TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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43 O Single-use/single-service articles; property stored, used O O 1 44 O Gloves used property O O 1 Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in a conspicuous marner. 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 the report. T.C.A. sections 68-14-708, 68-14-708, 68-14-718, 68-14-718, 68-14-718, 68-14-718, 68-14-718, 68-14-718, 68-14-718, 68-14-718, 68-14-718, 48-320. 10/28/2021 MAACAAAA 10/28/2021 Signature of Person In Charge Date Signature of Environmental Health Specialist Date Signature of Environmental Health Specialist Date		1	0			nsils; properly sto	ored										with TN Non-Smoker Protection Act			8	0
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service establishment permit, items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit 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 the report. T.C.A. sections 68-14-708, 68-14-708, 68-14-708, 68-14-718, 68-14-716, 45-320. Signature of Person In Charge Date Date Date Signature of Environmental Health Specialist Date Date Date Date Date Date Date Dat							r items within te	n (10) days may result in surce				servic		ablishe	ment p	ermit.	Repeated violation of an identical risk factor	r may result in revor	ation	of yos	ar food
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	Sig	natur	e of	Pers	on in	charge .	*** Additional	I food safety information ca	n be f												Date

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PH-2267 (Rev. 6-15)			th at the county health department.	RDA 629
	Please call () 4232098110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365010 Establishment Number #: 605309989

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
QA Bucket Triple sink	QA QA	200 200						

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Walk in cooler	36	
Reach in cooler	37	
Warmer	157	

Food Temperature	od Temperature				
Decoription	State of Food	Temperature (Fahrenheit)			
Raw chicken (walk in)	Cold Holding	36			
Fried chicken	Cooking	197			
Cut greenbeans	Hot Holding	162			
Mac n cheese (warmer)	Hot Holding	158			
Mac n cheese (reach in cooler)	Cold Holding	37			
Coleslaw	Cold Holding	36			
Coleslaw (reach in)	Cold Holding	37			
Fried chicken	Hot Holding	137			
Mashed potatoes	Hot Holding	161			
Mashed potatoes (reach in cooler)	Cold Holding	37			



Establishment Information

Establishment Name: KFC K365010

Establishment Number : 605309989

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: See temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: 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.

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

Sources				
Source Type:	Food	Source:	Mclane	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments