## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

£1."	and a	Χ.	周		TOOD SERVICE E														
13	1	14 ·	S.C.																
		and the second se			WENDYS #635										O Farmer's Market Food Unit	9			
Estat	aish	imen	t Nar				_			_	Tvp	e of E	stabl	ishme	ent Ø Permanent O Mobile	M			
Addre	155				7642 HWY 70 S						.,,,				O Temporary O Seasonal				
City					Nashville	Time in 1	1:	40	A I	M	AJ	A/PA	и ті	me o	ut 11:50:AM AM/PM				
,	- 10				10/13/2022 Establishment # 6052	_			_		-	d 0							
Inspe							-	_			-								
Purpo				tion		mplaint				limin	ary		0	Cor	nsultation/Other			00	
Risk	Cat			and	O1 X2 O3 ors are food preparation practices and emp	loves hel			94	t co		oab			up Required O Yes 🗮 No	Number of Se	ats	88	
					ontributing factors in foodborne illness ou														
					FOODBORNE ILLNI ted compliance status (IN, OUT, NA, NO) for each number														
IN-	in co	mpli				t observed	r is								spection R=repeat (violation of the s				
_	_	_	_	_	Compliance Status		5	R۱						_	Compliance Status			R	WT
			NA	NO	Supervision		_				IN	ουτ	NA	NO	Cooking and Reheating of Time/Te Control For Safety (TCS) Fo				
	- L	0			Person in charge present, demonstrates knowledge, performs duties	and O	Ľ	<u> </u>	5		黨	0	0		Proper cooking time and temperatures		8	<u> </u>	5
2	1.11		NA	NO	Employee Health Management and food employee awareness, report	ng O		oT	-	17	0	0	0	25	Proper reheating procedures for hot holding Cooling and Holding, Date Marking,		0	0	
	R	0			Proper use of restriction and exclusion	0	-		5		IN	ουτ	NA	NO	a Public Health Control	and time as			
			NA		Good Hygienic Practices		1	_			0	0	0		Proper cooling time and temperature		0		
4 2		0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		Ŧ		5	19 20	Š	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		8	읭	
	N	OUT	NA	NO	Preventing Contamination by Hands						X	ŏ	ŏ	0	Proper date marking and disposition			ŏ	5
_	~+	0	-	_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or app	to ad	+	_	5	22	0	0	×	0	Time as a public health control: procedures	and records	0	이	
7 2	-	0	0	0	alternate procedures followed				_		IN	OUT	_	NO	Consumer Advisory	a doge a block	_	-	
	N	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source			0	-	23	0	0	1		Consumer advisory provided for raw and u food	ndercooked	0	0	4
		8	0		Food obtained from approved source Food received at proper temperature		+				IN	OUT		NO	Highly Susceptible Populati	ons			
11 2			0		Food in good condition, safe, and unadulterated	- 0			5	24	0	0	22		Pasteurized foods used; prohibited foods n	ot offered	0	0	5
12 (	0	0	×	0	Required records available: shell stock tags, parasiti destruction	e o	Ī	0			IN	ουτ	NA	NO	Chemicals				
				NO	Protection from Contamination		-			25	0	0	X		Food additives: approved and properly use		0	<u> </u>	5
13 3 14 3	3	읭	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		+	-	4	26	<u>美</u> N	0	NA	NO	Toxic substances properly identified, stored Conformance with Approved Pro		0	0	
15 8	_		Ť	1	Proper disposition of unsafe food, returned food not		+		<u> </u>	27	_		8		Compliance with variance, specialized proc		0	0	5
19 18	~	•			served			<u> </u>	-	- 1	•	Ŭ	~		HACCP plan		<u> </u>	<u> </u>	
				Goo	d Retail Practices are preventive measure	s to contr	ol 1	the i	intro	duc	tion	of p	atho	geni	s, chemicals, and physical objects i	nto foods.			
												ICES	3						
				00	T=not in compliance Ci Compliance Status	0\$=corrected CO		R N		inspec	ction				R-repeat (violation of the same Compliance Status		cos	R	WT
0.0	_	OUT			Safe Food and Water		-					UT			Utensils and Equipment	A	_		
28					d eggs used where required lice from approved source		+	8	2	45	5 0				infood-contact surfaces cleanable, properly and used	aesignea,	0	0	1
30	_	0 OUT	Varia	ance o	Experience of the specialized processing methods Food Temperature Control	0	1	0	1	46	5 0	o v	larew	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
- 24	-		Prop	er co	oling methods used; adequate equipment for tempera	iture o	T	0	2	47	1	o N	onfoo	d-cor	ntact surfaces clean		0	0	1
31		-	contr						_		_	UT			Physical Facilities				
32	_				properly cocked for hot holding thawing methods used	0			+	48	_	-			I water available; adequate pressure stalled; proper backflow devices		응		2
34	_	0			eters provided and accurate	0	_	_	1	50		o s	ewag	e and	waste water properly disposed		0	0	2
	-	OUT			Food Identification		-	-		51	_	_			es: properly constructed, supplied, cleaned			0	1
35	_		Food	1 prop	erly labeled; original container; required records avail	lable O	' L'	이	1	52					use properly disposed; facilities maintained		0	<u> </u>	1
	-	OUT	Inco		Prevention of Feed Contamination					53	_				lities installed, maintained, and clean			위	1
36	+	×	insec	cis, ro	dents, and animals not present	0	+	-	2	1	+	-	dequa	ne ve	intilation and lighting; designated areas used	-	0	이	1
37		0	Cont	tamina	ation prevented during food preparation, storage & dis	splay O		- L	1		0	UT			Administrative items				
38		-	-		ths; properly used and stored	0		-	1	55 56					nit posted inspection posted		0	2	0
40	_			<u> </u>	ruits and vegetables			허		F		<u> </u>	IOSE PE	cent	Compliance Status		YES	NO	WT
	_	OUT			Proper Use of Utensils		-				1				Non-Smokers Protection Ac	t			
41	_				nsils; properly stored quipment and linens; properly stored, dried, handled			8		57 58	5				with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
43	_	0	Sing	le-use	v/single-service articles; properly stored, used ed properly	0		8	1	58					oducts are sold, NSPA survey completed		õ		
	-						-								Received all dealers and an international data				
servic	e es	tablis	shmer	st perm	ations of risk factor items within ten (10) days may result i nit. Items identified as constituting imminent health hazard	is shall be cor	rect	ed im	medi	stely o	or ope	ration	s shal	l ceas	e. You are required to post the food service est	ablishment permit	in a c	onspi	cuous
					recent inspection report in a conspicuous manner. You ha 14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715				a hea	ning n	egard	ing thi	s repo	rt by f	tting a written request with the Commissioner wi	thin ten (10) days	of the	date	of this
$\geq$	Ŧ	$\mathcal{I}$	2	_		10/13/	20	122		-		12	っん	Λ	Michne 2	1	0/1	21J	022
-	7	-			Charge	10/13/	<u>~</u> 0		ate	_	_				ental Health Specialist	L	0/1		Date

****	Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservix	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call ( ) 6153405620 to sign-up for a class.	RDA 629

SCORE

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



#### Establishment Information

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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)							

quipment l'emperature								
Description	Temperature (Fahrenheit)							

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 1 Repeated # 0
Repeated # 0
36:

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



## Establishment Information

Establishment Name: WENDYS #635 Establishment Number : 605260451

Comments/Other Observations	
1:	
<u>2:</u>	
3:	
4:	
5:	
5:	
7:	
3:	
9:	
10:	
1:         2:         3:         4:         5:         6:         11:         12:         13:         14:         15:         16:         17:         18:         19:         20:	
LO. 17:	
L7. 18 <sup>.</sup>	
10. 10 <sup>.</sup>	
20.	
21, (IN) Varified data marking system in place for all ready to get TCC feeds that are hold langer than 24 hours	
<ul> <li>21. (IN) verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.</li> <li>22: (NA) No food held under time as a public health control.</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>25:</li> <li>26:</li> <li>27:</li> <li>57:</li> <li>59:</li> </ul>	
23:	
24:	
25:	
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57:	
58:	
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\*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.

# Establishment Information

Establishment Name: WENDYS #635

Establishment Number : 605260451

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: WENDYS #635 Establishment Number # 605260451

Sources		
Source Type:	Source:	

## Additional Comments