

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Wing Basket Remanent O Mobile Establishment Name Type of Establishment 1775 Gallatin Road N O Temporary O Seasonal Madison Time in 01:15 PM AM / PM Time out 02:50; PM

11/15/2023 Establishment # 605244206 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 32 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	# in ¢	compli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=∞	rrecte	d on-si	te
					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervision					IN	OUT	1
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	凝	0	
	IN	OUT	NA	NO	Employee Health	-			17		0	Г
2	TX:	0			Management and food employee awareness; reporting	0	0					П
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	'
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	黨	0	г
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	Г
6	100	0		0	Hands clean and properly washed	0	0		22	0	323	П
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN		
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	L	_	_	T
	IN	OUT	NA	NO	Approved Source				23	0	0	1
9	黨	0			Food obtained from approved source	0	0			IN	OUT	
10	0	0	0	3%	Food received at proper temperature	0	0	1 1	1		$\overline{}$	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	14
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	
13	×	0	0		Food separated and protected	0	0	4	26	窦	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	1
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	3

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	0	羅	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	άu
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	186	Wiping cloths; properly used and stored	0	0	Ε.
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n ten (10) days of the date of th

11/15/2023

Date Signature of Environmental Health Specialist

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) 6153405620 Please call (to sign-up for a class.

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
. 0
Total \$ 5 Reposted \$ 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.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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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.

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605244206	Establishment Information	
Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Wing Basket	
Additional Comments (cont'd)	Establishment Number: 605244206	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Comments (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Inform	nation
Establishment Name: W	ng Basket
Establishment Number #:	605244206

Source	

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 flood 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