

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
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O Farmer's Market Food Unit Chick-Fil-A Remanent O Mobile Establishment Name Type of Establishment 5740 Hwy 153

O Temporary O Seasonal Address Chattanooga Time in 02:35 PM AM/PM Time out 03:25: PM AM/PM City

03/30/2021 Establishment # 605156189 Embargoed Inspection Date

Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 103 Risk Category О3 Follow-up Required O Yes 疑 No

orted to the Centers for Dis ase Control and Prevention

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

10	¥=in ¢	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=	con	recte	d on-si	te duri	ing in
					Compliance Status	cos	R	WT	] [			_		
	IN	оит	NA	NO	Supervision				П		IN	OUT	NA	NO
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	ŀ	16	×	0	0	0
_	IM	OUT	NA	N/O	performs duties  Employee Health			_		17		ŏ	ö	8
2	100	0	ne.	NO	Management and food employee awareness; reporting	0	0		H	**	400	$\sim$	_	×
3	×	0			Proper use of restriction and exclusion	ŏ	ŏ	5	П		IN	оит	NA	NO
_	IN.	OUT	N/A	NO	Good Hygienic Practices	-	_	_	Н	40	600	_	_	0
,	IN		NA			_		_		18	8	0	0	
4	8	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		19	픙	0	0	0
9	IN.	0	NA	0	No discharge from eyes, nose, and mouth	0	0	_		20	M	0	0	_
	HK.	OUT	NA	NO O	Preventing Contamination by Hands	_	0	_	H	21	200	0	0	0
0	-	-			Hands clean and properly washed	0	0		П	22	0	0	×	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	*	H	-	IN	OUT	NA	NO
8	38	0			Handwashing sinks properly supplied and accessible	0	0	2	ı		_	_	0=0	-
	IN	OUT	NA	NO	Approved Source				П	23	0	0	×	
9	黨	0			Food obtained from approved source	0	0		1 1		IN	OUT	NA	NO
10	0	0	0	×	Food received at proper temperature	0	0	1	ı		$\overline{}$	_	912	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П	24	0	0	M	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	1			IN	оит	NA	NO
	IN	OUT	NA	NO	Protection from Contamination				11	25	0	0	100	
13	黛	0	0		Food separated and protected	0	0	4	ı	26	黨	0		1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1		IN	OUT	NA	NO
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×	

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	۰
	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	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

		OUT=not in compliance COS=con	ected or	1-site	άu
		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	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
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	1
38	0	Personal cleanliness	0	0	Г
39	186	Wiping cloths; properly used and stored	0	0	Ε.
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	Г
44	10	Gloves used properly	0	0	

ecti	on	R-repeat (violation of the same code provision Compliance Status	cos	В	w
	OUT	Utensils and Equipment	1000	к	**
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	ा	0	-
49	ō	Plumbing installed; proper backflow devices	O	Ō	7
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	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Cr t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. thin ten (10) days of the date of th

03/30/2021

03/30/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information					
Establishment Name: C	hick-Fil-A				
Establishment Number #:	605156189				

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)				
triple sink dishwasher	QA	200	164				

Equipment Temperature				
Description	Temperature ( Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit
Fried chicken filet	Cooking	190
Sliced tomatoes	Cold Holding	39
shredded lettuce	Cold Holding	39
raw chicken nuggets	Cold Holding	39
raw chicken breast	Cold Holding	40
Mac and cheese	Cold Holding	39
Chicken noodle	Hot Holding	160
fried chicken breast	Hot Holding	160
grilled chicken breast	Hot Holding	150
tortilla soup	Hot Holding	155
chicken nuggets	Hot Holding	160
fried chicken breast	Cooling	58

Observed Violations
Total #
Total # 1 Repeated # 0 39: Multiple wiping cloths not properly stored. Stored on top of working areas.

<sup>&</sup>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



Establishment Information	on	
Establishment Name: Chick	c-Fil-A	
Establishment Number: 6	05156189	

Comments/Other Observations	
2:	
3:	
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***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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Chick-Fil-A			
Establishment Number: 605156189			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information							
	hick-Fil-A						
Establishment Number #:	605156189						
Sources							
		_					
Source Type:	Food	Source:	approved				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comments							