

City

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Wally's Establishment Name Permanent O Mobile Type of Establishment 1600 Mccallie Ave. O Temporary O Seasonal Address Chattanooga Time in 01:05 PM AM / PM Time out 01:30: PM AM / PM

04/08/2024 Establishment # 605134680 Embargoed 0

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

Number of Seats 134 Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)S=:	ж	ecte	d on-si	te dur
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					I	IN	оит	NA
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	0
	IN	OUT	NA	NO	Employee Health					17	8	ŏ	ŏ
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$	h				
3	×	0			Proper use of restriction and exclusion	0	0	5			IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	7	19	寒	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1	100	X	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands				[2	11	×	0	0
6	滋	0		0	Hands clean and properly washed	0	0			22	0	0	×
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ľ	-	IN	OUT	NA.
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	Į,	23	×	0	0
	IN	OUT	NA	NO	Approved Source				Ľ	3	~	_	•
9	黨	0			Food obtained from approved source	0	0			П	IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1 1	Į.	14	0	0	333
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	1	•	_	(40)
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination					5	0	0	X
13	Æ	0	0		Food separated and protected	0	0	4	[2	6	80	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	NA
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0	0	×

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	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	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provis

to control the introduction of pathogens, chemicals, and physical objects into foods.

. PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	-
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	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision))		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg-rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

on File

Signature of Person In Charge

04/08/2024

Date Signature of Environmental Health Specialist

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 4232098110 Please call (to sign-up for a class.

04/08/2024

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	formation
Establishment Name:	Wally's
Establishment Number	· = 1605134680

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)					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature	Food Temperature						
Description	State of Food	Temperature (Fahrenheit)					
Chicken wings in hot box	Hot Holding	152					
Cauliflower in hot box	Hot Holding	162					

Observed Violations
Total # 4 Repeated # 0
Repeated # ()
37:
39:
41:
53:
***See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

27: 57: 58:



Establishment Information	
Establishment Name: Wally's	
Establishment Number: 605134680	
Comments/Other Observations	
1:	
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23. 24 [.]	
25:	
26:	

Additional Comments	f		
See last page fo	r additional cor	nments.	
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^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

omments/Other Observations (cont'd)		
dditional Comments (cont'd)		
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Establishment Information

Establishment Information		
Establishment Name: Wally's		
Establishment Number #: 605134680		
Sources		
Source Type:	Source:	
Additional Comments		
Violation #19 corrected. Hot box now holding heat. Violation #21 corrected. Tartar sauce at server station is now labeled.		