# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO.	100				Deneuro									O Fermer's Market Food Unit		1	
Est	ablis	hmer	ıt Nar	ne	Popeyes				_	Ту;	xe of E	Establ	ishme	Farmer's Market Food Unit     Sent     Permanent     O Mobile	L		
Adx	fress				4428 HWY 58				_					O Temporary O Seasonal			
City	/				Chattanooga Time in	02	2:1	0 P	M	_ A	M / PI	M Ti	me o	at 03:00: PM AM / PM			
Ins	pecti	on Da	ate		05/11/2023 Establishment # 60524962	4		. 6	Emba	irgoe	d 0						
Pur	pose	of In	spec	tion	Routine O Follow-up O Complaint			O Pre					Cor	nsultation/Other			
Ris	k Ca	tegor	У		O1 322 O3			04				Fo	low-	up Required O Yes 🕱 No Number of	Seats	61	
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak									to the Centers for Disease Control and Preve			
					FOODBORNE ILLNESS R												
		(14	irk de	algeat	ed compliance status (IH, OUT, HA, HO) for each numbered iten			marke	M 00	п, н	ark CO	38 or R	t for e	ach item as applicable. Deduct points for category or subca	tegory.	)	
18	≇in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe Compliance Status	cos	R		\$=cor	recte	d on-s	ite duri	ing ins	pection R=repeat (violation of the same code provi Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ा	
2		OUT	NA	NO	Employee Health Management and food employee awareness; reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding	_	00	•
3	×	ŏ			Proper use of restriction and exclusion	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
_	_		NA		Good Hygienic Practices					0	0	0		Proper cooling time and temperature	0	0	
4	X	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	0	8	5		25	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0	5
6	N N		NA	_	Preventing Contamination by Hands Hands clean and properly washed	0	0	_		*		0		Proper date marking and disposition	0		•
7	X	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	22	O IN	O	O NA	NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
8		0	NA		Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23		0	12		Consumer advisory provided for raw and undercooked food	0	0	4
	黨	0			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
10	0	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	8	5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
13		OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	<b>0</b> 炭	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	응	5
14	×	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized		ŏ		_	IN		NA		Conformance with Approved Precedures	Ť		
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	atro	the	intro	Muc	tion	of n	atho		chemicals, and physical objects into foods.			
				_		600								, energiesen, and hulleren enlagen une regen.			
				00	F=not in compliance COS=corre	cted o		óuring						R-repeat (violation of the same code provision)	Loos		WT
		OUT	_		Compliance Status Safe Food and Water					0	UT			Compliance Status Utensils and Equipment	1000	R	wi
	28 29				d eggs used where required ice from approved source	0	8	2	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
:	30	OUT		ince o	btained for specialized processing methods Food Temperature Control	0	0	1	40	5	0 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31	0			ling methods used; adequate equipment for temperature	0	0	2	47	_		lonfoo	d-cor	tact surfaces clean	0	0	1
-	32	0	contr Plan		properly cooked for hot holding	0		1			UT			Physical Facilities			2
_	33	0		an un di					41			lot and	1 cold	water available; adequate pressure	0		
	14 I		<u> </u>		thawing methods used ters provided and accurate	0	0	1	4	3	он 23 Р	'lumbi	ng ins	stalled; proper backflow devices	0	0	2
	34		Ther		thawing methods used eters provided and accurate Food identification		0		_	B (	0 H	lumbi iewag	ng ins e and		0	0	2
;	35	0 out 0	Ther	mome	Food Identification Food Identification entry labeled; original container; required records available	0	0	1	45 50 57 53	8 9 () 0 1	0 H 0 S 0 T 0 G	lumbi iewagi oilet fa iarbag	ng ins e and acilitie e/refi	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0000	0000	1
	35	O OUT O OUT	Food	mome i prop	eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination	000000000000000000000000000000000000000	0	1 1 1	45 50 50 50 50	8 9 () 1 2 3 ()	0 H 0 S 0 T 0 G 0 G	lumbi iewag oilet fa iarbag hysica	ng ins e and acilitie pe/refi al faci	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean	000000000000000000000000000000000000000	000000	1
1	35	0 001 0 001 0	Ther Food	f prop	eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present	0 0 0	0 0 0	1 1 2	45 50 57 53	8 9 2 1 2 3 2 4 2	0 日 2 日 0 日 0 日 0 日 0 日 0 日 日 日 日 日 日 日 日 日 日	lumbi iewag oilet fa iarbag hysica	ng ins e and acilitie pe/refi al faci	talled; proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used	0000	0000	1
