

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



Establishment Information

Establishment Name: Champy's Famous Fried Chicken

Establishment Number #: 605247366

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.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
CL dishwasher	CL	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	41
Beer cooler	37
Raw cooler	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken (bin by fryer)	Cold Holding	45
Raw chicken (bin by fryer)	Cold Holding	48
Chicken wings (reach in cooler)	Cold Holding	40
Raw chicken (walk in)	Cold Holding	41
Mac N Cheese (walk in)	Cold Holding	41
Coleslaw (walk in)	Cold Holding	41
Raw fish	Cold Holding	39
Mac N Cheese	Hot Holding	167
Sliced green tomatoes	Cold Holding	38
Dairy (beer cooler)	Cold Holding	37
Sausage (beer cooler)	Cold Holding	37
Fried chicken	Hot Holding	189
Raw chicken (raw cooler)	Cold Holding	38
Cut green beans	Hot Holding	191

Observed Violations

Total # 4

Repeated # 0

20: Chicken stored in bins by fryer temping 45-48°F. Ice bath was melted. Ice was added to raw chicken bins to help keep raw chicken below 41°F. TCS foods in cold storage must be stored at 41°F or below.

45: Door at rear of facility in poor repair. Multiple avenues for pest entrance through holes located at bottom of door.

46: Test strips for CL dishwasher not available.

49: Hose at rear of facility leaking.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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: (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 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.
- 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.

***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: Food Source: Sysco

Source Type: Water Source: Public

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Raw chicken stored in bins by fryer area temping 45-48°F. Ice bath melted. TCS foods must be held at 41°F or below. Ice forming on back of walk in cooler fan unit.