TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

No.							F00	D SEF	RVIC	E ESTA	BL	ISH	IMI	ENT	r 11	NSI	PEC	TIC	ON REPORT	sco	RE		
Sec.		14	T. C.																				
Esta	bisł	hmen	it Nar		Americ	an W	ings								Tur	an of	Establi	s h	C Farmer's Market Food Unit @ Permanent O Mobile	8			
Add	ress				4011 B	raine	rd Rd,	, Ste 1	.27						1.72	peor	Establi	snime	O Temporary O Seasonal				
City					Chatta	nooga	ı			Time i	02	2:4	0 F	M	A	M/P	M Tir	ne ou	ut 03:55: PM AM / PM				
Insp	ectio	n Da	ate	÷	10/04	/202	23 Est	tablishme	nt#_60	0524606	5 5			Emba	argoe	d C)						
Puŋ	oose	of In	spect		Routine		O Folio			O Complaint			O Pr					Cor	nsultation/Other				
Risi	Cat	egor			O 1		X22			O 3			04						-up Required 🗮 Yes O No	Number of Se	eats	28	
		R																	d to the Centers for Disease Con control measures to prevent illn		ion		
					-														I INTERVENTIONS such item as applicable. Deduct points for				
IN	⊨in c	ompli		uga s	OUT-not in	compliant	ce NA=	not applicat		O=not observ	ed		cc						spection R=repeat (violation of th				
	114	0.07	NA	NO	_	Comp	liance :				cos	R	WT	F		_			Compliance Status Cooking and Reheating of Time		COS	R	WT
	11	001	nun.	NO	Person in (charge pr		emonstrate	es knowk	edge, and	0	0			IN	OUT	NA	NO	Control For Safety (TCS)				
1			NA	NO	performs d			ree Healt		•	0	0	5		凉 0	8			Proper cooking time and temperatures Proper reheating procedures for hot hol	ding	00	8	5
	X	0			Managem		od empl	oyee awar	reness; re	eporting	_	0	5	Ë	IN	OUT		NO	Cooling and Holding, Date Markin				
	8	0	NA		Proper use			exclusion			0	0	Ť	12		0			Proper cooling time and temperature	lo	0		
4	1	0	-	0	Proper eat	ing, tastir	ng, drinkir	ng, or tobe	acco use		0	0	5	19	õ	0	0	罴	Proper hot holding temperatures		0	0	
5	嵐 IN		NA		No dischar	-		se, and mo aminatio		nds	0	0	-		20	0	8		Proper cold holding temperatures Proper date marking and disposition		00	8	5
	嵐	0			Hands clea No bare ha		<u> </u>		at foods o	r approved	_	0	5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
7	区区	0	0	0	alternate p Handwash	rocedure	s followe	d			0	0	_		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw an				
	IN	OUT	NA				Approv	ed Sourc		SSIDIE		_	-	23		0	2		food		0	٥	4
10	窓の	0	0		Food obtai Food recei						8				IN	OUT	NA 🐹	NO			_		
11	×	0			Food in go Required r	od condit	tion, safe	, and unac			0	0	5	24	_	0			Pasteurized foods used; prohibited food	s not offered	0	0	•
12	0	O	NA	•	destruction	1		m Contar			0	0		25	IN O	OUT	NA X		Chemicals Food additives: approved and properly to	ised	0	ত	
13	0	13	0		Food sepa	rated and	d protecte	ed			-	0		26	0	12			Toxic substances properly identified, sto	ored, used	ŭ		5
	風覚	0	0		Food-cont Proper dis					d not re-	0	0	5	27	IN O	001	NA 💢		Compliance with variance, specialized p		0	0	5
	~	•			served						Ŭ	Ŭ	-	-	Ŭ	Ľ	~		HACCP plan		•	<u> </u>	
				Goo	d Retail I	Practice	es are p	preventio	ve mea	sures to c	ontro	l the	intr	oduc	tion	of	patho	gens	s, chemicals, and physical object	s into foods.			
				00	f=not in com	oliance				COS=com			ALC:				3		R-repeat (violation of the sar	ne code provision)			
		0.07	_			Comp	liance \$			000-001		R		Ê					Compliance Status		cos	R	WT
2	8		Past		d eggs use	d where						0		4					Utensils and Equipment onfood-contact surfaces cleanable, prope	rly designed,	0	0	1
2	9 0				ice from a obtained for			essing met	thods		8	0	2	4	+	- 0			and used	et etcine	-	0	
		OUT	_	or	Ing metho			re Contro		nnarahuna	1			4		-			ng facilities, installed, maintained, used, to ntact surfaces clean	ist strips	0	0	1
3		邕	contr	lo					and not over	nperature	0	0	2		0	TUK			Physical Facilities				
3	23				properly co thawing me			ng			8	0	1	4	_	-			d water available; adequate pressure stalled; proper backflow devices		0	윙	2
3	4	O OUT		mome	eters provid		courate	ention			0	0	1	5	_				i waste water properly disposed es: properly constructed, supplied, cleane		0	0	2
3	_		_	prop	erly labeled				d records	available	0	0	1	5	_				luse properly disposed; facilities maintain		0	0	1
		OUT			,			Contamin						5		-	-		ilities installed, maintained, and clean		0	0	1
3	6	×	Insec	ts, ro	dents, and	animals r	not prese	int			0	0	2	5	4 1	篇 /	Adequa	te ve	entilation and lighting; designated areas u	sed	X	0	1
3	7	0	Cont	amina	ition prever	nted durir	ng food p	reparation), storage	& display	0	0	1		0	ти			Administrative Items				
3	_	-			leanliness						0	0	1	5					mit posted		0	0	0
3	-	0	Was		ths; proper ruits and ve							0	1	Ľ	6		vicist re	cent	inspection posted Compliance Status		O YES		WT
4	_	OUT	_	e uter	nsils; prope			Utensils			0	0	1	5	7	-	Compli	ance	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	X	01	
4	2	0	Uten	sils, e	quipment a	ind linens	; properly			dled	0		1	5	8		lopacc	o pro	oducts offered for sale roducts are sold. NSPA survey complete	-	00	0	0
	4				ed properly		and broke	ing stored	, saled			ŏ		Ľ	-			oo pri	seeder and seed, that is addred complete	·	9	-	
																			Repeated violation of an identical risk facto se. You are required to post the food service				
man	ner a	nd po	st the	most	recent inspe	ction repo	rt in a con	spicuous n	manner, Y		ght to r	eques			egard	ling th	vis repo	t by f	filing a written request with the Commissione				
			ſ	6	$\frac{2}{2}$	· ر د		F		10/	04/2	2023	3		/	+	in	n	AS	1	.0/0	4/2	2023
			-		- \		-			-0/			-		4					-		., _	

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Net. 0-15)	Please call () 4232098110	to sign-up for a class.	104 025

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)
Triple sink	QA	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature Decoription	State of Food	Temperature (Fahrenheit)
Chicken wings	Cooking	180
Raw chicken wings-WIC	Cold Holding	39
Shrimp cooked about 4 hous ago	Cooling	55
Coleslaw	Cold Holding	40
Tilapia	Cold Holding	40
Catfish	Cold Holding	40
Shrimp	Cold Holding	41
Sliced tomatoes	Cold Holding	41

Observed Violations

Total # 7

Repeated # 0

13: Raw chicken improperly stored over raw steak. Educated manager on correct storage order of raw foods.

21: Coleslaw that was made several days ago was not date marked. Reviewed date marking procedures with staff.

26: Pesticide spray stored next to food products.

31: Cooked shrimp put directly in the low boy cooler on line. Cooked food must be cooled quickly using ice baths, put in the freezer or other approved methods.

36: Roach seen in kitchen—professional pest treatment needed ASAP.

41: Scoops with no handles in dry foods.

54: Several employee's personal items stored on shelves with food.

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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Policy in place.

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: Goid hand washing observed.

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: Sysco, US Food.

- 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.
- 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: Fried chicken wings temping 170 F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooked shrimp was temping 55° after four hours. Reviewed better cooling practices with staff.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: All cold holding TCS foods at or below 41 F.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:

58:

***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

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Establishment Number: 605246065

Comments/Other Observations (cont'd)

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

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SourcesSource Type:WaterSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments