TENNESSEE DEPARTMENT OF HEALTH DOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/200

(and)	FOOD SERVICE EST	ABL	ISI	нм	EN	Т	IN	SP	PEC	TI	DN REPORT	SCOR	RE		
Canton Contraction															
Establishment Name	Saks Wing Shak						Turne	of E	stabli	in literation	O Farmer's Market Food Unit O Permanent O Mobile	7		1	
Address	3911 Brainerd Rd.						rype	OFE	stabi	snime	O Temporary O Seasonal				
City	Chattanooga Time	in <u>1</u> 1	1:0)3 /	٩N	1	АМ	/ PN	/ Ti	me o	а <u>11:34</u> :АМ АМ/РМ				
Inspection Date	10/21/2021 Establishment # 6052224	.30			Em	barg	poed	0							
Purpose of Inspection	麗Routine O Follow-up O Complai			0 P	relim					Cor	nsuitation/Other				
Risk Category	O1 第2 O3			O 4								ber of Se		0	
	tors are food preparation practices and employe contributing factors in foodborne illness outbrea												on		
	FOODBORNE ILLNESS	RISK F	ACT	ORS	AN	ID P	UBI	LIC	HEA	LTH	INTERVENTIONS				
(Lintk design	ted compliance status (IN, OUT, NA, NO) for each numbered it OUT=not in compliance NA=not applicable NO=not obse		Item								ach Item as applicable. Deduct points for category or pection R=repeat (violation of the same cod				
	Compliance Status		R	WŤ		-		011-01	ie dan		Compliance Status	C		R	WT
IN OUT NA NO			_	_	11	þ		τυc	NA	NO	Cooking and Roberting of Time/Tempera Control For Safety (TCS) Foods	ture			
1 篇 0	Person in charge present, demonstrates knowledge, and performs duties	0	0	5		16 (0	0	-	Proper cooking time and temperatures		8	읽	5
2 X O	Employee Health Management and food employee awareness; reporting	0	0		łF		-	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Th		0	0	
3 賞 0	Proper use of restriction and exclusion	0	0	5	Į L			DUT		NO	a Public Health Control		_	_	
IN OUT NA NO	Proper eating, tasting, drinking, or tobacco use	- 0	0			18) 19)		8	0		Proper cooling time and temperature Proper hot holding temperatures		8	윙	
	No discharge from eyes, nose, and mouth	Ō	0	5		20 2	3	0	0		Proper cold holding temperatures		8	0	5
	Hands clean and properly washed	0	0		1 1			0 0	8		Proper date marking and disposition Time as a public health control: procedures and re	_	_	1	
7 嵐 0 0 0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	١Ĥ			דעכ		NO	Consumer Advisory	00108	~1	~	
8 X O	Handwashing sinks properly supplied and accessible	0	0	2	1 🖬	23 (0	0	麗		Consumer advisory provided for raw and undercoo food	ked	0	0	4
9 宸 0	Food obtained from approved source		0		1 E	Ľ	N C	DUT	NA	NO	Highly Susceptible Populations				
100003 11 <u>実</u> 0	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	2	24 (0	0	82		Pasteurized foods used; prohibited foods not offere	ed	0	0	5
12 0 0 🕱 0	Required records available: shell stock tags, parasite destruction	0	0	-	۱t	1	IN C	TUC	NA	NO	Chemicals		_	_	
IN OUT NA NO 13 夏 O O	Protection from Contamination		0	4	1 2	25 (26)	ূ	0	X		Food additives: approved and properly used		8		5
14 20 0	Food separated and protected Food-contact surfaces: cleaned and sanitized	- ö	_		۱ť	_		-	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		<u> </u>		
15 溴 0	Proper disposition of unsafe food, returned food not re- served	0	0	2] [2	27 (0	0	×		Compliance with variance, specialized process, an HACCP plan	d	0	0	5
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.						_								
				RET/A				-	_		, succession and huberon order or use to				
0	UT=not in compliance COS=co	mected o	m-site	e durir	ig ins						R-repeat (violation of the same code pro			_	1117
OUT	Compliance Status Safe Food and Water	008	F R	WT	i h		00	Ť			Compliance Status Utensils and Equipment		.08	ĸ	WT
	ted eggs used where required d ice from approved source	- 8	8	1	1 F	45	0				nfood-contact surfaces cleanable, properly designe and used	id,	0	0	1
30 O Variance	obtained for specialized processing methods	ŏ	ŏ	1	11	46	0	1			g facilities, installed, maintained, used, test strips		0	0	1
31 O Proper c	Feed Temperature Control coling methods used; adequate equipment for temperature	0	0	2	łŀ	47	0	-			tact surfaces clean		-	0	1
31 Control	-	-			1 þ	40	ou	_			Physical Facilities				
	d properly cooked for hot holding 5 thawing methods used	8	8			48 49	8	_			water available; adequate pressure talled; proper backflow devices		8		2
	neters provided and accurate	0	0	1		50	0				waste water properly disposed			0	2
35 O Food pro	Food identification perly labeled; original container; required records available	0	0	1	1 1	51 52	0				is: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0 0	8	1
OUT	Prevention of Feed Contamination	Ť	10		JL	53	-				ities installed, maintained, and clean		-	 	1
36 O Insects,	odents, and animals not present	0	0	2	1 1	54	0	_	_		ntilation and lighting; designated areas used		0	0	1
37 O Contami	ation prevented during food preparation, storage & display	0	0	1	11		ou	т			Administrative items				
38 O Persona		0	0			55	0	_		-	nit posted		0	0	0
	oths; properly used and stored fruits and vegetables	8	응	1	┨┠	56	0	M	iost re	cent	Compliance Status		O /ES		WT
OUT	OUT Proper Use of Utensils Non-Smokers Protection Act														
	ensils; properly stored equipment and linens; properly stored, dried, handled	O O 1 57 Compliance with TN Non-Smoker Protection Act X O dled O O 1 58 Tobacco products offered for sale O O 0				0									
	e/single-service articles; properly stored, used	0	0	1	16	59	1				oducts are sold, NSPA survey completed		õ		
	lations of risk factor items within ten (10) days may result in susp				4	dee -		let -	tand or	-	Dependent violations of an interaction sink function many constraints	in more	lan c		
service establishment pe	mit. Items identified as constituting imminent health hazards shall t recent inspection report in a conspicuous manner. You have the	be corre	ected	imme	diatel	ly or	opera	ation	s shal	ceas	e. You are required to post the food service establishme	nt permit i	n a ci	onspi	icuour
	1-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14				- and							(in) and a d			

DO E.	10/21/2021	8	10/21/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on or	r website, http://tn.gow/health/article/eh-foodservie	:e ****
	Free food safety training classes are available	each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training ck		hth at the county health department.	RDA 629
	Please call () 4232098110	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Saks Wing Shak Establishment Number # 605222430

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 l'emperature						
Description	Temperature (Fahrenheit)					
	· · · · · · · · · · · · · · · · · · ·					

State of Food	Temperature (Fahrenheit)
Cold Holding	37
Cold Holding	37
Hot Holding	154
Cold Holding	41
	Cold Holding Cold Holding Hot Holding

Observed Viol	ations
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Total #

Repeated # ()

53: Old oil accumulated underneath sink, buildup on cabinet doors, microwave

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number : 605222430

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.

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.

6:

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:

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NÁ) 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.

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

18:

19:

20:

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

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: Saks Wing Shak

Establishment Number : 605222430

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Saks Wing Shak Establishment Number # 605222430

Sources		
Source Type:	Source:	

Additional Comments