

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Wally's Permanent O Mobile Establishment Name Type of Establishment 6521 Ringgold Rd. O Temporary O Seasonal Address Chattanooga Time in 01:30 PM AM/PM Time out 02:45: PM AM/PM City 09/20/2022 Establishment # 605142277 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 300 Risk Category О3 04 Follow-up Required O Yes 疑 No

12	<b>e</b> in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	S=co	rrecte	d on-si	te duri	ng ins	pection R
					Compliance Status	cos	R	WT						Complian
	-	оит	NA	NO	Supervision  Person in charge present, demonstrates knowledge, and					IN	оит	NA	NO	Cooking and Re
1	氮	0			performs duties	0	0	5	16	0	0	0	家	Proper cooking time
	IN	OUT	NA	NO	Employee Health				17	ō	ō	ō		Proper reheating pro
2	Ж	0			Management and food employee awareness; reporting	0	0							Cooling and Hold
3	×	0			Proper use of restriction and exclusion	0	0	*		IN	OUT	NA	NO	a Pu
	IN	OUT	NA	NO	Good Hygienic Practices		_		18	0	0	0	X	Proper cooling time
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	嵩	0	0	0	Proper hot holding to
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° I	20	245	0	0		Proper cold holding
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper date marking
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public hea
7	900	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	
_	-		_		alternate procedures followed	_	_	Щ		IN	OUT	NA	NO	Co
8	3%	0			Handwashing sinks properly supplied and accessible	0	0	2	23	X	lol	0		Consumer advisory
		OUT	NA	NO	Approved Source	ļ.,		$\blacksquare$		0.0	_	-		food
9	200	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly S
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	320		Pasteurized foods u
11	×	0			Food in good condition, safe, and unadulterated	0	0	5		Ŭ	_	040		r dated (ged 100ds d
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	Ш		IN	ОИТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food additives: appr
13	×	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic substances pr
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with var HACCP plan

	Compliance Status							WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	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	0	×	Proper cooling time and temperature	0	0	
19		0	0	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	- 6
26	80	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			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	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	
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 Food Contamination			
36	涎	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		Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	-	0	

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	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	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	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	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	8	0	
58					
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

on report in a conspicuous manner. You have the right to request a hearing reg 06, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

09/20/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

09/20/2022 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 ) 4232098110 Please call ( to sign-up for a class.

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



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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.

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 ( Fahrenhelt)				
Dish Machine	Chlorine	100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
All refrigeration @ 41*F or below. Product temperatures taken from					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cole Slaw	Cold Holding	38
Potato Salad	Cold Holding	38
Fish	Cold Holding	39
Chicken/Dressing	Hot Holding	152
Mac & Cheese	Hot Holding	138
Green Beans	Hot Holding	160
Cut Leafy Greens	Hot Holding	40
Sliced Tomatoes	Cold Holding	39
Mashed Potatoes	Hot Holding	165
Chicken (breading table)	Cold Holding	41

Observed Violations						
Total # 6						
Repeated # 0						
36: Insect activity noted in dishwashing area. 42: Clean dishes stored on dirty surfaces.						
43: Re-use of single service containers. Must discard after each use. 45: Shelving rusted/poor repair. Excessive carbon build-up noted on sheet pans.						
47: Some non-food contact surfaces dirty.						
53: Ceiling tiles dusty/dirty. Floors dirty behind/underneath equipment.						

<sup>&</sup>quot;"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: Wally's

Establishment Number: 605142277

## 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 isn't drinking, eating, or using tobacco in a food preparation area.
- 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.
- 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.
- 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: (IN): Consumer advisory provided for raw or undercooked foods. Disclosure and reminder provided on menu.
- 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.

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

	Establishment Information	
Establishment Number: 605142277  Comments/Other Observations (cont'd)  Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605142277	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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See last page for additional comments.		
	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 Commer	nts							