### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Estab	ishmer	nt Nar		Champy's Chicken Bar					Tur	a of f	Establi	ehmu	O Fermer's Market Food Unit ent I Permanent O Mobile			
Addre	55			835 Isabella Lane					1.33	AC UI L	-510101	511114	O Temporary O Seasonal			/
City				Smyrna Time ir	02	2:5	3 F	M	A	M/PI	и ті	me o	ut 03:05: PM AM/PM			
Inspec	tion D	ate		04/16/2024 Establishment # 60532302				Emba								
Purpo				Routine O Follow-up O Complaint			O Pro			-		Cor	nsultation/Other			
Risk C	ategor	v		¥1 02 03			04		2		Fo	low-	up Required O Yes 🕱 No Number of S	Seats		
	F			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion	_	
			450	FOODBORNE ILLNESS RI	_											
			algaet	ted compliance status (IK, OUT, HA, HO) for each numbered her		ltem										
IN=ir	compi	iance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	ed COS	R		\$=cor	recte	d on-s	ite duri	ng int	pection R=repeat (violation of the same code provisi Compliance Status	on) COS	R	WT
1		NA	NO	Supervision		_			IN	ουτ	NA	NO	Cooking and Roberting of Time/Temperature			
1 8				Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0	×	-	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	5
2 1		NA	NO	Employee Health Management and food employee awareness, reporting	0			17	0			0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time as	0	0	Ĵ
2) 3)	8 0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
	1 OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use					00	0	<b>0</b> 意		Proper cooling time and temperature Proper hot holding temperatures	8	ᇬ	
5 🔉	ξ Ο		0	No discharge from eyes, nose, and mouth		ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6 8		NA		Preventing Contamination by Hands Hands clean and properly washed	0	0		21	0	0	X		Proper date marking and disposition Time as a public health control: procedures and records	0 0	0	
78		0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-		-	NA	-	Consumer Advisory	- U	<u> </u>	
8 2		NA	NO	Handwashing sinks properly supplied and accessible  Approved Source Food obtained from approved source Food received at proper temperature Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite destruction	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9 8	0 8			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 C	ξ 0	0	28	Food received at proper temperature Food in good condition, safe, and unadulterated	0	0	5	24	0	0	x		Pasteurized foods used; prohibited foods not offered	0	0	5
12 C	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
13 5		NA	NO	Protection from Contamination Food separated and protected	0	0	4	25 26	<b>0</b> 奚	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	응	5
13 S 14 S	ξŎ	ŏ	1	Food-contact surfaces: cleaned and sanitized		ŏ	5			_	NA	NO	Conformance with Approved Procedures	Ľ	<u> </u>	
15 🕅	8 0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
			Goo	d Retail Practices are preventive measures to co			intro arAll				_	geni	, chemicals, and physical objects into foods.			
							during									
			00	T=not in compliance COS=corre	ected o			inspe	ction				R-repeat (violation of the same code provision)			WT I
	OUT	1	00	Tenot in compliance COSecome Compliance Status Safe Food and Water			WT	F		UT			Compliance Status Utensils and Equipment	COS	R	
28	0	Past	eurize	Compliance Status Safe Food and Water ed eggs used where required	COS O	R	1	4	0	UT D F			Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,	соs 0	R	1
	000	Past Wate Varia	eurize	Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods	COS COS O	R	1		5	υτ Ο <sup>Γ</sup> ο	onstru	cted,	Compliance Status Utensils and Equipment		_	1
29 30	0000	Past Wate Varia Prop	eurize er and ance c	Compliance Status Safe Food and Water ed eggs used where required lice from approved source		R 0 0	1 2 1	4	0 5 ( 7 (	υτ ο 6 ο V	onstru Varew	cted, ashin	Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	0	0	1 1
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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 classes are available each month at the county health department. Please call ( ) 6158987889 to sign-up for a class.

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



## Establishment Information

Establishment Name: Champy's Chicken Bar Establishment Number #: 605323027

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.	

Varewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Dish machine	CI	100				

Equipment Temperature	
Description	Temperature (Fahrenheit)
Beer cooler	39

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		
No tcs foods available				



#### Establishment Information

Establishment Name: Champy's Chicken Bar

Establishment Number : 605323027

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Management awareness

- 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: Observed great hand washing

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: See source
- 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: No raw foods served
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling observed, discussed cooling
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: No tcs foods available

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 22: (NA) No food held under time as a public health control.
- 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: Champy's Chicken Bar Establishment Number : 605323027

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: Champy's Chicken Bar Establishment Number # 605323027

Sources Source Type: Food Source: Lipman, empire Source Type: Smyrna city Water Source: Source Type: Source: Source Type: Source: Source: Source Type: Additional Comments

Completed 30 day routine inspection