



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name: Wing Basket
Address: 1775 Gallatin Road N
City: Madison
Inspection Date: 11/15/2023
Time in: 01:15 PM
Time out: 02:50 PM
Risk Category: 03
Number of Seats: 32

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, and Chemicals.

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: 11/15/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/15/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Wing Basket  
 Establishment Number #: 605244206

**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 ( Fahrenheit)
3 compartment sin	QA		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Tall reach in cooler 1 for raw and ore cooked chicken	38
Tall reach in cooler 2	35
1 door reach in freezer	-3
Prep cooler	37

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Raw chicken in reach in cooler	Cold Holding	36
Cooked chicken in fryer	Cooking	172
Fish in prep cooler	Cold Holding	35

**Observed Violations**

**Total # 5**

**Repeated # 0**

22: Time as a public health control policy is posted but does not have explicit time recording instructions. Current batch of blanched fries do not have time stickers or other recording method. Corrective Action: moved to reach in cooler to cool as it has been less than 4 hours and then put out new pan in ice bath. Reviewed different recording methods for future use.

39: Wet and dirty wiping cloth stored on prep surface and not sanitizer bucket.

45: Some cracked and chipped plastic pan lids in use.

53: Floor tiles near fryers are cracked and damaged and ceiling bents have some dust build up

54: Missing light covers above cooler and in back or dry stick area.



**Establishment Information**

Establishment Name: Wing Basket

Establishment Number : 605244206

**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness policy posted on cork board and reviewed with person in charge
- 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: Observed proper hand washing
- 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: See sources. No unapproved sources discovered during inspection.
- 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: Observed proper cooking at time of inspection.
- 17: (NO) No TCS foods reheated during inspection. Fried were not reheated during inspection and put under heat lamp.
- 18: No cooling observed during inspection.
- 19: Observed proper hot holding at time of inspection.
- 20: Observed proper cold holding
- 21: Observed proper date marking at time of inspection. Reviewed proper date marking of ranch made more than 24 hours ago.
- 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: Smoking is not observed where smoking is prohibited by the Act.
- 58: No tobacco products offered for sale.

\*\*\*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: Wing Basket

Establishment Number : 605244206

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

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

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

**Establishment Information**

Establishment Name: Wing Basket

Establishment Number #: 605244206

**Sources**

Source Type:	Water	Source:	Metro/minicipal
Source Type:	Food	Source:	Us foods, gordon food service,
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**

Answered question about whether steramine tablets are considered chemicals and how they must be stored as such away from food and clean utensils. Reviewed proper state marking of ranch made more than 24 hours ago. Reviewed and discussed with person in charge whenever someone pulls out phone they must wash hands before continuing work. answered question. About if propping doors open is ok; which is no due to insect entrance. Reviewed and saw hood vent cleaning servicing. Reviewed and discussed ensuring mixing bowls for wings are replaced cleaned and sanitized every 4 hours