TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERV	ICE ESTA	BL	ISH	IME	IN1		ISF	PEC	TIC	ON REPORT	sco			
Establ	ish	men	t Name	Wendy's #2	2973										Farmer's Market Food Unit Ø Permanent O Mobile	10			
Addres	55			1868 Dayto	on Blvd.						Тур	e of t	Establi	shme	O Temporary O Seasonal				/
	~			Chattanoog	a	Time in	08	3.5	0 A	M					ut 08:45; AM AM / PM				
City											-			ne ot	at 00.10,7111 AM7PM				
Inspec					Establishment #		0		_		rgoed	<u> </u>			l				
Purpo	se (of In	spection	鼠 Routine	O Follow-up	O Complaint			O Pre	limin	ary		0	Cor	nsuitation/Other				
Risk C	ate			01	3 \$2	O 3			04	_					up Required 🛛 Yes 🕱 No	Number of S		70	_
		_													to the Centers for Disease Cont control measures to prevent illne		ion		
															INTERVENTIONS				
IN=ir		<u> </u>			ance NA=not applicable	NO=not observe		ite ma							ach item as applicable. Deduct points for o pection Rerepeat (violation of the		_		
IN-IT	100	тры	ance		npliance Status	NO=not observe	cos	R			recsec	on-s	ne duni	sg ins	Compliance Status		COS	R	WT
11	4	DUT	NA NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/				
1 8	8	0		Person in charge performs duties	present, demonstrates k	nowledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) I Proper cooking time and temperatures	roods	0	न	
			NA NO		Employee Health d food employee awarene	ee: moorting	0	o		17	ò	Ó	Ó	X	Proper reheating procedures for hot hold		8	0	•
2) 3)J		ŏ			triction and exclusion	iss, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contro				
11	4 0		NA NO		ood Hygionic Practice						0	0	0		Proper cooling time and temperature		0	0	
4) 5)		8			sting, drinking, or tobacco m eyes, nose, and mouth		0	00	5		高温				Proper hot holding temperatures Proper cold holding temperatures		8	0	
IN	10	TUC	NA NO	Preven	ting Contamination b					21	X	ŏ	ŏ		Proper date marking and disposition		ŏ	ŏ	5
6 8		0		Hands clean and No bare hand co	properly washed ntact with ready-to-eat for	ods or approved	0	0	5	22	0	ο	8	0	Time as a public health control: procedur	res and records	0	0	
7 8	-	<u> </u>	0 0	alternate procedu	ures followed		0	0	_		IN	OUT	NA		Consumer Advisory	t un de constant		=	
	1 4	DUT	NA NO		ks properly supplied and Approved Source	accessible	0	0	Z	23	0	0	篱		Consumer advisory provided for raw and food	undercooked	0	0	4
		0	015		om approved source proper temperature		00	00			IN	OUT	_	NO	Highly Susceptible Popula	rtions		_	
11 8		ö		Food in good con	dition, safe, and unadulte		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods	a not offered	0	0	5
12 C	7	0	X 0	Required records destruction	s available: shell stock tag	ps, parasite	0	0				OUT		NO	Chemicais				
			NA NO		ection from Contamin	ation	~			25	0	0	X		Food additives: approved and properly u		0	श	5
13 X 14 X	s K	ö	8	Food separated a Food-contact sur	faces: cleaned and saniti	zed	ŏ	00	5	20	<u>実</u> IN	OUT	NA	NO	Toxic substances properly identified, sto Conformance with Approved P		-	-	-
15 🕅	_	0		Proper disposition served	n of unsafe food, returned	d food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized pr HACCP plan		0	0	5
																		_	
			Go	od Retail Pract	ices are preventive	measures to co	ntro	the	intro	duc	tion	of p	atho	jens	, chemicals, and physical object	s into foods.			
									а/Л			ICE	3						
	_		00	JT=not in compliance Com	npliance Status	COS=corre	Cied o	R	WT	Inspe	cson				R-repeat (violation of the sam Compliance Status		COS	R	WΤ
28			Pasteuriz	Safe ed eggs used whe	Food and Water		0	0	1			UT	ood ar	ud no	Utensils and Equipment infood-contact surfaces cleanable, proper	ly designed			_
29		0	Water an	d ice from approve	d source	-	ŏ	0	2	4	s c				and used	iy seagnes,	0	0	1
30		ᇞ	Variance		alized processing method emperature Control	5	0	0	1	4	s C	> v	Varewa	shin	g facilities, installed, maintained, used, te	st strips	0	0	1
31	Т	0		oling methods use	d; adequate equipment f	or temperature	0	0	2	4	_	-	lonfoo	5-con	tact surfaces clean		0	0	1
32	+	0	control Plant foor	d properly cooked f	for hot holding		0	0	1	4	_	υτ Σ⊢	lot and	cold	Physical Facilities water available; adequate pressure		01	о	2
33		0	Approved	thawing methods	used		0	0	1	4		ΣP	lumbir	g ins	stalled; proper backflow devices		0	0	2
34		0	Thermom	eters provided and	d accurate		0	0	1	5	_	_			waste water properly disposed es: properly constructed, supplied, cleane	4		0	2
35	-		Food pro		nal container; required rec	ords available	0	0	1	5	-				use properly disposed; facilities maintaine		ŏ	0	1
	_	DUT			of Food Contaminatio				_	5			-		lities installed, maintained, and clean			0	1
36	Τ	0	Insects, r	odents, and anima	is not present		0	0	2	5	1 (D A	dequa	te ve	ntilation and lighting; designated areas us	sed	0	0	1
37	Ť	0	Contamir	ation prevented du	uring food preparation, sto	orage & display	0	0	1		0	υT			Administrative Items				
38	_	-		cleanliness	d and stored		0	0	1	5		_		-	nit posted		0	이	0
39 40				oths; properly used fruits and vegetable			8	8		F.	\$ (<u> 1</u>	iost ré	cent	Compliance Status		O YES		WΤ
	_	TUC			er Use of Utensils										Non-Smokers Protection				

