TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTAI			BL	ISH	IME	INT	r II	NS	PEC	TI	ON REPORT	SCO	RE							
Establishment Name Popeyes							Тур	e of	Establ	ishme	Farmer's Market Food Unit St Permanent O Mobile	9								
Address					6104 Ringgold Rd. O Temporary O Seasonal															
City	,				Chattanooga	1	Time in	01	1:1	5 F	M	A	M / P	M Ti	me o	ut 02:00: PM AM / PM				
Insp	xectio	n Da	te	(07/07/202	21 Establishment #	60525223	4			Emba	irgoe	d (0						
Pur	pose	of In	spect		Routine	O Follow-up	O Complaint			- O Pro					Cor	nsultation/Other				
Risk Category O1 第2 O3 O4 Follow-up Required 第 Yes O No					up Required 邕 Yes O No	Number of Se	ats	62												
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
		(He	rik de	elgnet	ed compliance statu											ach Item as applicable. Deduct points for cate;	gory or subcated	(ery.)		
IN	⊧in c	ompili	nce		OUT=not in compliant	ce NA=not applicable	NO=not observe	d COS	E		\$=cor	recte	d on-	site dur	ing ins	pection R=repeat (violation of the sar Compliance Status			e I	WT
	IN	OUT	NA	NO		Supervision		000				IN	our	T NA	NO	Cooking and Reheating of Time/Tem		0001		
1	8	0	_			resent, demonstrates k	nowledge, and	0	0	5	10					Control For Safety (TCS) Fee		~	~	
-	IN	OUT	NA	NO	performs duties	Employee Health		-	-	-		凉 0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읭	5
	X					ood employee awarene	ss; reporting		2	5		IN	ou	T NA	NO	Cooling and Holding, Date Marking, an	nd Time as			
3	2	0	NA		Proper use of restri	ction and exclusion d Hygienic Practice		0	0	_	12	0	0	0	14	Public Health Centrol Proper cooling time and temperature		0		
4	200	0	-	0	Proper eating, tastir	ng, drinking, or tobacco	use	0	0		19	黨	0	0		Proper hot holding temperatures		0	0	
5	X	0	NA			eyes, nose, and mouth g Contamination by		0	0	<u> </u>	20	14	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	0	0	1404	23	Hands clean and pr	operly washed		0	0		22		6			Time as a public health control: procedures a		_	0	
7	鬣	0	0		No bare hand conta alternate procedure	ct with ready-to-eat for s followed	ods or approved	0	0	5	-	IN	ou		NO	Consumer Advisory		-	-	
8	0		NA		Handwashing sinks	properly supplied and	accessible	X	0	2	23	0	0			Consumer advisory provided for raw and un	dercooked	0	0	4
9	嵐	0	NA		Food obtained from	Approved Source		0	0			IN	our		NO	food Highly Susceptible Population	na	_	_	
10	0 ※	8	0	×	Food received at pr	oper temperature tion, safe, and unadulte	bated	00	00	5	24	0	0	88		Pasteurized foods used; prohibited foods not	t offered	0	0	5
12	õ	ŏ	82		Required records a	vailable: shell stock tag		ŏ	ŏ		H	IN	ou	T NA	NO	Chemicals				
	IN	OUT	NA	-	destruction Protect	tion from Contamin	ation	-		_	25	0		28		Food additives: approved and properly used		0	তা	
		0			Food separated and				0	_	26	黛	0		·	Toxic substances properly identified, stored,	used	õ	0	5
	<u>×</u>	0	0			ces: cleaned and sanitia of unsafe food, returned		0	0	5		IN	ou	_	NO	Conformance with Approved Proc Compliance with variance, specialized proce	use and	_		
15 🕱 O Proper disposition of unsafe food, returned food not re- served O O 2 27 O O 🕱 Comptiance with variance, specialized process, and O O							0	5												
				Goo	d Retail Practice	es are preventive r	measures to co	ntro	the	intre	oduc	tion	of	patho	gens	, chemicals, and physical objects in	to foods.			
								600	DR	et/Al	L PR	ACT	TICE	53						
				00	not in compliance	llanaa Status	COS=corre		n-site	during						R-repeat (violation of the same co		coel		WT
		OUT				liance Status ood and Water		cos	ĸ	WI		0	UT			Compliance Status Utensils and Equipment		cos	ĸ	WT
	8 9				d eggs used where ice from approved s			8	0	1	4	5 (infood-contact surfaces cleanable, properly de and used	lesigned,	0	0	1
_	0	0	Varia		btained for specializ	ted processing method	5	ŏ	ŏ	1	4	6 3				g facilities, installed, maintained, used, test st	trips	0	0	1
		OUT	_	er cor		adequate equipment for	or temperature	-		_	4					ntact surfaces clean		-	0	1
	1	~	contr	lo				0	0	2		_	TUK			Physical Facilities				
	2				properly cooked for thawing methods us			0	00	1	4	_	-			f water available; adequate pressure stalled; proper backflow devices		응	윙	2
_	4	0			iters provided and a			ŏ	ŏ	1	5	_				waste water properly disposed		0	0	2
		OUT			Food	Identification					5	_	_			es: properly constructed, supplied, cleaned			0	1
3	5		Food	prop		container; required rec		0	0	1	5		-		·	use properly disposed; facilities maintained		0	0	1
-		OUT	lass	Ac		Feed Contaminatio	>n	-		-	5	-+-				lities installed, maintained, and clean		_	2	1
	6			_	dents, and animals r			0	0	2	5	-	-	Moedus	ne ve	intilation and lighting; designated areas used		0	0	1
3	7	_				ng food preparation, sto	orage & display	0	0	1		0	TUK			Administrative items				
	8 9	-			leanliness	nd stored		00	0	1	5	_	-		-	nit posted		8	0	0
_	9				ths; properly used a ruits and vegetables				8	1	F	9 I (<u> </u>	NICOSC FE	cent	Compliance Status		YES		WT
		OUT	1			Use of Utensils								C		Non-Smokers Protection Act			-	
	1	0	Uten	sils, e	quipment and linens	; properly stored, dried	, handled	0	Ō	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
4	3	20	Singl	e-use	/single-service articl	les; properly stored, us	ed		0	1	5	9		If tobac	co pr	oducts are sold, NSPA survey completed		0	0	

