

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **AMERICAN WINGS** Remanent O Mobile Establishment Name Type of Establishment 2760 N GERMANTOWN PKWY O Temporary O Seasonal Memphis Time in 02:05 PM AM/PM Time out 02:55: PM AM/PM

> 08/04/2022 Establishment # 605311546 Embargoed 0

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

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

12	ê ≐in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				S=cor	recte	d on-si	te duri	ing ins	spection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NA NO Supervisien						IN	OUT	NA	NO	Cool
1		0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	20	0	0	0	Proper
	IN	OUT	NA	NO	Employee Health				17		ŏ	XX.	ŏ	Proper
2	700	0			Management and food employee awareness; reporting	0	0	\neg						Coolin
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	000
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	Proper
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	文	0	Proper I
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	L °	20	243	0	0		Proper of
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0	0	-246	0	Proper of
6	ŭ	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11110 03
			_	_	alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	
8	蕊	0			Handwashing sinks properly supplied and accessible	0 0 2		2	23	0	ΙoΙ	×		Consun
_		OUT	NA	NO	Approved Source	-	_	-		_				food
9	×	0	_		Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	×	0	0	0	Food received at proper temperature	0	0	6	24	0	l٥	320		Pasteur
11	×	0			Food in good condition, safe, and unadulterated	0	0	l° l		_	_	-		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	-XX		Food ac
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Taxic su
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	M	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Complia

		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	0	0	300	0	Proper reheating procedures for hot holding	0	0	۰
	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	文	0	Proper hot holding temperatures	0	0	1 1
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used		0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			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	
	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	Т
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	25	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	120	In-use utensils; properly stored	0	0	Г
42	0		0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
44		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	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	黨	Plumbing installed; proper backflow devices	0	0	2
50	Sewage and waste water properly disposed		0	0	2
51	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	題	Current permit posted	0	0	0
56	麗	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		bacco products offered for sale OOO			
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

08/04/2022

08/04/2022

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 ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	Establishment Information							
Establishment Name:	AMERICAN WINGS							
Establishment Number	605311546							

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)				
3 comp sink	Bleach						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	40					
Reach in coolers	40					
Reach in freezers	0					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			

Observed Violations
Total # 13
Repeated # ()
34: Provide thermometer inside deep freezer
35: Label the container of breading mix
36: Exterminate for the roaches
37: Keep food covered inside reach in deep freezer and walk in cooler
38: All employees must wear full hair restraints
41: Keep the ice scoop handle sticking up inside ice bin behind counter
43: Keep the to go items stacked right side down on shelves , and the boxes of
to go items stored off the floor, etc
45: Replace the cutting boards , too many grooves in them , defrost the reach in
deep freezer, etc
46: Employee does not know the set up of the 3 comp sink, nor do they have
test strips, provide
49: Install or repair the handsink behind front counter
53: Clean the floors , and keep the mops and brooms stored hanging up , etc
55: Not posted
56: Not posted

^{***}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: AMERICAN WINGS	
Establishment Number: 605311546	
Comments/Other Observations	
1:	
3:	
4:	
5: 6·	
7·	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:	
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12. 13 [.]	
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14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25:	
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27: 57: 58:	
58:	
***See page at the end of this document for any violations that could not be displayed in this space.	

Additional Comm	ents				
See last page	e for addition	onal comm	ents.		

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

Establishment Name: AMERICAN WINGS					
Establishment Number: 605311546					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information				
Establishment Name: AMERICAN WINGS				
Establishment Number #:	605311546			
Sources				
Source Type:	Food	Source:	Food	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commer	nts			
No permit posted , please post , use bleach for disinfectant , etc				