

Establishment Name

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Permanent O Mobile

O Temporary O Seasonal

Time in 01:45 PM AM/PM Time out 02:36; PM AM/PM

09/26/2022 Establishment # 605134680 Inspection Date

Embargoed 2

**K**Routine O Follow-up

1600 Mccallie Ave.

Chattanooga

Wally's

O Preliminary

O Consultation/Other

Number of Seats 134

SCORE

O Complaint Purpose of Inspection Risk Category О3 Follow-up Required 级 Yes O No

ase Control and Prevention

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IN-in compliance OUT-not in compliance NA-not applicable NO-not observed |     |     |    |    | ed  |     | 0 |    |
|--|-----|-----|----|----|---|-----|---|----|
|  |     |     |    |    | Compliance Status   | COS | R | WT |
|  | IN  | OUT | NA | NO | Supervision   |     |   |    |
| 1  | 0   | 0   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0   | 0 | 5  |
|  | IN  | OUT | NA | NO | Employee Health   |     |   |    |
| 2  | ЭK  | 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  | *   | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0   | 0 | 5  |
| 5  | *   | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0   | 0 | 0  |
|  | 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<br>alternate procedures followed | 0   | 0 | 5  |
| 8  | X   | 0   |    |    | Handwashing sinks properly supplied and accessible  | 0   | 0 | 2  |
|  | IN  | OUT | NA | NO | Approved Source   |     |   |    |
| 9  | 黨   | 0   |    |    | Food obtained from approved source  | 0   | 0 |    |
| 10   | 0   | 0   | 0  | 3% | Food received at proper temperature   | 0   | 0 |    |
| 11   | ×   | 0   |    |    | Food in good condition, safe, and unadulterated   | 0   | 0 | 5  |
| 12   | 0   | 0   | ×  | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0   | 0 |    |
|  | IN  |     | NA | NO | Protection from Contamination   |     |   |    |
| 13   | ×   | 0   | 0  |    | Food separated and protected  | 0   | 0 | 4  |
| 14   | 0   | X   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0   | 0 | 5  |
| 15   | Ħ   | 0   |    |    | Proper disposition of unsafe food, returned food not re-<br>served                        | 0   | 0 | 2  |

|    | Compliance Status |     |    | cos | R   | WT |   |   |
|----|-------------------|-----|----|-----|---|----|---|---|
|    | IN                | OUT | NA | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |    |   |   |
| 16 | 凝                 |     | 0  | 0   | Proper cooking time and temperatures  | 0  | 0 | 5 |
| 17 | 0                 | 0   | 0  | 3%  | Proper reheating procedures for hot holding                                 | 0  | 0 | ٠ |
|    | IN                | оит | NA | NO  | Cooling and Holding, Date Marking, and Time as<br>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<br>food                  | 0  | 0 | 4 |
|    | IN                | OUT | NA | NO  | Highly Susceptible Populations  |    |   |   |
| 24 | 0                 | 0   | M  |     | Pasteurized foods used; prohibited foods not offered                        | 0  | 0 | 5 |
|    | IN                | оит | NA | NO  | Chemicals   |    |   |   |
| 25 | 0                 | 0   | X  |     | Food additives: approved and properly used                                  | 0  | 0 | 5 |
| 26 | 黨                 | 0   |    |     | Toxic substances properly identified, stored, used                          | 0  | 0 | 9 |
|    | IN                | OUT | NA | NO  | Conformance with Approved Procedures  |    |   |   |
| 27 | 0                 | 0   | ×  |     | Compliance with variance, specialized process, and<br>HACCP plan            | 0  | 0 | 5 |

#### res to control the introduction of pathoge ns, chemicals, and physical objects into foods.

|    |                              | 0.00   | G00 |      |   |  |
|----|------------------------------|--|-----|------|---|--|
|    |                              | OUT=not in compliance COS=com Compliance Status                            | COS |      |   |  |
|    | OUT                          |  | 000 | I.K. |   |  |
| 28 | 0                            |  | -   |      | - |  |
| 29 | 18                           | Pasteurized eggs used where required Water and ice from approved source    | 10  | 0    | _ |  |
| 30 | 18                           | Variance obtained for specialized processing methods                       | 8   | 8    | H |  |
| 30 | OUT Food Temperature Control |  |     |      |   |  |
|    | 001                          |  | _   | _    | _ |  |
| 31 | 氮                            | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0    | 1 |  |
| 32 | 0                            | Plant food properly cooked for hot holding                                 | 0   | 0    | Г |  |
| 33 | 0                            | Approved thawing methods used  | 0   | 0    |   |  |
| 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    | г |  |
| 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    | Г |  |
| 43 | 0                            | Single-use/single-service articles; properly stored, used                  | 0   | 0    | г |  |
| 44 | 0                            | Gloves used properly   | 0   | 0    |   |  |

| pecti |     | R-repeat (violation of the same code provision  Compliance Status                        | cos   | R  | W   |
|-------|-----|--|-------|----|-----|
|       | OUT | Utensils and Equipment   |       | -  |     |
| 45    | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>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  | - 2 |
| 49    | 0   | Plumbing installed; proper backflow devices  | 0     | 0  | -   |
| 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  |     |
| 53    | 0   | Physical facilities installed, maintained, and clean                                     | 0     | 0  | -   |
| 54    | 0   | Adequate ventilation and lighting; designated areas used                                 | 0     | 0  | 1   |
|       | OUT | Administrative Items   |       |    |     |
| 55    | 0   | Current permit posted  | 0     | 0  | T-6 |
| 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   |
| 59    |     | If tobacco products are sold, NSPA survey completed                                      | 0     | 0  |     |

on report in a conspicuous manner. You have the right to request a hi n ten (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

