TENNESSEE DEPARTMENT OF HEALTH

			FOOD SERV	ICE ESTA	BL	ISH	M	ENT	T IN	ISI	PEC	TI	ON REPORT	SCO	RE		_		
Establishment Name			Chick Fil A #3105 O Fermer's Merket Food Unit								10								
Addres	is.			5830 Brair	nerd Rd.						1.25	AC UI	CSLOUIS	2411114	O Temporary O Seasonal				/
City				Chattanoo	ga	Time in	02	2:2	QF	PM	A	M/P	M Tin	ne o	ut 03:16; PM AM / PM				
Inspec	tion D	ata		01/24/20	022 Establishment #						argoe								
Purpor				Routine	O Follow-up	O Complaint			- O Pr			-		Cor	nsultation/Other				
				_					04	20011001	ылу					Number of Se		15	5
Risk C		isk i	acto	O1 prs are food p	reparation practices	O3 and employee	beha	vior	8 mo	st c	omm	only	y repo	rtec	up Required O Yes 🗮 No d to the Centers for Disease Control :	and Prevent	ion	10	
			as c	ontributing fa	ctors in foodborne ill	ness outbreak	s. P	ublic	: He	lth	Inte	ven	tions	are	control measures to prevent illness	or injury.			
	(14	uric de	lanat	ed compliance at											INTERVENTIONS ach item as applicable. Deduct points for catego	ory or subcated	pery.)		
IN=in	compl			OUT=not in comp	iance NA=not applicable	NO=not observe	ю		CC						spection R=repeat (violation of the san				
				Co	mpliance Status		COS	R	WT						Compliance Status		cos	R	WT
		NA	NO	Person in chase	Supervision e present, demonstrates k	nowladge and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Tem Control For Safety (TCS) Foo				
1 🖁			110	performs duties		nowieuge, and	0	0	5		12				Proper cooking time and temperatures		8	읽	5
2)		NA	NO	Management ar	Employee Health nd food employee awarene	ss; reporting	0	0		۳	0				Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, ar		0	0	_
3 🕅	_			Proper use of re	striction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
4 X		NA			Bood Hygionic Practice asting, drinking, or tobacco		0	0	_	18	No.	00	_		Proper cooling time and temperature Proper hot holding temperatures		8	응	
5 🕈	0		0	No discharge fro	om eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
6		NA	and the second second		nting Contamination by d properly washed	y Hands	0	0	_		*		_		Proper date marking and disposition		_	0	
7 8	_	0	0	No bare hand co	ontact with ready-to-eat for	ods or approved	0	ō	5	22		0	×		Time as a public health control: procedures a	ind records	٥	0	
8 2	80			alternate proced Handwashing si	tures followed inks properly supplied and	accessible	0	0	2	23	_	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and uno	dercooked	0	0	
9 X		NA	_	Food obtained fr	Approved Source rom approved source		0	0	_	123	IN	OUT		NO	food Highly Susceptible Population		~	9	•
10 C	0	0		Food received a	it proper temperature		0	0		24	_	0	80	no	Pasteurized foods used; prohibited foods not		0	0	5
11 3	_	~	_		indition, safe, and unadulte is available: shell stock tag		0	0	5	1	-	OUT				Ulered	~	~	, , , , , , , , , , , , , , , , , , ,
12 C	0	X	0	destruction	tection from Contamin		0	0	_	25	IN O		NA	NO	Chemicals Food additives: approved and properly used		0	তা	_
13 📡	0	0	110	Food separated			0	0	4		×	ŏ			Toxic substances properly identified, stored,		ŏ		5
14 🔊	< 0	0			infaces: cleaned and saniti		0	0	5		IN	OUT	NA	NO			_	_	
15 🥈	0			Proper disposito served	on of unsafe food, returned	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized proce HACCP plan	ss, and	0	٥	5
			Goo	d Retail Prac	tices are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	jens	, chemicals, and physical objects in	to foods.			
					_		GOO	D R	TTA	L PR	ACT	ICE	8						
			00	T=not in complianc	e mpliance Status	COS=corre	cled o	R R	during wr1	inspe	iction				R-repeat (violation of the same co Compliance Status		COS		WT
	OUT	1			e Food and Water			R I			0	UT			Utensils and Equipment		000	~ 1	
28 29				d eggs used who lice from approv			8	8	1	4	5 (infood-contact surfaces cleanable, properly de and used	signed,	0	0	1
30	Ő	Varia		obtained for spec	ialized processing method	5	ŏ	0	1		6 0	- 1			g facilities, installed, maintained, used, test st	rins	0	0	1
	OUT	_			Temperature Control	or here except up		П	_		_	_			ntact surfaces clean	/14/0	_	-	1
31	0	contr		oling methods us	ed; adequate equipment f	or temperature	0	0	2	F	0	UT			Physical Facilities		<u> </u>	~	<u> </u>
32				properly cooked			0	0							I water available; adequate pressure		2	읭	2
33 34	_			thawing methods eters provided an			0	0	1		_				stalled; proper backflow devices I waste water properly disposed			허	2
	OUT			Fo	od identification					5	1 (0 1	foilet fa	cilitie	es: properly constructed, supplied, cleaned			0	1
35	0	Food	prop		inal container; required rec		0	0	1	5		-			use properly disposed; facilities maintained		0	٥	1
	OUT	_			n of Food Contaminatio	>n					_	-			lities installed, maintained, and clean		_	0	1
36	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	5	4 (0 /	Adequa	te ve	entilation and lighting; designated areas used		0	이	1
37	0	Cont	amina	ation prevented d	during food preparation, sto	orage & display	0	0	1		0	UΤ			Administrative Items				
38 39				leanliness ths: properly use	id and stored		0	0	1						nit posted inspection posted		0	읽	0
40			- N-	ruits and vegetat			8		1	F	* I '	<u> </u>	10.94 16	Venit	Compliance Status		YES		WT

