

White House

Address

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Richie's Hot Wings Permanent O Mobile Establishment Name Type of Establishment 2934 Hwy 31 W. O Temporary O Seasonal

Time in 01:10 PM AM / PM Time out 02:00; PM City 03/31/2023 Establishment # 605221687 Embargoed 0 Inspection Date

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

Number of Seats 80 Risk Category О3 04 Follow-up Required O Yes 疑 No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

10	<b>#</b> -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=	corr	ecte	d on-si	te duri	ing int	spection R=repeat (
					Compliance Status	cos	R	WT	] [						Compliance Stat
	IN	оит	NA	NO	55,000				$\prod$	Т	IN	оит	NA	NO	Cooking and Reheating
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H	16	0	0	0	家	Proper cooking time and tem
	IN	OUT	NA	NO	Employee Health		_		11:	17	Ó	0	0	1	Proper reheating procedures
2	ЭXС	0			Management and food employee awareness; reporting	0	0		1 1	╛					Cooling and Holding, De
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public He
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	18	災	0	0	0	Proper cooling time and tem
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	19	0	0	0	200	Proper hot holding temperate
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	H	20	25	0	0		Proper cold holding tempera
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [	21	×	0	0	0	Proper date marking and dis-
6	100	0		0	Hands clean and properly washed	0	0		1 [	22	0	0	0	鮾	Time as a public health conti
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Н	-	_	OUT	NA.	NO.	Consumer
8	XX.	0			Handwashing sinks properly supplied and accessible	10	0	2	l t						Consumer advisory provided
	IN	OUT	NA	NO	Approved Source	1	_		1 I	23	0	0	×		food
9	200	0			Food obtained from approved source	0	0		1 1	╛	IN	OUT	NA	NO	Highly Suscepti
10	0	0	0	138	Food received at proper temperature	0	0	1	1 17		$\overline{}$	$\overline{}$	320		Destauries d'Éssats uses di seri
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	24	0	0	200		Pasteurized foods used; prol
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	T	IN	оит	NA	NO	Chen
	IN	OUT	NA	NO	Protection from Contamination				1 17	25	0	0	3%		Food additives: approved an
13	×	0	0		Food separated and protected	0	0	4	1 13	26	×	0			Toxic substances properly id
14	X	0	0	]	Food-contact surfaces: cleaned and sanitized	0	0	5	1 [	T	IN	OUT	NA	NO	Conformance with A
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, s HACCP plan

_					Compliance Status	cos	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	文	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	0	0	0	氮	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	333		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	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

## ns, chemicals, and physical objects into foods.

			G00	D R	3/.
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	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	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	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	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44					

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
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	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hi ten (10) days of the date of the 709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

03/31/2023

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03/31/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Richie's Hot Wings
Establishment Number #: |605221687

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 ( Fahrenhelt)					
3 comp sink Not set up	Bleach							

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Ric	35				
Rif	0				

Food Temperature Description	State of Food	Temperature ( Fahrenheit
	Cooling	45
Chicken wings	-	
Turkey	Cold Holding	38
Ham	Cold Holding	36

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Richie's Hot Wings Establishment Number: 605221687

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy on file
- 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: Good 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 source
- 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: NO
- 17: (NO) No TCS foods reheated during inspection.
- 18: Chicken wings were finished cooking at 9am. Placed into the RIC. Temperature at 1pm was 45F. Observed good cooling procedure
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temp
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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:
- 58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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: Richie's Hot Wings	
Establishment Number: 605221687	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
Establishment Name: Richie's Hot Wings								
	221687							
Sources								
Source Type:	Food	Source:	Gfs					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								