Repeated violation of an identical risk factor may result in revocation of your foo e. You are required to post the food service establishment permit in a conspicuou on of your food service establi orrected immediately or operation ithin ten (10) da sult in s zards shall be corre ۱g i port in a conspicuous manner. You have the right to request a hearing regar 14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. th the Commissioner within ten (10) days of the date of thi ding this rep

57

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 $\mathcal{V}\mathcal{V}$ 2 \leq Signature of Person In Charge

O Gloves used properly

41

42

43

44

A THE WAY

O In-use utensils; properly stored
O Utensils, equipment and linens; properly stored, dried, handled
O Single-use/single-service articles; properly stored, used

Date Signature of Environmental Health Specialist

Compliance with TN Non-Smoker Protection Act

If tobacco products are sold, NSPA survey completed

Tobacco products offered for sale

06/29/2022

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

06/29/2022

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1	PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mon	th at the county health department.	RDA 629
l	(Net. 0-10)	Please call () 4232098110	to sign-up for a class.	101025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #2973 Establishment Number #: 605302016

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)
Triple sink	QA	200	

I	Equipment Temperature	
	Description	Temperature (Fahrenheit)
I		
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Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Breaded chicken	Hot Holding	140
fried egg	Hot Holding	145
Chili	Hot Holding	170
Raw ground beef	Cold Holding	37
Sliced tomatoes	Cold Holding	37

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #2973 Establishment Number : 605302016

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN): An employee health policy is available.

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: Proper handwashing observed.

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: Food obtained from approved 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 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:

***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: Wendy's #2973

Establishment Number : 605302016

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Wendy's #2973 Establishment Number # 605302016

Sources			
Source Type:	Food	Source:	Southeastern Food
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments