TENNESSEE DEPARTMENT OF HEALTH EAAD REDVICE ERTARI IRUMENT INRECTION DEBART

					FOOD SERVICE ESTA	BL	ISH	IME	EN 1	r 11	151	PEC	TI	ON REPORT SCO	RE		
Champy's Fried Chicken				Type of Establishment W Permanent O Mobile										7			
	iress				526 E. MLK Blvd.				_	Тур	e of l	Establi	shme	O Temporary O Seasonal			
City					Chattanooga	02	. .0	2 F	M			м ть	ma 0.	ut 03:02: PM AM / PM			
		_			01/19/2022 Establishment # 60520889								ine or	<u> </u>			
		n Da						-			d <u>0</u>			L			
			spect		Routine O Follow-up O Complaint			O Pro	limin	ary		0	Cor	nsultation/Other		40	、
Ris	k Cat	legon R			O1 X2 O3 rs are food preparation practices and employee	beha		04	at c	omn	onh			up Required O Yes 🗮 No Number of S		40)
					ontributing factors in foodborne illness outbreak												
			ric das	lanet	FOODBORNE ILLNESS Ri ed compliance status (IK, OUT, KA, NO) for each numbered iter										H1077.		
110	⊧in c	ompili			OUT=not in compliance NA=not applicable NO=not observ-									pection R=repeat (violation of the same code provis		<u> </u>	
					Compliance Status	COS	R	WT	E		_	_		Compliance Status	COS	R	WT
	_	_	NA		Supervision Person in charge present, demonstrates knowledge, and			_		IN	OUT	NA	NO	Cooking and Roberting of Time/Temperature Control For Safety (TCS) Foods			
1	义 IN	0	NA		Employee Health	0	0	5		<u>演</u> 0	00	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	X		nue.		Management and food employee awareness; reporting	0	<u> </u>		-	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	Ľ		
3	×	0			Proper use of restriction and exclusion	0	0	_						a Public Health Control			
4	IN XX	OUT O	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	o	_		X	0	8		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	25	0		0	No discharge from eyes, nose, and mouth	ō	Ō	5	20		0	0		Proper cold holding temperatures	0	00	5
6	N X	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	o	-		*	0	0		Proper date marking and disposition	0		
7	2	ŏ	0		No bare hand contact with ready-to-eat foods or approved	ō	ŏ	5	22		0	×		Time as a public health control: procedures and records	0	0	
	n X		~	-	alternate procedures followed Handwashing sinks property supplied and accessible		6	-		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
•	IN	OUT	NA	NO	Approved Source			-	23	0	0	篱		food	0	0	4
9	黨	0			Food obtained from approved source		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0 ※	8	0		Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	8		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				25		0	X		Food additives: approved and properly used	0	0	5
		0			Food separated and protected	8	0	_	26	<u>R</u>	0	NA	10	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	_	0	-		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	-	0	5		IN	OUT	-	NO	Compliance with variance, specialized process, and			
15	X	0			served	0	0	2	27	0	0	8		HACCP plan	0	0	5
Γ				Goo	d Retail Practices are preventive measures to co	ontro	the	intre	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						G00						8					
				00	fenot in compliance COSecone Compliance Status	icted or	R	during	inspe	ction				R-repeat (violation of the same code provision)	Loos		WT
-		OUT			Safe Food and Water		~		H	0	UT			Compliance Status Utensils and Equipment	000	ĸ	-
	28	0	Past	eurize	d eggs used where required	0	0	1	4	5 (nfood-contact surfaces cleanable, properly designed,	0	0	1
	99 10				ice from approved source btained for specialized processing methods	8	0	2	4		- 1			and used g facilities, installed, maintained, used, test strips	0	0	1
OUT			Food Temperature Control	1			4		-			gracilities, installeo, maintaineo, useo, test strips itact surfaces clean	0	0	1		
31 S Proper co			ling methods used; adequate equipment for temperature	0	이	2	H	_	UT	4011100	4.01	Physical Facilities	Ľ	0			
			properly cooked for hot holding	0		1	4	_	-			water available; adequate pressure	0	0	2		
	3				ters provided and accurate	8		1	4					stalled; proper backflow devices	0	00	2
34 O		- men	- 101110	Food Identification	-		-	5					is: properly constructed, supplied, cleaned	0	0	1	
:			Food	prop	erly labeled; original container; required records available	0	0	1	5	_				use properly disposed; facilities maintained	0	0	1
				Prevention of Feed Contamination				5		-	-		lities installed, maintained, and clean	0	0	1	
:	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	_	-			ntilation and lighting; designated areas used	0	0	1
	17	X	Cont	amina	tion prevented during food preparation, storage & display	0	0	1	1 OUT Administrative items								
	8				leanliness	0	0	1	5	5 0	0	Jurrent	t pern	nit posted	0	0	
	9	0	Wipir	ng clo	ths; properly used and stored	0	0	1					-	inspection posted	0	0	
	10		O Washing fruits and vegetables O O 1 Compliance Status		VES.	I NO	WT										

 OUT
 Proper Use of Utensils

 41
 O
 In-use utensils; properly stored

 42
 O
 Utensils, equipment and linens; properly stored, dried, handled

 43
 O
 Single-use/single-service articles; properly stored, used
 57 58 59 滅 O O O O O 0 0 1 0 0 1 0 0 1 44 O Gloves used properly 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. 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, and post the most 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 report. T. C. A. sections (84,1703, 68-14-708, 68-14-718, 68-14-715, 68-14-716, 4-6-320,

0 0 1

Non-Smokers Protection Act

0

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale

If tobacco products are sold, NSPA survey completed

voll-tegr vac	01/19/2022	X-C	- 01/19/2022					
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date					
**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****								
Eree foo								

PH-2267 (Rev. 6-15)	Free food safety training cla	Free food safety training classes are available each month at the county health department.				
P192201 (1094. 0=10)	Please call () 4232098110	to sign-up for a class.	RDA 629		

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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VSPA Survey – To be completed if #57 is "No"	
ope-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are wenty-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.	
Sarage 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)							
Triple sink	Quat	200								

quipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in cooler	39				
Reach in cooler	37				

Food Temperature	Food Temperature						
Description	State of Food	Temperature (Fahrenheit)					
Grilled chicken	Hot Holding	140					
Sausage	Cold Holding	38					
Wings	Cold Holding	38					
Tomales	Cooking	200					
Bake beans	Hot Holding	150					
Green beans	Hot Holding	160					
Potatoes	Hot Holding	140					
Soup	Hot Holding	180					
Gravy	Hot Holding	140					
Cut green tomatoes	Cold Holding	38					
Potato salad	Cold Holding	39					
Slaw	Cold Holding	38					
Fried chicken	Cooking	184					
Chicken	Cooking	177					
Tomales	Cold Holding	39					

Observed Violations

Total # 2

Repeated # ()

31: Mashed potatoes in hot holding unit 133, turn unit up and heat butter milk before adding to cook potatoes 37: Wings in freezer not covered have ice/frost

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

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:

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: 10:

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:

17: (NO) No TCS foods reheated during inspection.

18:

19:

20:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NÁ) 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: (NÁ) 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: 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:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments