TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| | | | 1 | | | | | | | | | | | | | ^ | | |
|---|--------|--|---|--|--|--|---|---|---|--|--|---|---|---|---|-------------------------|---------------------------|----------------|
| Estab | ish | nent N | lame | | N COOP - FI | D-SRV | | | | _ | Tv | be of f | Establi | shme | Fermer's Market Food Unit Sent Permanent O Mobile | ┢ | Ś | |
| Addre | 55 | | | 6665 Winchest | ter Road | | | | | | .,, | | | | O Temporary O Seasonal | | | |
| City | | | | Memphis | | Time in | 12 | 2:3 | QF | PM | A | M/P | м ті | me o | at 12:55: PM AM/PM | | | |
| Inspe | ction | Date | | 05/31/2023 | Establishment # | | | | | | | | | | | | | |
| Purpo | se | f Insp | ection | KRoutine C | Follow-up | O Complaint | | | O Pr | elimir | hary | | c | Cor | nsultation/Other | | | |
| Risk (| Cate | | | | 1(2 | O 3 | | | O 4 | | | | | | up Required O Yes 鏡 No Number of | Seats | 22 | |
| | | Ris | | | | | | | | | | | | | I to the Centers for Disease Control and Prever control measures to prevent illness or injury. | tion | | |
| | | | | | | | | | | | | | | | INTERVENTIONS | | | |
| | | | | | | | | ltem | | | | | | | ach item as applicable. Deduct points for category or subcat | | | |
| INH | n co | npliano | e . | OUT=not in compliance Complian | nce Status | NO=not observ | | R | | 5=00 | mecte | d on-s | ite dun | ng ins | pection R=repeat (violation of the same code provis Compliance Status | | R | WT |
| 1 | N | N TUG | A NO | | Supervision | | | | | | IN | ουτ | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| | | 0 | | Person in charge prese performs duties | ent, demonstrates k | nowledge, and | 0 | 0 | 5 | | | 0 | | | Proper cooking time and temperatures | 0 | 0 | 5 |
| 2 | | | A NO | En Management and food | nployee Health employee awarene | ss; reporting | 0 | 0 | _ | 17 | 0 | 0 | X | 0 | Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as | 0 | 0 | - |
| | _ | ō | | Proper use of restriction | | | 0 | 0 | 5 | | IN | OUT | NA | NO | a Public Health Control | | | |
| | | O TUG | A NO | Good H Proper eating, tasting, o | tygionic Practice | | | | | | 0 | 0 | | | Proper cooling time and temperature Proper hot holding temperatures | 0 | 8 | |
| | K | 0 | 0 | No discharge from eyes | s, nose, and mouth | | ŏ | 0 | 5 | 20 | 25 | 0 | 0 | | Proper cold holding temperatures | 0 | 0 | 5 |
| | _ | O N | | Preventing C Hands clean and prope | Contamination by arly washed | y Hands | 0 | 0 | _ | | 0 | | 0 | | Proper date marking and disposition | 0 | | |
| -+ | _ | 0 0 | _ | No bare hand contact v alternate procedures fo | with ready-to-eat for | ods or approved | 0 | 0 | 5 | 22 | 0 IN | 0 | NA | 0 | Time as a public health control: procedures and records Consumer Advisory | 0 | 0 | |
| 8 3 | K | 0 | | Handwashing sinks pro | operly supplied and | accessible | 0 | 0 | 2 | 23 | _ | 0 | 12 | no | Consumer advisory provided for raw and undercooked | 0 | 0 | 4 |
| | _ | | A NO | Food obtained from app | proved Source proved source | | 0 | 0 | | | IN | OUT | | NO | food Highly Susceptible Populations | - | - | |
| 10 (11 3 | | 00 | N Se | Food received at prope Food in good condition, | | rated | 8 | 0 | 5 | 24 | 0 | 0 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| 12 (| _ | οl | 8 0 | Required records available | | | ŏ | ō | | | IN | OUT | NA | NO | Chemicals | | | |
| h | N | OUT N | A NO | destruction Protection | n from Contamin | ation | | | | 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 8 | 5 |
| 13 3 14 3 | | 88 | | Food separated and pro Food-contact surfaces: | | zed | 8 | 0 | 4 | 26 | S IN | | NA | NO | Toxic substances properly identified, stored, used Conformance with Approved Procedures | 0 | 0 | - |
| | _ | 0 | _ | Proper disposition of un | | | ŏ | ŏ | 2 | 27 | _ | 0 | 82 | | Compliance with variance, specialized process, and | 0 | 0 | 5 |
| | ~ | | | served | | | - | | | <u> </u> | - | - | ~ | | HACCP plan | - | - | |
| | | | Go | d Retail Practices | are preventive r | measures to c | ontro | d the | intr | oduc | ction | of p | atho | gens | , chemicals, and physical objects into foods. | | | |
| | | | 00 | T=not in compliance | | COS=com | | | | | | TICE | 5 | | R-repeat (violation of the same code provision) | | | |
| | - | 1.17 | | Complian | nce Status | | | R | | É | | | | | Compliance Status | COS | R | WT |
| 28 | | | | ed eggs used where req | | | 0 | 0 | 1 | | | NUT O F | ood a | nd no | Utensils and Equipment nfood-contact surfaces cleanable, properly designed, | 0 | 0 | 1 |
| 29 | | | | d ice from approved sour obtained for specialized | | 5 | 8 | 0 | 2 | F | - | - 0 | | | and used | | - | |
| | 4 | UT | | | erature Control | | - | _ | | | _ | _ | | | g facilities, installed, maintained, used, test strips rtact surfaces clean | 0 | 0 | 1 |
| 31 | | | oper co ntrol | oling methods used; ade | equate equipment to | or temperature | 0 | 0 | 2 | H | _ | O N TUK | vonioo | a-cor | Physical Facilities | - | 0 | 1 |
| 32 | _ | | | i properly cooked for hot thawing methods used | tholding | | 8 | 00 | | 4 | _ | | | | water available; adequate pressure stalled; proper backflow devices | 0 | 읭 | 2 |
| 34 | _ | | <u> </u> | eters provided and accu | irate | | ŏ | ŏ | 1 | | | _ | | | waste water properly disposed | 0 | 0 | 2 |
| | - | DUT | | | ntification | | - | | | | _ | | | | s: properly constructed, supplied, cleaned | | 0 | |
| 35 | | O Fo | od prop | perty labeled; original cor | ntainer; required rec | | 0 | 0 | 1 | | | - | | | use properly disposed; facilities maintained lities installed, maintained, and clean | 0 | 0 | 1 |
| 36 | - | _ | ects, n | dents, and animals not | | ** | 0 | 0 | 2 | | - | _ | | _ | ntilation and lighting; designated areas used | ŏ | 0 | 1 |
| 37 | $^{+}$ | 0 00 | ntamin | ation prevented during for | ood preparation, sto | arage & display | 0 | 0 | 1 | F | 4 | UT | | | Administrative Items | | | |
| 38 | | O De | | cleanliness | | | 0 | 0 | 1 | | _ | 0 | Jurrent | pern | nit posted | 0 | | 0 |
| 39 | | - | ping ck | oths; properly used and s | stored | | 0 | 00 | 1 | 5 | 6 | 0 | /lost re | cent | Compliance Status | O YES | O NO | WT |
| 40 | | Ó W | | | | | | | · · | | _ | _ | _ | _ | Non-Smokers Protection Act | 16.0 | 110 | |
| 40 | - | | ashing | fruits and vegetables Proper Use | e of Utensils | | 0 | | | | | | | | | | | - |
| 40 41 42 | < | | use ute | fruits and vegetables Proper Use Insils; properly stored equipment and linens; pr | roperly stored, dried | I, handled | 0 | 8 | | 5 | 8 | | | | with TN Non-Smoker Protection Act ducts offered for sale | X | 0 | 0 |
| 41 42 43 | 4 | | use ute ensils, o ngle-us | fruits and vegetables Proper Usensils; properly stored equipment and linens; pr e/single-service articles; | roperly stored, dried | l, handled ed | 000 | 000 | 1 | 5 | 7 8 9 | T | obacc | o pro | | | 0 | 0 |
| 41 42 43 44 | 4 | | use ute ensils, o ngle-us oves us | fruits and vegetables Proper Use insils; properly stored equipment and linens; pr e/single-service articles; sed properly | roperly stored, dried properly stored, us | ed | 0 0 0 | 0000 | 1 1 | 5 | 8 | T | obacc tobac | o pro co pr | ducts offered for sale oducts are sold, NSPA survey completed | Ô | 0 | 0 |
| 41 42 43 44 Failure service | | O W O W O In O In O Ut O Si O Si O G | use ute ensits, o ngle-us oves us any viol ent per | fruits and vegetables Proper Use insils; properly stored equipment and linens; pr e/single-service articles; sed properly ations of risk factor items mit, items identified as con- | roperly stored, dried properly stored, us within ten (10) days a stituting imminent he | ed nay result in susper alth hazards shall b | 0 0 0 | O O O | 1 1 1 r food | 5 5 servic liately | 8 9 x est or op | ablish | tobacc tobac | o pro co pr semit. | ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm | o o tin a | 0 0 | icuour |
| 41 42 43 44 Faiture service manne report | to to | O W O W O In- O In- O Ut O Si O G Si o G Si o G Si o G | use ute ensils, i ngle-us oves ut any viol ent pen he most tions (8 | fruits and vegetables Proper Use insils; properly stored equipment and linens; pr e/single-service articles; sed properly ations of risk factor items mit, items identified as con- | roperly stored, dried properly stored, us within ten (10) days a stituting imminent he a conspicuous man | ed nay result in susper alth hazards shall b wr. You have the rig | | 0 0 0 0 | 1 1 1 r food | 5 5 servic liately | 8 9 x est or op | ablish | tobacc tobac | o pro co pr semit. | ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo | o o tin a | 0 0 | icuour |
| 41 42 43 44 Faiture service manne report | to to | O W O W O In O In O Ut O Si O G Si orrect ablishe | use ute ensils, i ngle-us oves ut any viol ent pen he most tions (8 | fruits and vegetables Proper Use insils; properly stored equipment and linens; pr e/single-service articles; sed properly ations of risk factor items of mit. Items identified as con- recent inspection report in | roperly stored, dried properly stored, us within ten (10) days a stituting imminent he a conspicuous man | ed nay result in susper alth hazards shall b wr. You have the rig | 0 0 0 0 0 0 0 0 0 0 0 0 | 0 0 0 0 sf you scted i reques | 1 1 r food a he | 5 5 servic liately | 8 9 x est or op | ablish | tobacc tobac | o pro co pr semit. | ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day | o o tin a | 0 0 of you onspi | of this |
| 41 42 43 44 Failure service manne report | | O W O W O In- O In- O Ut O Si O GI | ashing use ute ensils, ngle-us oves ut any viol any viol any viol any viol any sol tions 68 | fruits and vegetables Proper Use insils; properly stored equipment and linens; pr e/single-service articles; sed properly ations of risk factor items of mit. Items identified as con- recent inspection report in | roperly stored, dried properly stored, us within ten (10) days a stituting imminent he a conspicuous man | ed nay result in susper alth hazards shall b er. You have the rij 1, 68-14-715, 68-14-7 | 0 0 0 0 0 0 0 0 0 0 0 0 | | 1 1 r food a he | 5 5 iately aring r | 8 9 x est or op | ablishe er adior ling th | obacc tobac ment po ns shat is repo | o pro co pr ermit. I ceas rt by f | ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day | o cation t in a s | 0 0 of you onspi | of this |
| 41 42 43 44 Failure service manne report | | O W O W O In- O In- O Ut O Si O GI | ashing use ute ensils, ngle-us oves ut any viol any viol any viol any viol any sol tions 68 | fruits and vegetables Proper Use insils; properly stored equipment and linens; pr alsingle-service articles; sed properly ations of risk factor items in mit. Items identified as corr recent inspection report in 14-703, 68-14-706, 68-14-70 Charge **** Ad | roperly stored, dried properly stored, us within ten (10) days n stituting imminent he a conspicuous man 8, 68-14-709, 68-14-71 | ed ath hazards shall b er. You have the ri 1, 68-14-715, 68-14-7 05/3 y information car | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 | 1 1 1 r food a he B Date on ou | 5 5 servic intely aring r Sig | a a a co est or op regare gnas bsite, | iblish material mathematics in the column | obacc tobac ment p s shall is repo | o pro co pr co pr ermit. I ceas rt by f onme pow/h | ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm lling a written request with the Commissioner within ten (10) day | o cation t in a s | 0 0 of you onspi | of this 023 |

| PH-2267 (Rev. 6-15) | Free food safety training class | RDA 62 | | |
|---------------------|---------------------------------|--------------|-------------------------|--------|
| (Nev. 0-15) | Please call (|) 9012229200 | to sign-up for a class. | hor to |

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information Establishment Name: THE CHICKEN COOP - FD-SRV Establishment Number #: 605248605

| 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 twenty-one (21) years of age or older. | Yes |
| Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. | Yes |
| "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. | Yes |
| Garage type doors in non-enclosed areas are not completely open. | Yes |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. | Yes |
| Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited. | Yes |
| Smoking observed where smoking is prohibited by the Act. | Yes |

| Warewashing Info | | | | | | | | | |
|------------------|----------------|-----|--------------------------|--|--|--|--|--|--|
| Machine Name | Sanitizer Type | PPM | Temperature (Fahrenheit) | | | | | | |
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| Equipment Temperature | |
|-----------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| Prep cooler | 39 |
| Walk in cooler | 39 |
| | |
| | |

| Food Temperature | | | | | | |
|------------------|------------------------------|--|--|--|--|--|
| State of Food | Temperature (Fahrenheit) | | | | | |
| Cold Holding | 38 | | | | | |
| Cold Holding | 39 | | | | | |
| Cold Holding | 34 | | | | | |
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| | | | | | | |
| | Cold Holding Cold Holding | | | | | |

Observed Violations

Total # 2

Repeated # 0

34: No thermometer in deep freezer.

53: Grease build up on wall near entrance from kitchen.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: THE CHICKEN COOP - FD-SRV

Establishment Number : 605248605

| 2: Employee illness policy in place 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: 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: (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: 17: (NA) No TCS foods reheated for hot holding. | Comments/Other Observations |
|---|---|
| 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): All handsinks are properly equipped and conveniently located for food employee use. 9: (IN): All handsinks are properly equipped and conveniently located for food employee use. 9: (IN) No food received during inspection. 11: (IN) All food was in good, sound condition at time of inspection. 12: (INA) Shell stock not used and parasite destruction not required at this establishment. 13: (IN) All food contact surfaces of equipment and utensits cleaned and sanitized using approved methods. 15: (IN) No unsafe, returned or previously served food served. 16: (INA) Shell stock not used and parasite destruction. 17: (INA) No TCS foods reheated for hot holding. 18: (IN) No unsafe, returned or previously served food served. 19: (INO) TCS food is not being held hot during inspection. 21: (INO) There are no foods requiring date marking in the facility at the time of the inspection. 22: (INA) No food held under time as a public health control. 23: (INA) A highly susceptible population is not served. 24: (INA) Establishment does not use any additives or suffites on the premises. 25: (INA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 37: (INA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 37: (INA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 38: 11: 22: 23: 23: 23: 23: 23: 23: 23: 23: 23 | 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection. |
| (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area. (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes. (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods. (IN): All handsinks are properly equipped and conveniently located for food employee use. (IN): All handsinks are properly equipped and conveniently located for food employee use. (IN): All handsinks are properly equipped and conveniently located for food employee use. (IN): All food was in good, sound condition at time of inspection. (IN) All food was in good, sound condition at time of inspection. (IN) All row animal food is separated and protected as required. (IN) All raw animal food is separated and protected as required. (IN) All row animal food is separated for hot do desived. (IN) No TCS foods reheated for hot holding. (INO) TCS food is not being held hot during inspection. (INO) TCS food is not being held hot during inspection. (INA) No food held under time as a public health control. (INA) A highly susceptible population is not served. (INA) A highly susceptible population is not served. (INA) Establishment is not required to have a variance or HACCP plan, performs no special processes. (INA) Establishment is not required to have a variance or HACCP plan, performs no special processes. (INA) Establishment is not required to have a variance or HACCP plan, performs no special processes. | 2: Employee illness policy in place |
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Additional Comments See last page for additional comments.

Establishment Information

Establishment Name: THE CHICKEN COOP - FD-SRV Establishment Number : 605248605

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: THE CHICKEN COOP - FD-SRV Establishment Number # 605248605

| Sources | | | | |
|-----------------|------|---------|---------|--|
| Source Type: | Food | Source: | US Food | |
| Source Type: | Food | Source: | Sysco | |
| Source Type: | | Source: | | |
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Additional Comments

Cooking was done before I arrived to establishment.