

Address

Inspection Date

巡 0

9 🕸 O

10 O O O

12 O O 🐹

13 度 0 0

14 寒 O O

15 夏 O

IN OUT NA NO

Signature of Person In Charge

8 XX O

0

0

destruction

served

0

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit **WENDYS #623** Establishment Name Permanent O Mobile Type of Establishment 3131 DICKERSON PK O Temporary O Seasonal

> Nashville Time in 02:25 PM AM / PM Time out 03:20; PM 04/11/2024 Establishment # 605260448 Embargoed 0

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 66 **O**3 04 Follow-up Required O Yes 疑 No Risk Category rted to the Centers for Dis ase Control and Prevention

RNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_)S=0	orrecte	ed on-si	ite
	Compliance Status		cos	R	WT				Ξ			
	IN	OUT	NA	NO	Supervision					IN	оит	Ī
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0	H
	IN	OUT	NA	NO	Employee Health		1 '		1	7 0	0	t
2	ПX	0			Management and food employee awareness; reporting	0	0					Π
3	寒	Proper use of restriction and exclusion		0	0	5		IN	OUT	ı		
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	Γ
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 🙈	0	Γ
5	100	O No discharge from eyes, nose, and mouth		0	0	,	2	0 25	0	Γ		
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 🐺	0	Γ

No bare hand contact with ready-to-eat foods or approved

Approved Source

Protection from Contamination

Handwashing sinks properly supplied and accessible

Food in good condition, safe, and unadulterated

Food-contact surfaces: cleaned and sanitized

Required records available: shell stock tags, parasite

Proper disposition of unsafe food, returned food not re

Hands clean and properly washed

alternate procedures followed

Food obtained from approved source

Food received at proper temperature

Food separated and protected

\sim	_				
0	0	5	П	16	-
			П	17	C
0	0		П		
0	0	5	П		11
			П	18	C
0	0	5	П	19	8
0	0		П	20 21	Z
			П	21	À
0	0		П	22	c
0	0	5	П	_	
			П		11
0	0	2	П	23	C
			П		
0	0		П		11
0	0		П	24	c
0	0	5	П	24	•

0

0

0 0 4

0 0 5

0 О

2

	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	
	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	245	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	0	200		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Compliance Status

od Retail Practices are preventive m als, and physical objects into fo

		OUT=not in compliance COS=con	ected or	n-side	du
		Compliance Status	COS		_
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
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	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	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	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		_	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	_	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	黨	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	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	T		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

04/11/2024

Date Signature of Environmental Health Specialist

Date

04/11/2024

**** 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) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: WENDYS #623
Establishment Number #: | 605260448

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)				
3 comp sink	QA						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	40			
Walk in freezer	5			
Raw beef cooler				

d Holding ld Holding t Holding d Holding	39 40 38 153 42 149
ld Holding : Holding d Holding	38 153 42
Holding d Holding	153 42
d Holding	42
Holding	149
i ioidii ig	•
t Holding	180

Observed Violations
Total # 6
Repeated # 0
34: No visible thermometer in raw beef cooler.
37: Observed open packages of food stored unprotected in walk in freezer.
37: Observed employee drink, cup with no lid or straw, stored on top of ice
machine.
50: Observed small leak under rinse compartment of 3 comp sink.
53: Observed excessive grease and dust build up on hood vent filters.
53: Observed excessive grease build up on floor behind fryer.

[&]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: WENDYS #623
Establishment Number: 605260448

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Policy discussed.
- 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: Observed great hand washing practice.
- 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.

q٠

- 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: Not observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.

19: 20:

- 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: No smoking available at front entrance.

58:

Additional Comments

See last page for additional comments.

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

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

blishment Name: WENDYS #623	
blishment Number: 605260448	
nments/Other Observations (cont'd)	
litional Comments (cont'd)	
e last page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: WENDYS #623		
Establishment Number #: 605260448		
(
Sources		
Source Type: Food	Source:	Sigma
Source Type:	Source:	
Additional Comments		