TENNESSEE DEPARTMENT OF HEALTH OOD SERVICE ESTARI ISHMENT INSPECTION REPORT

(ALA					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE							
Ŵ		H H	T. S. P.															1 (ſ	
Esta	blish	nem	t Nar	ne	Bojangl	les #9	82						Tur	ne of	Establ	iehmu	Farmer's Market Food Unit S Permanent O Mobile	10			
Add	ess				4417 H	wy 58	}						.,,	pe 01	2.500.04	Gen I M	O Temporary O Seasonal				/
City					Chattar	nooga		Time in	09	9:0	0 A	١M	_ A	M/P	мті	me o	ut 09:50:AM AM/PM				
Insp	ectio	n Da	rte		10/03	/202	3 Establishme	nt# 60524706	7			Emb	argoe	d C)						
Purp	ose	of In	spect		Routine		O Follow-up	O Complaint			O Pr					Cor	nsuitation/Other				
Risk	Cat	egor	y		O 1		22	03			O 4				Fo	ollow-	up Required O Yes 🕱 No	Number of S	ieats	70	
		R	isk I	act as c	ors are foo ontributin	od prep 19 facto	aration practic rs in foodborn	es and employee e illness outbreak	beh: s. P	vior ublic	s mo : Hea	st c aith	omn Inte	noni) rven	y repo	are	to the Centers for Disease Cont control measures to prevent illn	rol and Prevent	tion		
							FOODB	ORNE ILLNESS RI	SK F	ACT	orts	AND	PU	BLIC	HEA	штн	INTERVENTIONS				
IN	in er	(Ch ompli		algna			(IN, OUT, NA, NO) e NA=not applica			item							spection R*repeat (violation of th				
104	-in ci	unps	ance				liance Status	one NO-not deserv		R		Ē	crecke		she dur	ng ini	Compliance Status		cos	R	WT
\rightarrow	_		NA	NO			Supervision	- I					IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	黨	0			performs du	uties		es knowledge, and	0	0	5		0	0			Proper cooking time and temperatures		0	0	5
		OUT O	NA	NO	Manageme		Employee Healt od employee awa		0		-	17					Proper reheating procedures for hot hok Ceeling and Heiding, Date Marking		0	0	
	_	0			Proper use	of restric	tion and exclusion	1	0	0	5		IN	OUT	NA	NO	a Public Health Contr				
4			NA		Proper eatin		d Hyglenic Prac g. drinking, or tob						0	8			Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	1	0		0	No discharg	ge from e	yes, nose, and m	outh	ŏ		5	20	25	0	0		Proper cold holding temperatures		0	0	5
	IN A	001	NA				g Contaminatio operly washed	n by Hands	0	0	-	21	0	0	0		Proper date marking and disposition	me and month	0 0	0	-
_	×	0	0	0	No bare ha alternate pr			t foods or approved	0	0	5	ľ	IN	001	-	NO	Time as a public health control: procedu Consumer Advisory		•	9	
8		0	NA	80		ng sinks	properly supplied Approved Source		0	0	2	23	_	0	12		Consumer advisory provided for raw and food		0	0	4
9	嵐	0	_			ned from	approved source	•		0			IN	OUT	NA	NO	Highly Susceptible Popula	ations			
10 11	0 ※	0	0	2			oper temperature on, safe, and una	dulterated	8	8	5	24	0	0	Ж		Pasteurized foods used; prohibited food	s not offered	0	0	5
	_	0	×	0	Required re destruction		ailable: shell stoci	k tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals			_	
		OUT O	NA	NO		Protect	ion from Conta	mination			4	25	0	8	X		Food additives: approved and properly u		0	읽	5
14		ö	ő				es: cleaned and s	anitized	ŏ	ŏ	5	20	IN	OUT		NO	Toxic substances properly identified, sto Conformance with Approved I		_	-	
15	2	0			Proper disp served	xosition of	f unsafe food, retu	rned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				-								_				_					_
				Goo	nd feetall P	TRCUCE	s are preventi	ve measures to c								geni	s, chemicals, and physical object	s into foods.			
				00	T=not in comp			COS=com	ected o	n-site					3		R-repeat (violation of the san				
_		OUT					iance Status ood and Water		cos	R	WT	F		TUK			Compliance Status Utensils and Equipment		COS	R	WT
2					ed eggs used fice from ap				8	8	1	4	5				infood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
3	>	0	Varia		obtained for	specialize	ed processing met		ŏ	ŏ	1	4	6	- F			g facilities, installed, maintained, used, te	est strips	0	0	1
		OUT	_	er co			perature Contro adequate equipme	ent for temperature	0		-	4	7	0	Vonfoo	d-cor	ntact surfaces clean		0	0	1
3		-	contr	lo	property co				-	0	2	Ę	_	TUK O	lot an	Loold	Physical Facilities i water available; adequate pressure		0	া	2
3	3	0	Appr	oved	thawing met	thods use	d		0	0	1	4	9	O F	Plumbi	ng ins	stalled; proper backflow devices		0	0	2
3		0 OUT		mom	eters provide		curate		0	0	1			-			i waste water properly disposed es: properly constructed, supplied, cleane	d	0	0	2
3	_			l prop	erly labeled;			d records available	0	0	1	-	_	_			use properly disposed; facilities maintaine		ō	ō	1
		OUT			Preve	ntion of	Food Contamin	ation				5	3	o F	hysica	al faci	ilities installed, maintained, and clean		0	0	1
3	3	0	Insec	ts, ro	dents, and a	animals n	ot present		0	0	2	5	4	0 /	Adequa	ste ve	entilation and lighting; designated areas u	sed	0	0	1
3	r [0	Cont	amin	ation preven	ted during	g food preparation	, storage & display	0	0	1		C	TUK			Administrative items				
3	_	-	-		leanliness				0	0	1						nit posted		0	0	0
3	_				ths; properly ruits and veg		id stored		8	8		P	6		viost re	cent	inspection posted Compliance Status		O YES		WT
4	_	OUT	_	a ide	nsils; proper		Use of Utensils			101	1	-	7		ome	2000	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	x	0	
4	2	0	Uten	sils, e	quipment ar	nd linens;	properly stored, o		0	0	1	5	8		lopaco	o pro	ducts offered for sale		0	0	0
4					a/single-serv ed properly	nce article	es; properly stored	a, used		8		6	9	1	r tobac	co pr	roducts are sold, NSPA survey completed	1	0	0	
																	Repeated violation of an identical risk factor				
manr	er ar	nd po	st the	most	recent inspec	tion report	t in a conspicuous r	nanner. You have the rig	ght to r	eques							e. You are required to post the food service of filing a written request with the Commissioner				
	L T.		L	ns 68-	14-702 68-14-		-798, 68-14-709, 68-1	4-711, 68-14-715, 68-14-7					/		/	` _^	- / /				
L	Y		Ø		<u>بر</u>	v/	-	10/)3/2	_		-	V	5	1-	π	th	1	10/0	3/2	2023
Sigr	atur	e of	rers	on In	Charge						Date	- 51	gnati.	are of	Envir	onme	ental Health Specialist				Date

_	_	_	
-	2.00	h.m.	
- 64	ла	ue.	

**** 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. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bojangles #982 Establishment Number #: 605247067

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

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Reach in cooler	38
Walk in cooler (raw)	39

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Raw chicken (walk in cooler)	Cold Holding	38
Raw chicken (batter station)	Cold Holding	39
Fried chicken (warmer)	Hot Holding	158
Dirty rice	Hot Holding	162
Mac n cheese	Hot Holding	159
Cut green beans	Hot Holding	163
5		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Bojangles #982

Establishment Number : 605247067

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: (IN): good handwashing observed.

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: (IN): Food from approved sources.

- 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: (NO): No raw animal products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no cooling of TCS foods observed.

19: (IN): See temperatures.

20: (IN): See temperatures.

- 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.

Establishment Information

Establishment Name: Bojangles #982

Establishment Number: 605247067

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Bojangles #982 Establishment Number #: 605247067

SourcesSource Type:WaterSource:PublicSource Type:FoodSource:MclaneSource Type:Source:Source:Source Type:Source:Source:Source Type:Source:Source:

Additional Comments