#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100		47	125															
S.																		
American Wings												Farmer's Market Food Unit     Sent     Permanent     O Mobile		1				
Address 4011 Brainerd Rd, St			te 127				_	Тур	e of E	Establi	shme	ent © Permanent O Mobile		T				
				11	רבי	5 Δ	M					t <u>12:10; PM</u> AM / PM						
City											_			ne ol	A 12.10:111 AM/PM			
Insp					10/06/2023 Establis				_			d <u>0</u>		-	L			
Purp	ose	of In	spect		O Routine ∰ Follow-u				O Pro	limin	ary				nsultation/Other		20	)
Risk	Cat		r .		01 X2	O3 ctices and employee	beha		04	st ci	mm	only			up Required O Yes 🗱 No Number of to the Centers for Disease Control and Prevent		28	)
															control measures to prevent illness or injury.			
		(Me	ırk der	elgnet		DBORNE ILLNESS Ri NO) for each numbered item									INTERVENTIONS ach item as applicable. Deduct points for category or subca	egory.	)	
IN	in c	ompli	ance		OUT=not in compliance NA=not a			_		S=cor	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of the same code provin		_	
	IN	OUT	NA	NO	Compliance Stat Supervis		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
$\rightarrow$	 篇	0	nen	110	Person in charge present, demor		0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
			NA	NO	performs duties Employee I	Health	-		-		<u>凛</u> 0	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
2					Management and food employee	awareness; reporting		0	5			олт		NO	Cooling and Holding, Date Marking, and Time as	F		
-	×	0	NA		Proper use of restriction and excl Good Hygienic		0	0	-	12	NX N	0	0	0	Public Health Centrol Proper cooling time and temperature	0		
4	X	0	nun	0	Proper eating, tasting, drinking, o	r tobacco use	0	0	5	19	Õ	0	0		Proper hot holding temperatures	0	0	
5	嵐 IN	0	NA		No discharge from eyes, nose, an Preventing Centamir		0	0	Ť		12	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	×	0		0	Hands clean and properly washe	d	0	0	_	22		ō	×		Time as a public health control: procedures and records	0	ō	
	鬣	0	0	0	No bare hand contact with ready- alternate procedures followed		0	0	5		IN	OUT		NO	Consumer Advisory			
8			NA	NO	Handwashing sinks properly sup Approved 8	plied and accessible ource	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
		0	~		Food obtained from approved so	urce		0			IN	OUT	NA	NO	Highly Susceptible Populations			
10			0		Food received at proper tempera Food in good condition, safe, and	d unadulterated	8	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell destruction	stock tags, parasite	0	0			IN	OUT			Chemicals			
13			NA	NO	Protection from Co Food separated and protected	ontamination	0	0	4	25	<b>0</b>	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14					Food-contact surfaces: cleaned a				5			OUT	NA	1.1.1	Conformance with Approved Precedures	Ľ		
15	2	0			Proper disposition of unsafe food served	, returned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are prev	entive measures to co	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
									9 <b>7</b> /1			ĪCE	3					
				00	Finct in compliance Compliance Stat	COS=corre us		R		Inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	001	Paste	euríze	Safe Food and Wa d eggs used where required	ter	0	0	1			UT	ood a	ud no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
29	)	0	Wate	r and	ice from approved source	a saatha da	0	0	2	4	5 0				and used	0	٥	1
30	_	OUT		nce c	blained for specialized processing Food Temperature C			0	-	4	5 (	0 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
31	1	黨	Prop		ling methods used; adequate equ	upment for temperature	0	0	2	4		O N UT	lonfoo	d-cor	tact surfaces clean Physical Facilities	0	0	1
32	2	0			properly cooked for hot holding				1	4	8 (	_	ot and	l cold	water available; adequate pressure	0		2
33	_		<u> </u>		hawing methods used ters provided and accurate		0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	0	0	2
		OUT		1.01114	Food Identification	on	Ľ		_	5	_	-			is: properly constructed, supplied, cleaned		ŏ	1
35	5	0	Food	prop	erly labeled; original container; rec	quired records available	0	0	1	5	2   (	<b>0</b>   G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Cont	amination				5	_				lities installed, maintained, and clean	-	0	1
36	-				dents, and animals not present		0	0	2	5	+	-	aequa	de ve	ntilation and lighting; designated areas used	0	0	1
37					tion prevented during food prepar	ration, storage & display	0	0	1		-	UT			Administrative items			
38		-	-		leanliness ths; properly used and stored			0		5		_		-	nit posted inspection posted	0	0	0
40		0 OUT	Wast	hing fr	uits and vegetables Proper Use of Uter		0	0	1		_	_		_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
41	1	2			isils; properly stored			0		5					with TN Non-Smoker Protection Act	X	<u> </u>	
42	3	0	Singl	e-use	quipment and linens; properly sto /single-service articles; properly s		0	0	1	54 54	5				ducts offered for sale oducts are sold, NSPA survey completed	0		0
44	44 O Gloves used properly O O 1																	
	Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous																	
mann	er a	nd po	st the	most		yous manner. You have the rig	the to n	eques							lling a written request with the Commissioner within ten (10) day			
	BAUS 10/06/2023 DV 10/06/2023																	
Siar	atur	re of	Pers		Charge	10/0		_	Date	Sic	natu	re of	Envin	onme	ental Health Specialist			Date
					-													

 Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	e ****
 Free food safety training classes are available each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training clas	ses are available each mor	nth at the county health department.	RDA 629
P192201 (NeV. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 029

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



#### Establishment Information

Establishment Name: American Wings Establishment Number #: 605246065

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)

Food Temperature           Decoription         State of Food         Temperature ( Fail						
•						

tal# 4 peated# 0 .: .:	Observed Violations		
peated # () L: S: L:	Total # 1		
L: 5: L:	Repeated # ()		
	31:		
	36:		
	41:		
	54:		

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



Establishment	Information
- or an or a state of the	in an in a contraction of the

Establishment Name: American Wings Establishment Number : 605246065

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:	
2.	
5	
9:	
12: 12: (N) All your primed food is concreted and wrotested on your insta	
13: (IN) All raw animal food is separated and protected as required.	
Eggs stored on bottom shelf of cooler. Raw chicken separate and stored on bottom shelf of cooler.	
17.	
10.	
18.	
19.	
Eggs stored on bottom shelf of cooler. Raw chicken separate and stored on bottom shelf of cooler. 14: 15: 16: 17: 18: 19: 20: 21: Appropriate date-marking of all items was observed. 22: 23: 24: 25: 26: Pesticide spray is stored in designated area.	
21: Appropriate date-marking of all items was observed.	
22.	
23.	
25. 26. Destiside envey is stared in designated eres	
26: Pesticide spray is stored in designated area.	
27: 57: 58:	
56.	

\*\*\*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: American Wings

Establishment Number: 605246065

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: American Wings Establishment Number #: 605246065

Sources		
Source Type:	Source:	

## Additional Comments