TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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15		31	" [禁																	
S.																				
	and a	nutros	pe-													O Fermer's Market Food Unit	\square			
Est	ablist	men	t Nar		Champy's F	ried Chicken						Tree	o of	Establic	e la seco	Remanent O Mobile	98		5	
Add	ress				526 E. MLK	KBIvd.						тур	xe or i	Establi	Shime	O Temporary O Seasonal				
City					Chattanooga Time in 03:40 PM AM / PM Time out 03:58: PM AM / PM								ut 03:58; PM AM / PM							
Insc	ectio	n Da	te	i	07/24/20	23_Establishment#					Embe									
			spect		ORoutine	篇 Follow-up	O Complaint			O Pre			-		0.000	nsultation/Other				
					O 1	\$102	03			04		<i>w</i> ,					Number of Sea	ate	46	
PUSP	Car	egon R	isk I	acto	ors are food pre	paration practices a	nd employee		vior	s mo				y repo	ortec	to the Centers for Disease Control an	d Preventi		_	
				as c	ontributing fac					_						control measures to prevent illness or	r injury.			
		(14)	rk de	elgnet	ed compliance stat											INTERVENTIONS ach liem as applicable. Deduct points for categor	ry or subcateg	ery.)		
IN	⊨in c	mplie				nce NA=not applicable	NO=not observe									spection R=repeat (violation of the same				
					Com	pliance Status		COS	R				_		_	Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Reheating of Time/Tempe				
1	嵩	0	_			present, demonstrates kn	owledge, and	0	0	5						Control For Safety (TCS) Foods		_	_	
Ľ			NA	NO	performs duties	Employee Health		-	-	-		<u>第</u> 0	0			Proper cooking time and temperatures Proper reheating procedures for hot holding		8	읭	5
2	26			_	Management and	food employee awarenes	s; reporting	0	0		Ë					Cooling and Holding, Date Marking, and		-	-	
	黨	0			Proper use of rest	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
			NA			od Hygienic Practices						×	0	0	0	Proper cooling time and temperature		0	0	
4	X					ting, drinking, or tobacco u	150	0	9	5		Š			0	Proper hot holding temperatures		<u>o</u>	0	
5	义 IN	<u>0</u>	NA			neyes, nose, and mouth ing Contamination by	Handa	0	0	_	20	20	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	13	0	1404		Hands clean and p			0	0	_	22		6	_					0	
7	80	0	0	0	No bare hand cont	tact with ready-to-eat food	is or approved	0	0	5	"	-	-	×		Time as a public health control: procedures and	d records	<u> </u>	<u> </u>	
	X		-	-	alternate procedur Handwashing sink	res followed is properly supplied and a	coassible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and under	record			
	IN	OUT	NA	NO	nanomaning and	Approved Source	000000000	Ŭ		-	23	0	0	篱		food		0	0	4
9	嵐	0	_			m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations)			
			0	×		proper temperature sition, safe, and unadulter	hate	0	0	5	24	0	0	8		Pasteurized foods used; prohibited foods not of	ffered	0	0	5
	õ	ŏ	×	0	Required records a	available: shell stock tags		ō	ō			IN	OUT	NA	NO	Chemicals				
		_	NA	-	destruction Prote	ction from Contamina	tion	-		_	25	0	0	x		Food additives: approved and properly used		ा	न	
					Food separated an			0	0	4	26	Ř	õ			Toxic substances properly identified, stored, us	ied (õ	õ	5
14	×	0	0			aces: cleaned and sanitize		0	0	5		IN	OUT	NA	NO	Conformance with Approved Proced			_	
15	篇	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, HACCP plan	, and	0	0	5
	_	_		6	d Batall Bractle		annun ta ca	-		in the	_	tion			_	s, chemicals, and physical objects into	foods	_	-	
					a Notali Practic	ces are preventive in							_		yena	, chemicals, and physical objects into	10048.			
				010	not in compliance		COS=corre			I'I F				5		R-repeat (violation of the same code	(novision)			
				00		pliance Status	000-0010		R		T,					Compliance Status		208	R	WT
	_	OUT				Food and Water						0	UT			Utensils and Equipment				
2	8 9				d eggs used where ice from approved			~	8	1	4	5 (infood-contact surfaces cleanable, properly designed used	igned,	0	0	1
	0					ized processing methods		ŏ	ŏ	1	E		-					_	_	
		OUT				mperature Control					4	5	0 V	Narewa	ashin	g facilities, installed, maintained, used, test strip		_	٥	1
3	1				ling methods used	t; adequate equipment for	temperature	0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean		0	0	1
			Contr		propage pastor fo	what helding						_	UT	lat on d	Locid	Physical Facilities		0	0	
3	23				properly cooked fo hawing methods u			8	0	1	4					f water available; adequate pressure stalled; proper backflow devices		읽	허	2
<u> </u>	4				ters provided and			ō	ō	1	5	_	_	_	-	I waste water properly disposed		_	ŏ	2
		OUT			Food	d identification					5	1 (0 1	foilet fa	cilitie	es: properly constructed, supplied, cleaned			0	1
3	5	0	Food	i prop	erly labeled; origina	al container; required reco	rds available	ο	0	1	5	2	o	Sarbag	e/refi	use properly disposed; facilities maintained		o	٥	1
		OUT			Prevention	of Food Contamination	1				5	3 (O F	hysica	al faci	lities installed, maintained, and clean		<u> </u>	0	1
3	6	0	Insec	ts, ro	dents, and animals	s not present		0	0	2	5	4 (0 /	Adequa	de ve	entilation and lighting; designated areas used		0	0	1
			_										-					-	_	

A <07/24/2023 07/24/2023 Date Signature of Environmental Health Specialist Signature of Person In Charge Date **** 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) RDA 629) 4232098110 Please call (to sign-up for a class.

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ds shall be corre

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nost 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 e8-14-703, 68-14-708, 68-14-709, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

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O Personal cleanliness

O Gloves used properly

ent pen

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O Wiping cloths; properly used and stored

violations of risk factor ite

ner and post the most recent inspection report in a conspicuous man

Proper Use of Utensils

is within ten (10) da

ng i

O Utensils, equipment and linens; properly stored, dried, handled
 O Single-use/single-service articles; properly stored, used

O Washing fruits and vegetables

O In-use utensils; properly stored

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OUT

TCA

55 O Current permit posted 56 O Most recent inspection posted

Compliance Status

Compliance with TN Non-Smoker Protection Act

If tobacco products are sold, NSPA survey completed

in of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your foo orrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuou

Tobacco products offered for sale

Non-Smokers Protection Act

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Champy's Fried Chicken Establishment Number #: 605208891

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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)

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
31:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Champy's Fried Chicken Establishment Number : 605208891

Comments/Other Observations	 	
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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: Champy's Fried Chicken Establishment Number: 605208891

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Champy's Fried Chicken Establishment Number # 605208891

Sources		
Source Type:	Source:	

Additional Comments