous ma •14-708, 68-14-709, 68-14-	nner. You have the ri 711, 68-14-715, 68-14-7 03/:	15/2	022	2 Date	Sig	gnatu		iis repo	onme		er within ten (10) days		5/2	022 Date

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
ris2201 (new. 0-10)	Please call () 9012229200	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Church's Fried Chicken #1020 Establishment Number #: 605015583

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
	Quaternary	400						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
Beverage Air freezer	3
Beverage Air freezer	16
Walk=in cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Corn	Hot Holding	156
Gravy	Hot Holding	120
Fried chicken	Hot Holding	146
Mac and cheese	Hot Holding	128

Observed Violations

Total # 11

Repeated # 0

6: Male employee changing gloves without washing hands after discarding dirty gloves

8: Paper towels not provided at handsink

14: Pink slime inside ice machine

19: Mac and cheese 138 degrees, gravy 120 degrees

34: Thermometer not provided inside walk-in cooler

38: Employees preparing food without hair restraints

46: Quaternary ammonia test strips not provided

47: Dirty interior of freezers and coolers

51: Covered receptacle not provided in women's restroom, dirty men's and women's restrooms

52: Boxes and trash around dumpster

53: Dirty floor inside walk-in cooler, dirty equipment, dirty/wet floor, damaged floor tiles

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Comments/Other Observations	

***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.

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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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Sources		
Source Type:	Source:	
Additional Comments		

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