

Establishment Name

Inspection Date

Address

City

Wendy's #624

160 Hwy 109 N

Lebanon

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 10:27: AM AM / PM Time out 11:22: AM AM / PM

08/25/2023 Establishment # 605259944 Embargoed 0

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

Number of Seats 95 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-ir	in c	omplia	moe		OUT=not in compliance NA=not applicable NO=not observ	red		CO
					Compliance Status	COS	R	WT
10	N	OUT	NA	NO	Supervisien			
	E)	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
- 3	N.	OUT	NA	NO	Employee Health			
2 3	NG.	0			Management and food employee awareness; reporting	0	0	
3 8	ĸ	0			Proper use of restriction and exclusion	0	0	5
10	N	OUT	NA	NO	Good Hygienic Practices			
13	EC	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5 B	ik	0		0	No discharge from eyes, nose, and mouth	0	0	l °
- 11	N	OUT	NA	NO	Preventing Contamination by Hands			
3 8		0		0	Hands clean and properly washed	0	0	\Box
7 8	K	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
18	K	0			Handwashing sinks properly supplied and accessible	0	0	2
- 11	N	OUT	NA	NO	Approved Source			
1 8	武	0			Food obtained from approved source	0	0	\Box
이 조	o	0	0	×	Food received at proper temperature	0	0	
1 8	×	0			Food in good condition, safe, and unadulterated	0	0	5
2 (0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
- 11	N	OUT	NA	NO	Protection from Contamination			
3 8	2	0	0		Food separated and protected	0	0	4
4 8	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
5 8	Œ.	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	X	0	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Ī
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Γ
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ī
44	10	Gloves used properly	- 0	0	

spect	ion	R-repeat (violation of the same code provision)			
	Compliance Status					
	OUT	Utensiis and Equipment				
45	0	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	2	
49	0	Plumbing installed; proper backflow devices	0	0	2	
50	0	Sewage and waste water properly disposed	0	0	2	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1	
53	0	Physical facilities installed, maintained, and clean	0	0	1	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
	OUT	Administrative Items	Т			
55	0	Current permit posted	0	0	0	
56	0	Most recent inspection posted	0	0	۰	
		Compliance Status	YES	NO	WT	
57		Compliance with TN Non-Smoker Protection Act	- X	0		
58		Tobacco products offered for sale	0	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0		

ction report in a conspicuous manner. You have the right to request all n (10) days of the date of the 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

08/25/2023

Date Signature of Environmental Health Specialist

08/25/2023

Date

Signature of Person In Charge

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

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Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #624
Establishment Number #: |605259944

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)				
Sani Bucket	Quat	100					
Three comp sink	Quat						
KAY QSR TSC		100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Cold Well Make Line RIC	40				
Fry Prep RIF	29				
Everest RIF	-2				
Everest RIC	33				

Food Temperature	State of Food	Temperature (Fahrenheit)
Spicy Chicken Nuggets	Hot Holding	166
Chicken Nuggets	Hot Holding	156
Sliced Tomatoes in TILT	Cold Holding	47
Leaf Lettuce in TILT	Cold Holding	47
Shredded Lettuce in TILT	Cold Holding	49
Baked Potato	Hot Holding	192
Spicy Chicken Filet	Hot Holding	188
Classic Chicken Filet	Hot Holding	170
Crispy Chicken Filet	Hot Holding	173
4oz Hamburger Patty	Cooking	185
2oz Hamburger Patty	Cooking	184
Raw Hamburger Patty	Cold Holding	42
Bacon	Hot Holding	141
Grilled Chicken	Hot Holding	176

Observed Violations								
Total # 2								
Repeated # 0								
37: Panned bacon in hot holding well not covered located next to hand sink in								
dish area								
42: Wet stacked plastic pan on shelving above prep sink								

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #624 Establishment Number: 605259944

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has employee illness policy
- 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.

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- 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
- 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: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooled or cooling during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Food items labeled with TILT labels and food items are in TILT time hold
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.

24:

- 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:

58:

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.

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	See last page for additional comments.	

Establishment Information								
Establishment Name: Wendy's #624								
Establishment Number #:	605259944							
Sources								
Source Type:	Water	Source:	City					
Source Type:	Food	Source:	Sygma					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commen	ts							
Omni Oven used for r Three comp sink not		uces, and diced chicken. tion						