

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit KFC K365010 Permanent O Mobile Establishment Name Type of Establishment 5038 Hunter Rd. O Temporary O Seasonal Address Ooltewah Time in 02:50 PM AM / PM Time out 03:30; PM AM / PM City 09/11/2023 Establishment # 605309989 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

О3

Number of Seats 30

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	os	**CO!	recte	d c	
					Compliance Status	COS	R	WT]				
	IN	OUT	NA	NO	Supervision					П	IN	0	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16	0	H	
	IN	OUT	NA	NO	Employee Health				Н	17		H	
2	300	0			Management and food employee awareness: reporting	0	0	$\overline{}$	1	H	Ť	t	
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	ļ٩	
	IN	ОUТ	NA	NO	Good Hygienic Practices				1	18	0	Ħ	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	1	19		t	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	П	20	24	Г	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	*	Γ	
6	100	0		0	Hands clean and properly washed	0	0		1	22	0	Γ	
7	7 82 0	8 0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		_	L
•	500	_	_	_	alternate procedures followed	_	_		П		IN	C	
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2]	23	0	Г	
	IN		NA	NO	Approved Source			_	l		_	L	
9	黨	0			Food obtained from approved source	0	0		П		IN	C	
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	Γ	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		_	L	
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	c	
	IN	OUT	NA	NO	Protection from Contamination				1	25		Г	
13	黛	0	0		Food separated and protected	0	0	4	1	26	黨	Г	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1		IN	0	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0		

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Ι.
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Ī
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision))		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 			0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

Signature of Person In Charge

09/11/2023 Date 09/11/2023

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365010
Establishment Number #: | 605309989

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)					
Triple sink	QA	200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk in cooler	37						
Reach in cooler	38						

Food Temperature Description	State of Food	Temperature (Fahrenheit
Raw chicken (walk in cooler)	Cold Holding	38
Mac n cheese (reach in)	Cold Holding	38
Cut green beans (reach in cooler)	Cold Holding	38
Coleslaw (cold well)	Cold Holding	38
Coleslaw (reach in)	Cold Holding	38
Fried chicken (warmer)	Hot Holding	157
Fried chicken nuggets (warmer)	Hot Holding	164

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365010 Establishment Number: 605309989

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): good handwashing observed.
- 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 cooking of raw animal products observed.
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information	
Establishment Name: KFC K365010	
Establishment Number: 605309989	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
Establishment Name: KFC K365010								
Establishment Number #: 605309989			7					
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Sources								
Source Type: Water	Source:	Public						
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								