09/26/2022

Signature of Person In Charge

Date Signature of Environmental He

09/26/2022 Date

\*\*\*\* 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

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

Smoking observed where smoking is prohibited by the Act.



| _    |     |     | _     | _       |           |      |
|------|-----|-----|-------|---------|-----------|------|
| F-Ct | 3h  | ici | hment | len fiv | כ נונדו ה | tion |
|      | avı | ш   |       |         | or in a   | uvii |

Establishment Name: Wally's
Establishment Number ≠: [605134680]

| 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.   |  |

| Warewashing Info |                |     |                           |  |  |  |  |  |
|------------------|----------------|-----|---------------------------|--|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature ( Fahrenhelt) |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |
| A. sta alala s   |                | 05  |                           |  |  |  |  |  |
| Autochlor        | l              | 25  |                           |  |  |  |  |  |

| Equipment Temperature |                           |  |  |  |
|-----------------------|---------------------------|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |
|                       |                           |  |  |  |
|                       |                           |  |  |  |
|                       |                           |  |  |  |
|                       |                           |  |  |  |
|                       |                           |  |  |  |

| Food Temperature |               |                           |  |  |  |  |
|------------------|---------------|---------------------------|--|--|--|--|
| Description      | State of Food | Temperature ( Fahrenheit) |  |  |  |  |
| Dressing         | Hot Holding   | 144                       |  |  |  |  |
| Gravy            | Hot Holding   | 147                       |  |  |  |  |
| Beans            | Hot Holding   | 140                       |  |  |  |  |
| Veggies          | Hot Holding   | 145                       |  |  |  |  |
| Mac cheese       | Hot Holding   | 145                       |  |  |  |  |
| Mashed potatoes  | Hot Holding   | 150                       |  |  |  |  |
| Roast beef       | Hot Holding   | 153                       |  |  |  |  |
| Slaw             | Cold Holding  | 40                        |  |  |  |  |
| Lettuces         | Cold Holding  | 40                        |  |  |  |  |
| Tomatoes         | Cold Holding  | 38                        |  |  |  |  |
| Pork chop gravy  | Hot Holding   | 148                       |  |  |  |  |
| Meat loaf        | Hot Holding   | 149                       |  |  |  |  |
| Potato salad     | Cold Holding  | 53                        |  |  |  |  |
| Cottage cheese   | Cold Holding  | 48                        |  |  |  |  |
| Soups            | Hot Holding   | 155                       |  |  |  |  |

| Observed Violations  |
|--|
| Total # B  |
| Repeated # ()  |
| 14: Food grinder not properly cleaned, food contact surfaces and non-food          |
| contact Dish machine was 25ppm, needs to be at least 50ppm                         |
| 20: Potato salad and cottage cheese above 41. Potato salad was discarded.          |
| Bags salad were 43 moved to walk in cooler   |
| 31: Doors to low boy and walk in cooler not closing fully internal temps not below |
| 41 due to equipment bad repair   |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |
|  |

<sup>&</sup>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: Wally's

Establishment Number: 605134680

## Comments/Other Observations

- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

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.

l٩٠

- 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.
- 15: (IN) No unsafe, returned or previously served food served.

17: 18:

17: (NO) No TCS foods reheated during inspection.

19:

- 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:

- 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:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

| Comments/Other Observations (cont'd) |   |  |
|--------------------------------------|---|--|
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |
| dditional Comments (cont'd)          |   |  |
| ee last page for additional comments | • |  |
|                                      |   |  |
|                                      |   |  |
|                                      |   |  |

Establishment Information

| Source Type: Source: | Establishment Information        |         | - |
|---|----------------------------------|---------|---|
| Source Type: Source:   | Establishment Name: Wally's      |         |   |
| Source Type: Source:   | Establishment Number # 605134680 |         |   |
| Source Type: Source:   |                                  |         |   |
| Source Type:   | Sources                          |         |   |
| Source Type: Source Type: Source Type: Source Type: Source Type:  | Source Type:                     | Source: |   |
| Source Type: Source: Source Type: Source:   | Source Type:                     | Source: |   |
| Source Type: Source:  | Source Type:                     | Source: |   |
| 21  | Source Type:                     | Source: |   |
| Additional Comments   | Source Type:                     | Source: |   |
|   | Additional Comments              |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
|   |                                  |         |   |
| I   |                                  |         |   |
|   |                                  |         |   |