



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
98

Establishment Name: Bojangles #984
Address: 1590 Lee Victory Pkwy
City: Smyrna
Inspection Date: 01/31/2024
Time in: 03:10 PM
Time out: 03:35 PM
Risk Category: 01
Number of Seats: 81

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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.

Signature of Person In Charge: [Signature] Date: 01/31/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/31/2024

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



**Observed Violations**

Total # 1

Repeated # 0

31:



**Establishment Information**

Establishment Name: Bojangles #984

Establishment Number : 605247081

**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18: Discussed cooling temps and methods, including from ambient temperatures. Breeding station cooler is still down for maintenance. Op is using walk in cooler to store prepped chicken
- 19:
- 20: Liquid egg is being stored in reach in cooler next to the stove. Pic stated they will properly keep liquid egg in ice bath and monitor temperatures.
- 21:
- 22:
- 23:
- 24:
- 25:
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27:
- 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 Information***

Establishment Name: Bojangles #984

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Source:

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**Additional Comments**

All priority item violations have been corrected.