TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

63.3

	1	10	"周									• ••							
Ŵ	19		Sel.																
		ABBALLES			Champys	Chickon										O Fermer's Market Food Unit	_		
Esta	Establishment Name		ne	Champys Chicken						Type of Establishment O Fermer's Market Food Unit O Mobile									
Address				6515 Ringgold Rd. O Temporary O Seasonal															
Chattanooga			Time ir	ne in 01:45 PM AM / PM Time out 02:45: PM AM / PM															
Insp	artic	~ Di	to.		11/08/2	021 Establ	ishment # 60526286				Emba								
			spect		X Routine					-			-		0.000	ns:@ation/Other			
,																28	1		
POSK	Cat	egor R		act	O 1 ors are food	preparation pr	O3 ractices and employee	behr		04	st c	omn	nonh			up Required X Yes O No Number of to the Centers for Disease Control and Prevent			· -
				as c	ontributing f									_		control measures to prevent illness or injury.			
		(11)	rk de	algaa	ted compliance i		ODBORNE ILLNESS RI A, HO) for each numbered iter									INTERVENTIONS ach Hom as applicable. Deduct points for category or subca	legory.	0	
IN	in c	ompii	ance		OUT=not in com		applicable NO=not observ)S=co	rrecte	d on-s	ite duri	ing ins	spection R=repeat (violation of the same code provi-			
	IN	оит	NA	NO	C	ompliance Sta Supervi:		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
\rightarrow		0	10-1		Person in char		instrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
		_	NA	NO	performs dutie	Employee	Health	-		-		<u>凉</u> 0		0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
2							e awareness; reporting	_	2	5		IN	олт	NA		Cooling and Holding, Date Marking, and Time as			
	8	0	NA	NO	Proper use of r	Good Hygienic		0	0	-	12		0	0		Public Health Control Proper cooling time and temperature	0		
4	X	0	-	0		tasting, drinking,	or tobacco use		0	5	19	12	0	0	0	Proper hot holding temperatures	0	0	
	高 IN		NA			rom eyes, nose, a enting Contami	and mouth Ination by Hands	0	0	Ť	20	0	8	8	_	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	×		1.0-1		Hands clean a	nd properly wash	ed	0	0		22		ō	X	-	Time as a public health control: procedures and records	ō	ō	
	鬣	0	0	0		contact with ready dures followed	y-to-eat foods or approved	0	0	°		IN	OUT		NO	Consumer Advisory			
8	N IN	애	NA	NO	Handwashing	sinks properly sup Approved 1	oplied and accessible Source	0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0				from approved so			8			IN	OUT	NA	NO	Highly Susceptible Populations		\equiv	
10			0	25	Food in good o	at proper temperation, safe, an	d unadulterated	8	8	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required record destruction	rds available: she	II stock tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
		OUT O	NA	NO		d and protected	Contamination	0		4	25	0 戻	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	읭	5
14	×	ŏ	ŏ			surfaces: cleaned	and sanitized		ŏ	5	20	IN		NA	NO	Conformance with Approved Procedures	Ĕ	-	
15	×	0			Proper disposit served	tion of unsafe foo	d, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_	_			George	d Rotall Rea		weather measures to c			Inte	-	tion		athe		, chemicals, and physical objects into foods.	_	_	
					A RECENTRA	cuces are pre-	ventive measures to c	GOO						_	gena	, chemicals, and physical objects into loods.		_	
				00	T=not in complian		COS=com	ected o	n-site	during				0		R-repeat (violation of the same code provision)			
		OUT				ompliance State		COS	R	WT			UT			Compliance Status Utensils and Equipment	COS	R	WT
2					ed eggs used will lice from appro				2		4		٥F			nfood-contact surfaces cleanable, properly designed,	0	0	1
3	_	Õ			obtained for spe	cialized processin		ő	0	2	4	6	- 1			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Prop	er co		Temperature (control supment for temperature	1		_	4		_			ntact surfaces clean	0		1
3	1	×	contr	lor			paparent for cemperature	0	0	2	E	_	TUK			Physical Facilities			
3	_				properly cooke thawing methor	d for hot holding		8	8	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices	0	8	2
3	_				eters provided a			ŏ		1	5		_			waste water properly disposed	ŏ	0	2
		OUT				ood identificat					5	_	_			es: properly constructed, supplied, cleaned	0	0	1
3	5		Food	i prop		-	equired records available	0	0	1			-	-	·	use properly disposed; facilities maintained	0	0	1
3	6	001	Inser	ts re		on of Food Com nais not present	tamination	0	0	2	5	_	-			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
3	-						entine starses 9 disates	0	0	1	F	+	UT	-an des	10 10	Administrative Items	Ť		
3	_				leanliness	during lood prepa	aration, storage & display	0	0	1	5			Turnent	nore	nit posted	0		
3	_				ths; properly us	sed and stored		-	ŏ	1						inspection posted	0	0	0
4	-	0 OUT	_	hing f	ruits and vegeta	ables oper Use of Ute	- alla	0	0	1		_	_			Compliance Status Non-Smokers Protection Act	YES	NO	WT
-41	_			e ute	nsils; properly s				0		5					with TN Non-Smoker Protection Act	25	0	_
4	_					inens; properly str articles; properly	ored, dried, handled stored, used		0		5	8				ducts offered for sale oducts are sold, NSPA survey completed	00	0	0
4	_				ed properly				ŏ		2								
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
					recent inspection	report in a conspic		ght to r	eques							Four are required to post the tood service establishment, perm filing a written request with the Commissioner within ten (10) day			
- 400	Ť	7	1	T	h	7						(\mathcal{A}	~ /	$ \rightarrow $	200	14.10		0004
01-	1	V	Deer	1	V		11/0	18/2			-	Z	2"		-		11/0	8/2	
agr	atu	e of	rers	on in	Charge					Date						ental Health Specialist			Date
						Additional f	ood salety information car	i pe to	und (un ol	it wet	usite,	nttp	own.g	jow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 629
(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Champys Chicken Establishment Number #: 605262862

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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)			
Dish Machine	Chlorine	50				
Triple Sink	QA	200				
Wiping Cloth Solution		200				

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

Description	State of Food	Temperature (Fahrenheit
Chicken	Cooking	196
Chicken Tenders	Cooking	181
Wings	Cold Holding	38
Cole Slaw	Cold Holding	37
Potato Salad	Cold Holding	37
Sliced Tomatoes	Cold Holding	40
Potato Salad (line 2)	Cold Holding	38
Livers (walk in)	Cold Holding	37
Baked Beans	Hot Holding	170
Grilled Chicken	Hot Holding	149

Total # 2

Repeated # 0

20: Raw, TCS foods on cookline holding between 45-50*F. Must be 41*F or below. Advised on using TPHC or temperature control to keep items within proper temperatures. Recommend refrigerated breading table to minimize ice usage and employee error.

31: Proper cooling methods not provided for baked beans/green beans. Advised on proper cooling methods of TCS foods.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Champys Chicken

Establishment Number : 605262862

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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.

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: (NÁ) 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (IN) Products cooled to proper temperatures at time of inspection. Advised on proper cooling procedures.
- 19: (IN) TCS foods holding at 135*F or above. 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.
- 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.

Establishment Information

Establishment Name: Champys Chicken

Establishment Number : 605262862

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Champys Chicken

Establishment Number # 605262862

Sources						
Source Type:	Food	Source:	Approved sources noted			
Source Type:	Water	Source:	Public			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments