TENNESSEE DEPARTMENT OF HEALTH

						F	OOD SER	VICE ESTA	BL	ISH	M	ENT	r 11	NSF	PEC	TIO	ON REPORT	SCO	RE		_
Estab	ishr	H.S.	t Narr		BoJangl	es #66	69										O Farmer's Market Food Unit	10		$\left[\right]$)
Addre		- April			9225 Le	e Hwv	/					_	Ту;	xe of E	Establi	shme	O Temporary O Seasonal				/
	55				Ooltewah Time in 02:30 PM AM / PM Time out 03:10; PM AM / PM																
City)									ne o	at 00.10;1111 AM/PM				
Inspec							_	60524106			_			d 0			L				
Purpo	se c	of In:	specti		Routine		O Follow-up	O Complaint				elimin	ary		0	Cor	nsultation/Other			76	
Risk (ate				O1	-	12 ation practic	O3 es and employee	beha		04	ate	omn	aonh			up Required O Yes 🕅 No I to the Centers for Disease Contro	Number of Se		10	_
																	control measures to prevent illnes				
		(Ma	rk des	lanet	ed compliance	e status (il											INTERVENTIONS ach item as applicable. Deduct points for cat	ecory or subcated	erv.)		
IN-ir		<u> </u>		_	OUT=not in co				ed		c						spection R=repeat (violation of the s				
		N IT	NA	10			supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/Te		cos	R	WT
	+	0	nun	NO	Person in ch			s knowledge, and	0	0	5			OUT		NO	Control For Safety (TCS) Fo	oda			
	_		NA		performs dut		nployee Healt	h	-		0		0				Proper cooking time and temperatures Proper reheating procedures for hot holding	a	8	응	5
23	C	0			_	t and food	employee awar			0	5	Ë	IN	олт		NO	Cooling and Holding, Date Marking,		- 1	-	
3 8	_	0	NA	_	Proper use o		n and exclusion	loas	0	0	-	18	0				a Public Health Centrel Proper cooling time and temperature		0		_
4 2	8	0		0		g. tasting.	drinking, or toba	cco use	0	0	5	19	黨	0	0	0	Proper hot holding temperatures		0	0	
	10	DUT	NA	NO	Pre	venting	s, nose, and mo Contamination		0	ō	-		25	00	8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 8	_	0	-	_	Hands clean No bare hand			t foods or approved	0	0	5	22	0	0	0	黨	Time as a public health control: procedures	s and records	0	0	
78	·	0	0	0	alternate pro	cedures fo			0	0	2		_	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and u	ndemocked		-	_
- II	V C	DUT	NA			Âp	proved Source					23		0	麗	_	food		0	이	4
9 X 10 C	5		0	>	Food receive	d at prope	proved source er temperature		8	0		24	IN O	OUT	NA	NO	Highly Susceptible Populati Pasteurized foods used: prohibited foods n		0	0	5
11 ¥	_	0 0	*	0			i, safe, and unad lable: shell stock		0	0	5	-	IN	OUT	-	NO	Chemicals	or oriered	~	9	-
- 10	10	υт	NA	-	destruction	rotectie	n from Contan	nination	-		_	25	0		25		Food additives: approved and properly use	d	তা	তা	
13 X 14 X		<u> </u>	8		Food separat		rotected cleaned and sa	altized	0	8	4	26	<u>実</u> IN	O OUT			Toxic substances properly identified, stored Conformance with Approved Pro	d, used	0	0	5
15 3	-	0	_		Proper dispo		nsafe food, retur		6	0	2	27	0	0	2	n v	Compliance with variance, specialized proc		0	0	5
	°	-			served				-	-	_		-	-	\sim		HACCP plan		-	-	-
				Goo	d Retail Pr	actices	are preventiv	e measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	into foods.			
				00	T=not in compli	ance		COS=com	GOO						3		R-repeat (violation of the same	code provision)			
_	10	DUT				Complia	nce Status d and Water			R		É		UT	_	_	Compliance Status Utensils and Equipment		cos	R	WT
28		0			d eggs used	where req	uired		0	9	1	4		o F			nfood-contact surfaces cleanable, properly	designed,	0	0	1
29 30						pecialized	processing meth		0	0	2	\vdash	+	- 0			and used g facilities, installed, maintained, used, test	etrine	-	0	1
	Ŧ	DUT	Proof				erature Contro	t for temperature			_	4		-			tact surfaces clean	anta	0	 	1
31		<u> </u>	contro	k				a ner sampeneture	0	0	2		0	UT			Physical Facilities				
32	_				properly cook thawing meth				8	0		4	_	-			I water available; adequate pressure stalled; proper backflow devices			0	2
34	_	O JUT	Them	nome	eters provided		urate entification		0	0	1						waste water properly disposed es: properly constructed, supplied, cleaned			8	2
35	-		Food	prop				records available	0	0	1	5	_				use properly disposed; facilities maintained		0	<u></u>	1
	C	DUT			Prevent	tion of Fe	ood Contamina	ation				5	3	0 P	hysica	I faci	lities installed, maintained, and clean			•	1
36	1	0	Insec	ts, ro	dents, and an	nimals not	present		0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas used	d	٥	٥	1
37		0	Conta	mina	ation prevente	d during f	lood preparation,	storage & display	0	0	1		0	υт			Administrative items				
38	_	-			leanliness	used and	stored		0	0	1			_		-	nit posted		8	이	0
39 40		0			ths; properly or ruits and vege		sioned		0	0		Ľ	6		norst re	cent	inspection posted Compliance Status		YES		WΤ
41		лл О	In-use	e uter	Pi nsils; properly		e of Utensils		0	0	1	5	7	- 0	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act		म्रा	01	
42		0	Utens	ils, e	quipment and	d linens; p	roperly stored, d		0	0 0	1	5		T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed		<u> </u>	0	٥
43					ed properly	le arocies,	, property stored,	0300	ŏ	ö	1		a 11	1	10080	oo pr	outros are solu, reserve survey completed		-	5	
																	Repeated violation of an identical risk factor m e. You are required to post the food service est				
	r and		st the r	nost r	recent inspectiv	on report in	n a conspicuous m		ght to r	eques							lling a written request with the Commissioner wi				
V	7	7	×		-0	\mathcal{N}		01/:			>		1	C	17	1.	\mathcal{A}	0	1/1	a/ว	022
0	\geq	<	_	_	\sim	\searrow		01/.	L 31 Z	022			<i>r</i>	- 0	20	~ `		0	T/T	512	522

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Signature of Pe	rson In Charge

UT/	19/2	022	
			-

Now Date Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
1192201 (Nev. 0-10)	Please call () 4232098110	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: BoJangles #669 Establishment Number #: 605241063

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.	
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.	
Garage 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.	
	<u> </u>

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

Equipment Temperature	
Description	Temperature (Fahrenheit)
Raw walk in	36
Walk in cooler	38
Reach in	38
Low boy	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Fried chicken	Hot Holding	147
Chicken tenders	Hot Holding	151
Mac n cheese	Hot Holding	158
Green beans	Hot Holding	154
Sliced tomato (Low boy)	Cold Holding	37
Raw chicken (batter station)	Cold Holding	32
Dairy (reach in)	Cold Holding	37
Dirty rice	Hot Holding	154
Raw chicken (raw walk in)	Cold Holding	36
Coleslaw (walk in cooler)	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605241063

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: 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: 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: (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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: 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 #669

Establishment Number : 605241063

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: BoJangles #669 Establishment Number #: 605241063

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

Additional Comments