



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



<b>Establishment Information</b>	
Establishment Name:	Jr.'s Fish & Chicken
Establishment Number #:	605220093

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)
Prep cooler	38
Cold holding tabel	59
Whirlpool freezer	0
Deep freezer	-7

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Fried chicken on counter	Hot Holding	83
Fried chicken	Cooking	165
Tomato	Cold Holding	55
Lettuce	Cold Holding	58
Cheese	Cold Holding	59

### Observed Violations

Total # 12

Repeated # 0

7: Manager touch chicken on counter with bare hands.

8: Back hand washing sink not accessible. Garbage bags and scrubbing pads were inside hand washing sink. Also paper towels and soap was not accessible

13: Raw food stored over ready to eat food. Raw beef stored on shelf over bread and condiments.

19: Fried chicken on counter temperature was 82 degrees.

20: Cold holding table is not holding cold temperature of 41 and below. Therefore food stored at table is not reaching proper cold holding temperature

34: No thermometer in reach in cooler. Food thermometer in prep cooler.

35: Unlabeled containers of flour and wing sauces.

37: No cover on chicken in reach in cooler. Open bag of sugar stored on shelf.

Please put sugar in container with lid.

42: Scoop stored in flour container and handle is touching flour

49: Produce sink pipe has a leak.

52: Dumpster door is open. Also dumpster lid is missing Must have lid. Furniture around dumpster area.

55: Current permit not posted. Permit posted expired in 2019

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***Comments/Other Observations***

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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.***

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

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type: Source:

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**Additional Comments**

Chicken on counter temperature was 82 degree's When i asked the manager how long has this chicken been sitting on the counter he told me 5 mins. I told him there is no way this chicken have been sitting on this counter for only 5 mins if it was just cooked and placed in pan on counter.

I told him he could not leave chicken just sitting out. It has to be hot held or cold held.