

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Sing It Or Wing It Establishment Name Permanent O Mobile Type of Establishment 412 Market St., STE 101 Address

O Temporary O Seasonal

Chattanooga Time in 02:50 PM AM/PM Time out 03:10: PM AM/PM 01/07/2022 Establishment # 605213730 Embargoed 0 Inspection Date

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

Number of Seats 152 Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

12	¥=in c	compli	ence		OUT=not in compliance NA=not applicable NO=not observe	ed		0)S=	con	ecte	d on-sit	te duri
					Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision				П	П	IN	оит	NA
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	0	0	0
	IN	OUT	NA	NO	Employee Health					17	ō	ŏ	ŏ
2	100	0			Management and food employee awareness; reporting	0	0		Ιħ				
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		ŀ	19	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		l [200	245	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands				1 [21	*	0	0
6	巡	0		0	Hands clean and properly washed	0	0		l [,	22	0	0	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN		NA.
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	17	23	0	0	×
	IN	OUT	NA	NO	Approved Source				Ľ		U		240
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0		l 17		0	$\overline{}$	320
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	24	U		660
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination				1 3	25	0	0	-XK
13	黛	0	0		Food separated and protected	0	0	4		26	8	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	[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	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19		0	0	文	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	巡		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provis

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	COS	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	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 Feed 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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
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	1		
45	麗	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	- :
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	_
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	(
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hi n ten (10) days of the date of th

1

01/07/2022

01/07/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sing It Or Wing It
Establishment Number # | 605213730

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)				
	l		I .				

Equipment Temperature					
Description	Temperature (Fahrenheit				
Reach in cooler	29				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut leafy greens (reach in cooler)	Cold Holding	35
Sliced onions (reach in cooler)	Cold Holding	35
Queso (reach in cooler)	Cold Holding	35

Observed Violations
Total # 4
Repeated # ()
45: See original report.
47: See original report.
53: See original report.
54: See original report.
194. See original report.
***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: Sing It Or Wing It	
Establishment Number: 605213730	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19:	
3:	
4:	
5:	
6:	
/: g⋅	
g.	
10:	
11:	
12:	
13:	
14:	
15. 16·	
17 [.]	
18:	
19:	
20: Reach in cooler is repaired and holding TCS foods below 41°F. 21: 22: 23: 24: 25: 26: 27:	
21:	
22. 22 [.]	
24 [.]	
25:	
26:	
27:	
57: 58:	
58:	
***See page at the end of this document for any violations that could not be	displayed in this space.
Hall and the second of the sec	
Additional Comments	

See last page for additional comments.

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

Establishment Name: Sing It Or Wing It Establishment Number: 605213730	Establishment Information	
Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Sing It Or Wing It	
Additional Comments (cont'd)	Establishment Number: 605213730	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	A delista and Community (acadel)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information						
Establishment Name: Sing It Or Wing It						
Establishment Number # 605213730						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						