 In-use utensils; properly stored
Utensils, equipment and linens; properly stored, dried, handled
O Single-use/single-service articles; properly stored, used <u>美</u>の のの の 44 O Gloves used properly 0 0 1 ment permit. Repeated violation of an identical risk factor may result in revocation of your foo ns shall cease. You are required to post the food service establishment permit in a conspicuou od service establishm ediately or operation I be corre ous manner. You have the right to request a he 68-14-711, 68-14-715, 68-14-716, 4-5-320. earing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of thi Som INNN 01/24/2022 2

57

58

59

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Proper Use of Utensils

alth Specialist

Compliance with TN Non-Smoker Protection Act

If tobacco products are sold, NSPA survey completed

Tobacco products offered for sale

Non-Smokers Protection Act

Signature of Person In Charge

OUT

Da	ate Sig	nature i	of Envir	onmental	Hea

01/24/2022

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
1172207 (1007. 0-10)	Please call () 4232098110	to sign-up for a class.	104 020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Chick Fil A #3105 Establishment Number # 605226536

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 wenty-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.	
Sarage 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.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Triple sink	Quat	200							

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Shredded lettuce	Cooling	49
Black beans corn salad	Cold Holding	38
Boiled eggs	Cold Holding	38
Soup	Hot Holding	173
Nuggets	Hot Holding	154
Grilled nugget	Cooling	40
Chicken strip	Hot Holding	175
Grilled nuggets	Hot Holding	166
Grilled breast	Hot Holding	155
Mac cheese	Hot Holding	156
Grilled chicken	Cooking	200

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Chick Fil A #3105

Establishment Number : 605226536

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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 drinking from an approved container which is stored properly.
- 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:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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:
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19:

20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NÁ) No food held under time as a public health control.
- 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: Chick Fil A #3105

Establishment Number : 605226536

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Chick Fil A #3105

Establishment Number # 605226536

Sources				
Source Type:	Food	Source:	Chick fil a	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments