

Purpose of Inspection

KRoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 72

O Farmer's Market Food Unit Wendy's Permanent O Mobile Establishment Name Type of Establishment 418 Cumberland Street

O Temporary O Seasonal Address Chattanooga Time in 02:47; PM AM/PM Time out 03:25; PM AM/PM

City 09/09/2021 Establishment # 605245579 Embargoed 2 Inspection Date

O Complaint

Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

es (IH, OUT, HA, HO) for a

10	e in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	08
					Compliance Status	cos	R	WT	П
	IN	OUT	NA	NO	Supervision				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5	
	IN	OUT	NA	NO	Employee Health				
2	340	0			Management and food employee awareness; reporting	0	0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	١,	
ī	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	100	0		0	Hands clean and properly washed	0	0		
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2	
Ì	IN	OUT	NA	NO	Approved Source		_		
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	28	Food received at proper temperature	0	0	1	
11	X	0			Food in good condition, safe, and unadulterated	0	0	5	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	×	0	0		Food separated and protected	0	0	4	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	M	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

O Follow-up

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	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	335		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	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN OUT NA NO Conformance with Approved Precedures							
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	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	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	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	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a hearing regarding this report by filling a v in ten (10) days of the date of th 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

09/09/2021

Date Signature of Environmental Health Specialist

09/09/2021

**** 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)) 4232098110 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's

Establishment Number # | 605245579

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 Triple sink	Quat Quat	200 200					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	35				
Cold line case	41				
Walk in cooler	35				
Cold line case	41				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken nuggets	Hot Holding	154
Nuggets	Cooking	166
Chicken classic	Hot Holding	156
Spicy chicken	Hot Holding	145
Burgers	Hot Holding	150
Lettuce	Cold Holding	56
Cut tomato	Cold Holding	44
Pimento cheese	Cold Holding	56
Bake potato	Hot Holding	152
Chili	Hot Holding	174
Chicken nuggets	Hot Holding	154
Nuggets	Cooking	166
Chicken classic	Hot Holding	156
Spicy chicken	Hot Holding	145
Burgers	Hot Holding	150

Observed Violations
Total # 2
Repeated # ()
20: Cold line case not holding below 41
20: Cold line case not holding below 41

[&]quot;"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



Establishment Information

Establishment Name: Wendy's

Establishment Number: 605245579

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or 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.
- 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.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6:

- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 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.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9:

g.

- 10: (NO): No food received during inspection.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 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.
- 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.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.

16: 16:

- 17: (NO) No TCS foods reheated during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19:

19:

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

Additional Comments

See last page for additional comments.

^{***}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.

Establishment Name: Wendy's						
Establishment Number: 605245579						
Comments/Other Observations (cont'd)						
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.						
: (NA) Establishment does not serve animal food that is raw or undercooked.						
: (NA) A highly susceptible population is not served.						
24: (NA) A highly susceptible population is not served.						
25: (NA) Establishment does not use any additives or sulfites on the premises.						
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.						
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.						
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.						
57:						
57:						
58:						
58:						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Name: Wendy's	
Establishment Number: 605245579	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information		- 10					
Establishment Name: Wendy's							
Establishment Number # 605245579							
2							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							