

Chattanooga

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit KFC K365009 Remanent O Mobile Establishment Name Type of Establishment 4856 Hwy 58 O Temporary O Seasonal Address

Time in 02:00 PM AM / PM Time out 03:00; PM AM / PM City 05/08/2023 Establishment # 605184856 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 83 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for ea

10	ê ≐in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC	55=	corr	ecte	d on-si	te dur	ing ins	spection R=repeat (violation
					Compliance Status	cos	R	WT							Compliance Status
	IN	оит	NA	NO	Supervision				ſ	Т	IN	оит	NA	NO	Cooking and Reheating of Control For Safety (
1	巡	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	0	0	0	XX.	Proper cooking time and temperat
	IN	OUT	NA	NO	Employee Health				- 1	17	Ô	0	0		Proper reheating procedures for h
3	X	0			Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5	Ī	T	IN	оит	NA	NO	Cooling and Holding, Date M a Public Health
	IN	OUT	NA	NO	Good Hygienic Practices				ı	18	0	0	0	206	Proper cooling time and temperate
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	О	_	ŀ	19	×	ō	0	0.0	Proper hot holding temperatures
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	- 1	20	X	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands			\equiv	ı	21	×	0	0	0	Proper date marking and dispositi
6	100	0		0	Hands clean and properly washed	0	0		- [22	0	0	0	鮾	Time as a public health control: pr
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	_	NA		Consumer Adv
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	ı	23	0	0	M		Consumer advisory provided for re
		OUT	NA	NO	Approved Source				Ľ	23	•		240		food
9	200	0			Food obtained from approved source	0	0			П	IN	OUT	NA	NO	Highly Susceptible I
10	0	0	0	×	Food received at proper temperature	0	0		Г	24	0	0	320		Pasteurized foods used; prohibited
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		_		(40)		Pasteurized loods used, profibile
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	OUT	NA	NO	Chemical
		OUT	NA	NO	Protection from Contamination				-	25	0	0	X		Food additives: approved and pro
13	×		0		Food separated and protected	0	0	4		26	0	28			Toxic substances properly identific
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	NA	NO	Conformance with Appro
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	0	×		Compliance with variance, special HACCP plan

_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	350	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m ares to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	т

		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	- 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ost recent inspection report in a conspicuous manner. You have the right to request a he 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

05/08/2023

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

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

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KFC K365009
Establishment Number #: |605184856

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 (Fahrenhelt)					
Triple sink	QA	500						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	37				
Reach in cooler prep area	37				
Warmer	155				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw chicken (raw walk in cooler)	Cold Holding	37
Chicken (warmer)	Hot Holding	137
Coleslaw (walk in cooler)	Cold Holding	38
Chicken	Hot Holding	158
Chicken wings	Hot Holding	164
Fried Chicken (walk in)	Cooling	55

Observed Violations
Total # 3
Repeated # ()
26: Triple sink QA 500+. QA used as sanitizer must be 200-400. Spoke with PIC about filling sink water about 1/4 way with sanitizer water, then adding sink water to achieve proper QA sanitizer levels. Triple sink sanitizer dispensed needs immediate attention. 47: Multiple food racks dirty with grime in walk in cooler. 53: Floor tiles in poor repair in walk in cooler.

""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

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Establishment Number: 605184856

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: (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: See temperatures.
- 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.
- 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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: KFC K365009 Establishment Number: 605184856	Establishment Information	
Stablishment Number: 605184856 Comments/Other Observations (cont'd) Idditional Comments (cont'd)	Establishment Name: KFC K365009	
Additional Comments (cont'd)	Establishment Number: 605184856	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
nee last page for additional comments.		
	See last page for additional comments.	

Establishment Inform	nation			
Establishment Name: KF	C K365009			
Establishment Number #	605184856			Till the state of
Control of the Contro				
Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Mclane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commer	nts			
See #26.				