

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



Establishment Information

Establishment Name: WENDYS #635
Establishment Number #: 605260451

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 sink	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in cooler	32
Refrigerator	40
Refrigerator	34
Refrigerator	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw burger meat	Cold Holding	43
Raw burger meat	Cold Holding	42
Romaine lettuce on top cooler TPHC	Cold Holding	50
Sliced tomatoes	Cold Holding	38
Raw beef in walk-in cooler	Cold Holding	39
Lettuce in walk-in cooler	Cold Holding	38
Milk in refrigerator	Cold Holding	39
Freshly cooked burger patty	Cooking	171
Chicken nuggets in food warmer	Hot Holding	155

Observed Violations

Total # 3

Repeated # 0

19: RTE chili at 120F

Corrective Action: spoke with Person in charge about proper reheating procedures and hot holding temperatures. Employee took chili back to kitchen to reheat to 165F

37: Several bags of food in freezer are not properly secured/uncovered.

47: Refrigerator holding raw beef has blood stains from beef. The refrigerator that is not functioning has yellow build up

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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 employees washing their hands at appropriate times and with correct technique.
- 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 information.
- 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 time and temperatures. Temperatures recorded on report.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Proper cooling time and temperatures were not observed during time of inspection.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Observed proper TPHC procedures.
- 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: A "No smoking" sign or the international symbol is not posted at every exterior entrance door.
- 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.

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

See last page for additional comments.

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Establishment Number #:	605260451
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Sources

Source Type:	Food	Source:	Sigma
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Source Type:	Water	Source:	City
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Source Type: Source:

Source Type:	Source:
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Source Type:	Source:
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Additional Comments