

**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) |
|--------------|----------------|-----|---------------------------|
| Manual | QA | 200 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|----------------------------------|---------------------------|
| Refrigerator with blancher fries | 43 |
| Prep cooler with raw fish | 38 |
| Atoso refrigerator | 40 |
| Upright freezer | 0 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|---|---------------|---------------------------|
| Blancher fries in refrigerator | Cold Holding | 42 |
| Cook chicken in Avantco refrigerator | Cold Holding | 42 |
| Raw chicken in Avant o refrigerator | Cold Holding | 40 |
| Cook chicken in a pan in between deep fryer | Hot Holding | 143 |
| Cook chicken out of deep fryer | Cooking | 203 |
| Raw fish in prep cooler | Cold Holding | 41 |
| Mac salad in Atodo refrigerator | Cold Holding | 40 |
| Raw chicken in raw chicken refrigerator | Cold Holding | 38 |

Observed Violations

Total # 11

Repeated # 0

- 4: Observed employee drinking out of a cup with no lid nor straw in food prep area (CA) trainef
- 6: Employee did not wash hands when he came in the kitchen and start to work (CA) trained
- 7: Observed employee touch cook fries with bare hands (train and embargo
- 34: No visible thermometer in chest freezer
- 34: Thermometer not working in Avantco refrigerator near deep fryer
- 35: No label on container with white powder substance on table
- 43: Cracks in aluminum pans with chicken tenders in upright freezer
- 45: Using a single service items to get out sugar
- 45: Severly worn cutting board on storage rack
- 47: Excessively dirty on food storage ravk
- 53:

Ceiling tile has water damage

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Have a policy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food 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: See food chart
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling is done by sitting out at room temperature for awhile and place in the refrigerator
- 19: See food chart
- 20: See food chart
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Has a Policy and following it
- 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: Chemical spray bottle unlabeled with a pink
Liquid (CA) chemical was labeled
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 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 #: | 605244206 |
|-------------------------|-----------|

Sources

| | |
|--------------|------|
| Source Type: | Food |
|--------------|------|

Source: US foods

| | |
|--------------|-------|
| Source Type: | Water |
|--------------|-------|

| | |
|---------|------|
| Source: | City |
|---------|------|

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments