



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 93

Establishment Name KFC K365003 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 2501 S. Broad St. ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 01:15 PM AM / PM Time out 02:00 PM AM / PM  
Inspection Date 05/01/2023 Establishment # 605168222 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 33

**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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

| IN=in compliance  |                                     |                          |                                     |                                     | OUT=not in compliance  |  |  |  |  | NA=not applicable        |                          |  |  |  | NO=not observed |  |  |  |  | COS=corrected on-site during inspection |  |  |  |  | R=repeat (violation of the same code provision) |  |  |  |  |
|-------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--|--|--|--|--|--------------------------|--------------------------|--|--|--|-----------------|--|--|--|--|---|--|--|--|--|---|--|--|--|--|
| Compliance Status |                                     |                          |                                     |                                     |  |  |  |  |  | COS                      |                          |  |  |  | R               |  |  |  |  | WT                                      |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Supervision  |  |  |  |  |                          |                          |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 1                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Person in charge present, demonstrates knowledge, and performs duties                  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Employee Health  |  |  |  |  |                          |                          |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 2                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Management and food employee awareness, reporting                                      |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 3                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Proper use of restriction and exclusion  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Good Hygienic Practices  |  |  |  |  |                          |                          |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 4                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use                                       |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 5                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     | <input type="checkbox"/>            | No discharge from eyes, nose, and mouth  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Preventing Contamination by Hands  |  |  |  |  |                          |                          |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 6                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     | <input type="checkbox"/>            | Hands clean and properly washed  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 7                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | No bare hand contact with ready-to-eat foods or approved alternate procedures followed |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 8                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Handwashing sinks properly supplied and accessible                                     |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 2               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Approved Source  |  |  |  |  |                          |                          |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 9                 | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Food obtained from approved source   |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 10                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 11                | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Food in good condition, safe, and unadulterated  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 12                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Required records available: shell stock tags, parasite destruction                     |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Protection from Contamination  |  |  |  |  |                          |                          |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 13                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |                                     | Food separated and protected   |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 4               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 14                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |                                     | Food-contact surfaces: cleaned and sanitized   |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |                 |  |  |  |  |   |  |  |  |  |   |  |  |  |  |
| 15                | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Proper disposition of unsafe food, returned food not re-served                         |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 2               |  |  |  |  |   |  |  |  |  |   |  |  |  |  |

| Compliance Status |                                     |                          |                                     |                                     |  |  |  |  |  | COS                      |                          |  |  |  | R |  |  |  |  | WT |  |  |  |  |
|-------------------|-------------------------------------|--------------------------|-------------------------------------|-------------------------------------|--|--|--|--|--|--------------------------|--------------------------|--|--|--|---|--|--|--|--|----|--|--|--|--|
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods |  |  |  |  |                          |                          |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 16                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooking time and temperatures                                     |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5 |  |  |  |  |    |  |  |  |  |
| 17                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding                              |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Cooling and Holding, Date Marking, and Time as a Public Health Control   |  |  |  |  |                          |                          |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 18                | <input type="checkbox"/>            | <input type="checkbox"/> | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Proper cooling time and temperature                                      |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5 |  |  |  |  |    |  |  |  |  |
| 19                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 20                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            |                                     | Proper cold holding temperatures   |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 21                | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper date marking and disposition                                      |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 22                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Time as a public health control: procedures and records                  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Consumer Advisory  |  |  |  |  |                          |                          |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 23                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | Consumer advisory provided for raw and undercooked food                  |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 4 |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Highly Susceptible Populations   |  |  |  |  |                          |                          |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 24                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | Pasteurized foods used; prohibited foods not offered                     |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5 |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Chemicals  |  |  |  |  |                          |                          |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 25                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | Food additives: approved and properly used                               |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5 |  |  |  |  |    |  |  |  |  |
| 26                | <input checked="" type="checkbox"/> | <input type="checkbox"/> |                                     |                                     | Toxic substances properly identified, stored, used                       |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  |   |  |  |  |  |    |  |  |  |  |
|                   | IN                                  | OUT                      | NA                                  | NO                                  | Conformance with Approved Procedures                                     |  |  |  |  |                          |                          |  |  |  |   |  |  |  |  |    |  |  |  |  |
| 27                | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> |                                     | Compliance with variance, specialized process, and HACCP plan            |  |  |  |  | <input type="checkbox"/> | <input type="checkbox"/> |  |  |  | 5 |  |  |  |  |    |  |  |  |  |

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



***Establishment Information***

Establishment Name: KFC K365003  
Establishment Number #: 605168222

***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) |
|--|---------------------------|
| All refrigeration @ 41°F. Product temperatures taken from each |                           |

***Food Temperature***

| Description                       | State of Food | Temperature ( Fahrenheit) |
|-----------------------------------|---------------|---------------------------|
| Chicken (walk in)                 | Cold Holding  | 38                        |
| Cole Slaw (line)                  | Cold Holding  | 37                        |
| Chicken Breast (HH1)              | Hot Holding   | 160                       |
| Chicken Breast (HH2)              | Hot Holding   | 170                       |
| Mac & Cheese                      | Hot Holding   | 165                       |
| Mashed Potatoes                   | Hot Holding   | 155                       |
| Chicken Pot Pie (holding cabinet) | Hot Holding   | 189                       |
| Chicken Tenders                   | Hot Holding   | 171                       |

### Observed Violations

Total # 7

Repeated # 0

37: Food products stored too close to floor in walk in cooler unit. Food items must be at least 6" off floor.

43: Single service products stored on floor. All single service products must be at least 6" off floor to avoid contamination and moisture.

45: Excessive carbon build up noted on bakery sheet pans.

46: Wash water at 95°F at triple sink. Must be 110°F or above.

47: Ice machine dirty inside at deflector panel. Hood filters dirty on cookline.

51: Handsink dirty by triple sink.

53: Floors dirty behind/underneath equipment.

Floors dirty in walk in cooler/freezer unit. Ceiling tiles dusty/dirty in prep areas.

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DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: KFC K365003

Establishment Number : 605168222

**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) Observed employees washing hands as needed during inspection. Proper and adequate 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) 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO) No TCS foods observed in the cooling process at time of 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 and is in compliance with the State of TN non-smokers protection act.
- 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.**

\*\*\*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 K365003

Establishment Number : 605168222

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

|                         |           |
|-------------------------|-----------|
| Establishment Number #: | 605168222 |
|-------------------------|-----------|

### ***Additional Comments***