Ture to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishmeric permit. Items identified as constituting imminent health hazards shall be corrected immediately or operation ihment permit. Repeated violation of an identical risk factor may result in revocation of your food ions shall cease. You are required to post the food service establishment permit in a conspicuous rmer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this ort. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

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07/	07/2021	
	Data	1

21 June Signature of Environmental Health Specialist

07/07/2021

Signature of Person In Charge	
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44 O Gloves used properly

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PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class.	

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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)
Tripls Sink	QA	400	

Equipment Temperature	-
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mild Chicken	Cooking	193
Chicken Sandwich	Hot Holding	152
Mac & Cheese	Hot Holding	166
Rice	Hot Holding	170
Mashed Potatoes	Hot Holding	159
Shrimp	Hot Holding	160
Chicken Tenders	Hot Holding	138
Chicken (walk in)	Cold Holding	41
Chicken Tenders	Cold Holding	37
Chicken Breast (Breading table)	Cold Holding	38

Observed Violations

Total # 6

Repeated # 0

8: No paper towels provided at hand basin on cookline and by drive thru area. (COS)

36: Excessive flies noted inside prep area/dishwashing area. Drive thru window left open. Must keep closed unless handing food or money through window.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

43: Single service products stored on floor. Must be 6" off floor.

46: Wash water at 90° F at triple sink. Must be 110° F or above.

53: Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information

Establishment Name: Popeyes

Establishment Number : 605252234

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (NO) Did not observe situation that required handwashing at time of inspection.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: (IN): Food products obtained 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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: 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:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments