TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

6/3.40

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Ş		714	and a																	
-					Wally's											O Fermer's Market Food Unit)(
			rt Nar	ne	6521 Ringg	old Rd					_	Тур	e of E	Establi	shme		ノ	J	1	
Add	ress				Chattanoog			01	1.2							0 Temporary 0 Seasonal				
City									L.3			_			me o	ut 02:30; PM AM/PM				
		on Da				21 Establishment		7		-	Emba							_		_
			spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other				_
Risi	Cat	tegor		act	O1	22	O3 and employee	beha		04	atc	-	only			up Required 🗮 Yes O No Numb I to the Centers for Disease Control and P	er of Seat		00	_
																control measures to prevent illness or inju		_		
		(14	urik de	elgne	ed compliance stat											INTERVENTIONS ach liem as applicable. Deduct points for category or r	ubcatagor	r.)		
IN	⊧in c	ompli			OUT=not in complia	nce NA=not applicable		ed .		cc						pection R=repeat (violation of the same code	provision)		_	
	IN	OUT	NA	NO	Com	Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperat	_	5 R	: wi	-
1	83	0				present, demonstrates	knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods				
	IN	OUT	NA	NO	performs duties	Employee Health		-		-		00	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5	
_	XX	0				food employee awarer riction and exclusion	ness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Tim	• 85			
-		-	NA	NO	,	od Hygienic Practic		-		-	18	0	0	0	X	Public Health Control Proper cooling time and temperature		0		_
4		0				ting, drinking, or tobaco reves, nose, and mout		0	0	5	19	100	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0	0		
	IN	OUT	NA	NO	Prevent	ing Contamination						X	ŏ	ŏ	0	Proper date marking and disposition	ŏ			
6	直区		0	0		tact with ready-to-eat f	oods or approved	0	0 0	5	22	-	0	×	-	Time as a public health control: procedures and rec	ords O	0	<u>'</u>	_
8	X	0			alternate procedur Handwashing sink	is properly supplied an	d accessible		0	2	23	ĭ N	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercool	ed o	0		-
		OUT	NA	NO	Food obtained from	Approved Source m approved source		0	0		-	IN	OUT		NO	food Highly Susceptible Populations		1-	1 -	
10 11	0	00	0	20		proper temperature sition, safe, and unadu	Iterated	8	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5	
	0	0	×	0		available: shell stock t		0	ō			IN	OUT	NA	NO	Chemicais		-	-	
		OUT O		NO		ction from Contami	nation	~		4	25	0 家	0	X		Food additives: approved and properly used				Γ
		×				aces: cleaned and san	itized	ŏ	_	5	20		-	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedure		10	<u></u>	
15	黛	0			Proper disposition served	of unsafe food, return	ed food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	
				God	d Retail Practic	ces are preventive	measures to co	ntro	l the	intr	oduc	tion	of n	atho	oens	, chemicals, and physical objects into foo	de.			_
				_						ETAI			-	_		, successful and hules an editors are to				
				00	T=not in compliance	pliance Status	COS=corre	cted o		during						R-repeat (violation of the same code prov Compliance Status		রার	el wi	T
	0	OUT	_		Safe	Food and Water						0	UT			Utensils and Equipment		-		
2	9	0	Wate	er and	d eggs used where lice from approved	source		0	0	2	4	5 (nfood-contact surfaces cleanable, properly designed and used	0	0) 1	_
3	0	OUT	Varia	ince (ized processing metho mperature Control	ods	0	0	1	4	6 0	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1	
3	1	0	Prop		oling methods used	t; adequate equipment	for temperature	0	0	2	4	_	≣ N UT	lonfoo	d-cor	tact surfaces clean Physical Facilities	0	0) 1	_
3	_		Plan	t food	property cooked fo			0		1	4	8 (0 1			water available; adequate pressure		0		
3	-				thawing methods u eters provided and			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	0	_	_	_
_	-	OUT	_			didentification		-			5	_	_			s: properly constructed, supplied, cleaned	0		_	_
3	5	O OUT	Food	s prop		al container; required r		0	0	1	5		-			use properly disposed; facilities maintained lities installed, maintained, and clean	0	-		_
3	6	10.00	Inse	cts, ro	dents, and animals			0	0	2	5	-+	_			ntilation and lighting; designated areas used	ŏ	-	-	
3	7	23	Cont	amin	ation prevented dur	ring food preparation, s	torage & display	0	0	1		0	υт			Administrative items		-	-	
3	8				leanliness			0	0	1	5		0 0	urrent	pern	nit posted	0	0	<u>ه</u> ار	-
3	_				ths; properly used ruits and vegetable			8			54	6 (o [№	fost re	cent	Compliance Status				т
		OUT			Prope	r Use of Utensils				_	5					Non-Smokers Protection Act				
4	2	0	Uten	sils, e		ns; properly stored, drie		0	0	1	54	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0		0	ł
4	3 4				single-service arti ed properly	cles; properly stored, u	ised		8		5	9	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	<u></u>	-
																Repeated violation of an identical risk factor may result i				
man	ner a	nd po	st the	most	recent inspection rep		nner. You have the rig	ht to r	eques							e. You are required to post the food service establishmen lling a written request with the Commissioner within ten (*)				
- apo		T	4	(OVIC					1		(7	1-	9	<i>₹ 01</i> ,	0.24	17	/202	_
Sin	hatu	re of	Pere	on In			03/1			Date	Siz	C	re of	Envir	onme	ental Health Specialist		т//	Dat	_
	-art/si	vi				* Additional food saf	ety information can	be fo								ealth/article/eh-foodservice ****				-
							,									inty health department.				_

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mor	nth at the county health department.	RDA 62
rrs2201 (nev. 0-10)	Please call () 4232098110	to sign-up for a class.	104 0

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Wally's Establishment Number #: 605142277

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. Smoking observed where smoking is prohibited by the Act.

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dish Machine	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
All refrigeration @ 41*F or below.	

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Chicken Livers	Cold Holding	38
Chicken	Cold Holding	38
Cut Leafy Greens	Cold Holding	40
Cut Tomatoes	Cold Holding	39
Ground Beef	Cold Holding	40
Cole Slaw	Cold Holding	37
Rice	Hot Holding	181
Pinto Beans	Hot Holding	173
Meatloaf	Hot Holding	140

Observed Violations

Total # 6

Repeated # 0 14: Adequate cleaning/sanitizing frequency not provided. Numerous

food/non-food contact surfaces dirty throughout prep/cookline/storage areas.

37: Uncovered/unprotected food products noted in walk in cooler.

41: Bulk in use utensils stored with handles in product. Store handle up to minimize manual contact with food products.

47: Food debris noted on clean dishes.

52: Outsides of waste receptacles soiled/dirty.

53: Floors dirty behind/underneath equipment.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information

Establishment Name: Wally's

Establishment Number : 605142277

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.

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: (IN): Food products obtained from approved sources.
- 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.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) TCS foods holding at 135*F or above. See food temperatures listed above.
- 20: (IN)TCS foods holding at 41*F or below. See food temperatures listed above.
- 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: (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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

***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.

Establishmen	t Information
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Establishment Name: Wally's

Establishment Number : 605142277

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Wally's

Establishment Number # 605142277

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments