TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISUMENT INSPECTION REPORT

18/20

	5		A CONTRACTOR			FOOD S	ERVICE ESTA	BL	ISH	IM	ENT		ISF	PEC	TIC	ON REPORT	sco	RE	RE	
ß			S. S. S.															1		
Esta	blist	imen	t Nar		Popeyes							Turn	o of F	Establi	e hono	Farmer's Market Food Unit Sector O Mobile	Y			
Add	ress				6104 Ring	gold Rd.						170	010	- 940 - 91	Semilie	O Temporary O Seasonal				
City	Chattanooga			02	2:0	0 F	M	A	4 / PI	и ти	the ou	ut 02:30; PM AM / PM								
	ectic	n Da	rte		07/28/2	023 Establish	ment a 60525223													
Purp	ose	of In	spect		ORoutine	間 Follow-up					elimina		_		Cor	nsultation/Other				
Risk	Cat	egon	,		01	\$22	03			04		-		Fo	ilow-	up Required O Yes 氨 No	Number of 8	eats.	62	
		-	isk I	fact	ors are food p	reparation prac	ctices and employee							repo	rtec	d to the Centers for Disease Co control measures to prevent ill	strol and Preven		_	
						FOO	DBORNE ILLNESS RI	SK F	ACT	ors	AND	PUI	LIC	HEA	LTH	INTERVENTIONS				
IN	uin cr	nii) iigmo		elgner		iance NA=not ap;			liens							such item as applicable. Deduct points fo spection Rerepent (violation of	the same code provisi			
104	-in ci	anpa	ance	_		mpliance Statu			R			ecae	J OII-S	ne dun	ng ins	Compliance Status	the same code provis		R	WT
	_	ουτ	NA	NO		Supervisio						IN	ουτ	NA	NO	Cooking and Reheating of Tim Control For Safety (TCS				
1	鬣	٥			Person in charg performs duties		trates knowledge, and	0	0	5		XI.	0	0		Proper cooking time and temperatures		0	0	5
2	IN XX		NA	NO	Management ar	Employee H nd food employee a	eaith wareness: reporting	0		_	17	0	0	0	×	Proper reheating procedures for hot he Ceeling and Holding, Date Marki		0	0	Ŷ
	×	0				striction and exclu		0	0	5		IN	OUT	NA	NO	a Public Health Con				
	_		NA			Good Hygienic P						災	0	0		Proper cooling time and temperature		0	0	
	훐					asting, drinking, or om eyes, nose, and		8	0	5		家族	00	0	0	Proper hot holding temperatures Proper cold holding temperatures		00	00	
	IN	OUT	NA	NO	Preve	nting Contamina	tion by Hands					X			0	Proper date marking and disposition		Õ	ŏ	9
6	皇鼠	0	0	0		d properly washed ontact with ready-to	o-eat foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: proces	dures and records	0	0	
1			0	0	alternate proced		ied and accessible		8	-		_	OUT	_	NO	Consumer Advisor Consumer advisory provided for raw a			_	
	IN	OUT	NA	NO		Approved So	urce			_	23	0	0	黛		food		0	٥	4
			0			rom approved sour it proper temperatu		8	0			IN	OUT		NO					
11	Ř	ŏ	Ŭ		Food in good co	indition, safe, and u	unadulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foo	ds not offered	0	0	5
12	0	0	×	0	Required record destruction	ts available: shell s	tock tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
				NO		tection from Cor	stamination			_	25 26	0	0	X		Food additives: approved and properly		0	2	5
13		8			Food separated Food-contact su	and protected infaces: cleaned an	d sanitized	8	0	4	26	IN IN	OUT	NA	NO	Toxic substances properly identified, s Conformance with Approved		0	0	
	×	0		,	Proper dispositi served	on of unsafe food,	returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized HACCP plan	process, and	0	0	5
				Goo	d Retail Prac	tices are preve	ntive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical obje	ts into foods.			
								GOO	DD R	ar/A	L PR	ACT	ICE	3						
				00	T=not in complianc	e mpliance Statu	COS=com		R		inspe	ction				R-repeat (violation of the s Compliance Status	ame code provision)	COS	R	WT
		OUT			Saf	e Food and Wat						0	UT			Utensils and Equipment			~ 1	
2					ed eggs used whe lice from approv			8	0	1	45	5 8				onfood-contact surfaces cleanable, prop , and used	erly designed,	0	0	1
3	0	0	Varia		obtained for spec	ialized processing		ŏ	ŏ	1	46	: (g facilities, installed, maintained, used,	test strips	0	0	1
	_	OUT	_	er co		Temperature Co ect adequate equi	pment for temperature	1			47					ntact surfaces clean		0	0	1
3	1	0	contr		only methods do	eu, auequare equi	prisent for temperature	0	0	2	-	_	UT			Physical Facilities		Ţ	-	
3	_				properly cooked			8	8		48	_	_			d water available; adequate pressure		8	8	2
3	_		<u> </u>		thawing methods etens provided an			ŏ	ŏ	1	43	_	<u> </u>			stalled; proper backflow devices d waste water properly disposed		0	0	2
		OUT			Fo	od identification	n				51	_				es: properly constructed, supplied, clear		0	0	1
3	5	0	Food	i prop	erly labeled; orig	inal container; requ	uired records available	0	0	1	52	2 0	o G	Sarbag	e/refi	luse properly disposed; facilities maintai	ned	0	0	1
	-	OUT				n of Food Contai	mination	-			53	-+	-			ilities installed, maintained, and clean			0	1
3	6	嵩	Insec	cts, ro	dents, and anim	als not present		0	0	2	54	•	> A	dequa	de ve	entilation and lighting; designated areas	used	0	٥	1
3	7	22	Cont	tamina	ation prevented d	during food prepara	tion, storage & display	0	0	1		0	υτ			Administrative Items				
3	_	-	-		leanliness			0	0	1	55		_		-	mit posted		0	0	0
3	_				ths; properly use ruits and vegetal			8	0		56		o ∥∧	fost re	cent	inspection posted Compliance Status		O YES	0 NO	WT
-	-	OUT			Prop	er Use of Utens	lis		· · ·	_						Non-Smokers Protectio	n Act		-	
4					nsils; properly sto outprent and lin	ored sens; properly store	d died handled	8	8	1	57					with TN Non-Smoker Protection Act oducts offered for sale		× 0	읭	0
- 4	3	0	Sing	le-use	/single-service a	inticles; properly store		Ō	0	1	53	Ē.				roducts are sold, NSPA survey complet	ed	ŏ		Ť
_					ed properly				0											
servi	ce es	tablis	hmer	t perm	nit. Items identified	as constituting imm	vinent health hazards shall b	e corre	icted i	mmed	ately o	er ope	ration	is shall	ceas	Repeated violation of an identical risk fact ie. You are required to post the food servic	e establishment permi	t in a c	onsp	icuous
man	ter ar	nd po	st the	most	recent inspection r	report in a conspicuo		ght to r	eques							filing a written request with the Commission				
		1		n	1 N					`		(h	0.	150Vn		<u>מי ד</u> ר		0000
~	ļ	1	-	Ψ	-hrl	\sim	07/2	20/2	_		-	Ì	7			1. ell	(2112	.8/2	2023
SIĝi	atur	e of	rers	on in	Charge	*** Additional foo	d safety information car	n be fo		Date on ou						ental Health Specialist nealth/article/eh-foodservice ****				Date

PH-2267 (Rev. 6-15)	Free food safety training class	ses are available each mon	th at the county health department.	RDA 629
192201 (1004. 0-10)	Please call () 4232098110	to sign-up for a class.	nor ous

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Popeyes Establishment Number #: 605252234

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)							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 7
Repeated # 0
36:
37:
41:
45:
47:
49:
53:
""See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Popeyes

Establishment Number : 605252234

Comments/Other Observations		
:		
:		
:		
:		

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.

Establishment Information

Establishment Name: Popeyes

Establishment Number: 605252234

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Popeyes Establishment Number # 605252234

Sources		
Source Type:	Source:	

Additional Comments

Priority items #8,14,19 corrected. See original report dated 7/18/23.