;	35 36 37	0 001 001 0	Ther Food Inset	mome d prop cts, ro amina	eters provided and accurate Food Identification erly labeled; original container; required records available Provention of Food Contamination dents, and animals not present ation prevented during food preparation, storage & display	0 0 0 0	0 0 0 0	1 1 1 2 1	45 55 55 55	8 0 9 2 0 1 2 0 3 2 4 2 0	0 H 0 S 0 T 0 G 0 G 0 G 0 G 0 G 0 G	lumbi iewag oilet fa iarbag hysica dequa	ng ins e and acilitie e/refi al faci ate ve	talled; proper backflow devices waste water properly disposed es: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items	0 0 0 0 0	000000000000000000000000000000000000000	1
	35 36 37 38 39		Ther Food Inset Cont Pers Wipi	t prop cts, ro amina onal o ng clo	terrs provided and accurate Food Identification erly labeled; original container; required records available Prevention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display deanliness ths: properly used and stored		0 0 0 0 0 0 0	1 1 2 1 1 1	45 55 55 55 55	8 () 9 () 1 () 2 () 3 () 4 () 5 ()		lumbi iewag oilet fa arbag hysica dequa	ng ins e and acilitie al faci al faci ate ve	talled; proper backflow devices waste water properly disposed s: properly constructed; supplied; cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted inspection posted	0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 0
	35 36 37 38		Ther Food Inset Cont Pers Wipi	t prop cts, ro amina onal o ng clo	terrs provided and accurate Food Identification erly labeled; original container; required records available Provention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display leanliness	0 0 0 0 0	0 0 0 0 0 0 0	1 1 2 1	45 55 55 55 55	8 () 9 () 1 () 2 () 3 () 4 () 5 ()		lumbi iewag oilet fa arbag hysica dequa	ng ins e and acilitie al faci al faci ate ve	talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean intilation and lighting; designated areas used Administrative Items nit posted	0 0 0 0 0 0 0 0 0 0 0 0	000000000000000000000000000000000000000	1 1 1 0
	35 36 37 38 39		Ther Food Insec Cont Pers Wipi Was In-us	t prop tts, ro amina onal o hing fi	terrs provided and accurate Food Identification erly labeled; original container; required records available Provention of Food Contamination dents, and animals not present tion prevented during food preparation, storage & display examiness ths: properly used and stored ruts and vegetables Proper Use of Utensils nsils; properly stored			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	455555555555555555555555555555555555555	8 9 2 0 1 2 3 2 4 2 5 5 7		iumbii ewagi oilet fa iarbag hysica dequa urrent fost re	ng ins e and acilitie e/refi al faci ate ve t perm cent	talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted inspection posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 0
	35 36 37 38 39 40 41 12 13		Ther Food Insec Cont Pers Wipi Was In-us Uten Sing	t prop cts, ro amina onal o ng clo hing f se ute sils, e le-use	terrs provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness this: properly used and stored ruits and vegetables  Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used			1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	45 5 5 5 5 5	8 9 2 0 1 2 3 2 4 2 5 5 5 7 8	0 H P 0 S 0 T 0 G 0 G 0 M 0 M 0 M 0 M	iumbii ewag oilet fi arbag hysici dequa current fost re obacc	ng ins e and acilitie e/refi al faci ite ve t perm icent ance o pro	talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean mitilation and lighting; designated areas used Administrative items nit posted inspection posted Compliance Status Non-Smokers Protection Act	0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 0
	35 86 37 38 39 40 41 12 13 44		Ther Food Cont Pers Wipi Was In-us Uten Sing Glov	f prop ots, ro amina onal o ng clo hing f be ute sils, e le-use es us	terrs provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths; properly used and stored ruits and vegetables  Proper Use of Utensits nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 1 1 1 1 1 1 1 1 1 1 1	44 50 57 57 57 57 57 57 57 57 57 57 57 57	8 9 1 2 3 3 4 5 5 7 8 9	0 日 0 S 0 S 0 T 0 G 0 G 0 G 0 G 0 G 0 G 0 G 0 G	fumbin ewage oilet fi Sarbag hysici dequa fost re obacc obacc	ng ins e and acilitie re/refn al faci tite ve t perm cent ance o pro co pr	talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative items nit posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 0 WT
2 2 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	35 36 37 38 59 59 50 40 41 12 13 34 4 4 4 4 4 4 6 6 6		Ther Food Cont Pers Wipi Was In-us Uten Sing Glov	the uter sits, et amina conal cong cio hing fi be uter sits, e le-use es us y viola	terrs provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths: properly used and stored ruits and vegetables  Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in suspen it. Items identified as constituting imminent health hazards shall b			1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	445 50 55 55 55 56 56 56 56 56 57 57 57 57 57 57 57 57 57 57 57 57 57	8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		fumbin iewage oilet fr Sarbag fhysica dequa dequa fost re compli obacc tobac tobac	ng ins e and acilitie ge/refi al faci tal faci t	talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per	0 0 0 0 0 0 0 0 0 0 7 7 5 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 0 WT 0
2 2 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	35 36 37 38 59 59 50 40 41 12 13 34 4 4 4 4 4 4 6 6 6		Ther Food Cont Pers Wipi Was In-us Uten Sing Glov	the uter sits, et amina conal cong cio hing fi be uter sits, e le-use es us y viola	terrs provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths: properly used and stored ruits and vegetables  Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in susper			1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	445 50 55 55 55 56 56 56 56 56 57 57 57 57 57 57 57 57 57 57 57 57 57	8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		fumbin iewage oilet fr Sarbag fhysica dequa dequa fost re compli obacc tobac tobac	ng ins e and acilitie ge/refi al faci tal faci t	talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained lities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items nit posted Compliance Status Non-Smoker Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per	0 0 0 0 0 0 0 0 0 0 7 7 5 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 0 WT 0
2 2 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	35 36 37 38 59 59 50 40 41 12 13 34 4 4 4 4 4 4 6 6 6		Ther Food Cont Pers Wipi Was In-us Uten Sing Glov	the uter sits, et amina conal cong cio hing fi be uter sits, e le-use es us y viola	Food Identification     Food Identification     entry labeled; original container; required records available     Prevention of Food Contamination     dents, and animals not present     this and animals not present     this properly used and stored     ruts and vegetables     Proper Use of Utensits     nsils; properly stored     quipment and linens; properly stored, dried, handled     //single-service articles; properly stored, used     ed properly  tions of risk factor items within ten (10) days may result in susper     it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	445 56 55 55 55 55 55 55 55 55 55 55 55 55	8 9 1 2 3 3 2 4 2 5 7 8 9 7 8 9 7 8 9 7 8 9 7		tumbii wag olet fi iarbag hysici dequa urrent fost re tobac tobac tobac tobac tobac	e and acilitie re/refr al faci te ve t permit. ance o pro co pri co pri co pri	Italied, proper backflow devices I waste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed, facilities maintained Ities installed, maintained, and clean Intilation and lighting, designated areas used Ideministrative Items Int posted Is: Compliance Status Inter-Senokers Protection Act With TN Non-Smoker Protection Act Use offered for sale Inducts offered for sale Inducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment pen Iting a written request with the Commissioner within ten (10) de	0 0 0 0 0 0 0 0 0 0 7 7 5 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 0 WT 0
2 2 3 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	35 36 37 38 39 40 41 12 13 14 12 13 14 44		Ther Food Cont Pers Wipi Was Uten Sing Glov ect an strate setio	to amina crist, ro amina conal c ng clo ng clo sits, e le-use es us t pen most ns 60-	ters provided and accurate  Food Identification  erly labeled; original container; required records available  Prevention of Food Contamination  dents, and animals not present  tion prevented during food preparation, storage & display  deanliness ths; properly used and stored ruits and vegetables  Proper Use of Utensils nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly  tions of risk factor items within ten (10) days may result in susper sit. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-70.06.147-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	44 56 57 57 57 57 57 57 57 57 57 57 57 57 57	8 1 9 2 1 2 1 3 2 1 3 2 4 2 5 1 5 1 7 5 8 1 7 5 8 1 7 5 8 1 7 7 8 1 7 7 7 7 8 1 7 7 7 7 8 1 7 7 7 7 8 1 7 7 7 7 7 8 8 1 7 7 7 7 7 8 8 1 7 7 7 7 7 8 8 1 7 7 7 7 7 8 8 1 7 7 7 8 8 1 7 7 7 7 7 8 7 7 7 8 8 1 7 7 7 8 7 7 7 8 8 1 7 7 7 8 8 1 7 7 7 8 8 1 7 7 7 8 7 7 7 8 8 1 7 7 7 7 7 8 8 1 7 7 7 7 7 8 7 7 7 7 7 8 7 7 7 7		fumbii lewag oilet fi larbag frysici dequa	ng ins e and acilitie pe/refn al faci tite ve t perm cent ance o pro co pro co pro co pro co pro co pro co pro	Italied, proper backflow devices I waste water properly disposed Is: properly constructed, supplied, cleaned Use properly disposed; facilities maintained Ities installed, maintained, and clean Intilation and lighting; designated areas used Ideministrative Items Init posted Interpret Compliance Status Interpret Compliance Status Interpret Items Into Non-Smokers Protection Act Use offered for sale Inducts offered for sale Inducts offered for sale Inducts offered to post the food service establishment per Iting a written request with the Commissioner within ten (10) de Items Interpret I	O O O O O VES O O O O VES	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 0 WT 0

PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 625		
1192201 (Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	hor oz

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



### Establishment Information

Establishment Name: Popeyes Establishment Number #: 605249624

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								

/alk in cooler40bw boy39	
Description	Temperature (Fahrenheit)
Walk in cooler	40
Low boy	39
Warmer	160

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Fried chicken	Hot Holding	157				
Chicken tenders	Hot Holding	149				
Wings	Hot Holding	159				
Raw chicken (fryer area)	Cold Holding	38				
Raw chicken (walk in cooler)	Cold Holding	40				
Rice	Hot Holding	139				
Chicken breast	Hot Holding	152				
Raw chicken breast (walk in cooler)	Cold Holding	40				

#### Observed Violations

Total # 6

Repeated # ()

45: Walk in cooler door not shutting properly. Needs repair.

47: Fan unit dirty in walk in cooler.

49: Handsink in fryer area constantly running.

53: Floor dirty, standing water present in walk in cooler.

53: Standing water present in dry storage area.

54: Pencil stored on cutting board upon inspector arrival.



### Establishment Information

Establishment Name: Popeyes

Establishment Number : 605249624

#### 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): 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: (IN): 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: (NO): No raw animal products cooked at facility during time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (NO): no TCS foods observed in cooling process during routine inspection.

19: (IN): See temperatures.

20: (IN): 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: Popeyes

Establishment Number: 605249624

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Popeyes

Establishment Number #: 605249624

Sources				
Source Type:	Food	Source:	CDI	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments

No insect activity observed during routine inspection. Good handwashing observed.