TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

11																								
KRISPY WINGS					O Fermer's Merket Food Unit Type of Establishment Ø Permanent O Mobile																			
Establishment Name			me	1336 JACKSON AVE														J						
Aquess																								
City						-						_		2:2			_			me o	ut 03:00: PIVI AM/PM			
Insp	ectio	on Da	rte		11/	03/	202	<u>22</u>	Establ	lishment	t# <u>60</u>	0530223	31		_	Emb	argoe	d C)		[
Pur	ose	of In	spec	tion	X Rou	utine		OF	Follow-	up		O Complain	t		O Pr	elimir	hary		c	Cor	nsultation/Other			
Risi	Cat	tegor			01		_	X	-			O 3		_	O 4	_					up Required O Yes 👯 No Number of		18	
		_																			d to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ition		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (IH, OUT, NA, HO) for each numbered liem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																								
IN	•in c	ompli				not in c				applicabl		O=not observ		101010							spection R=repeat (violation of the same code provi		, 	
		010			_		Com		ce Sta				COS	R	WT		_	_	_		Compliance Status	COS	R	WT
-	-	-	NA	NO		n in ch	arge p		upervt		s knowl	edge, and					IN	001	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
	义 IN		NA	NO	perfor	rms dut				Health			0	0	5		0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
2	X	0			Mana			food er	mploye	e aware		eporting	-	0	5	Ē	IN	001			Cooling and Holding, Date Marking, and Time as	Ť		
	2	0	NA	NO	1.1	r use o				clusion Practi			0	0	Ľ	18		0			a Public Health Control Proper cooling time and temperature	0		
4	X	0	-	0	Prope		g. tast	ting, dri	inking.	or tobac	cco use	1	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
	IN		NA	NO		Pre	eventi	ing Ce	ontami	and mou Ination		nds		0		20 21	0	8		23	Proper cold holding temperatures Proper date marking and disposition	00	ô	5
_	<u>×</u>								y wash th read		foods o	or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	黨	0	0	0	altern	ate pro	cedure	es follo	bewc	pplied ar			0	0	2		IN	001	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN		NA	NO			×	Appr	roved a	Source				0	-	23	O IN	0	NA NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0		Food	receive	ed at p	proper t	temper	rature			0	0		24	-	0	25	no	Pasteurized foods used: prohibited foods not offered	0	0	5
11 12	0	0	×	0	Requi	red red				nd unadu all stock t			0	0	5	Ē	IN	001	-	NO	Chemicals	-		
H	IN	OUT	NA	NO	destru		Protec	ction (from C	Contam	Inatio	n				25	0	0			Food additives: approved and properly used	0	0	6
		00						nd prote		i and sar	nitized			00		26	三 三 三 三	0	NA.	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	_		-	1	Prope	r dispo				od, return		d not re-	-	-	-	27	-	-	8	1000	Compliance with variance, specialized process, and HACCP plan	0	0	5
					serve									-			-	-				_		
				God	od Ret	ail Pr	ractic	es ar	e pre	ventive	e mea	sures to c						_		gens	s, chemicals, and physical objects into foods.			
				00	JT≈not ir							COS=corr	ected c	n-site	durin	nsp			8		R-repeat (violation of the same code provision)			
	_	OUT							e Sta and W				cos	R	WT			TUK			Compliance Status Utensils and Equipment	COS	R	WT
2		0	Past	euriz	ed egg d ice fro	s used	where	requir	red				8	8	1	4	5				profood-contact surfaces cleanable, properly designed, and used	0	0	1
3	_					d for s	peciali	ized pr	rocessir	ng meth Control			ŏ	ŏ	1		6	-			g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Ртор	er co	oling m							mperature	0	0	2		_		Vonfoo	d-cor	ntact surfaces clean	0	0	1
3		-	contr		i prope	rly coo	ked for	r hot h	oldina					0	1		_	TUX S	-lot an	t cold	Physical Facilities i water available; adequate pressure	0		2
3	3	0	Appr	roved	thawin	g meth	nods us	sed					0	0	1	4	9		Plumbi	ng ins	stalled; proper backflow devices	0	0	2
3	•	OUT	Ther	mom	eters p	rovide			tificat	lon			0	0	1						I waste water properly disposed es: properly constructed, supplied, cleaned		0	2
3	5	0	Food	d prog	perfy lat	beled;	origina	il conta	ainer; n	equired	records	available	0	0	1	5	2	0	Sarbaş	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT	laco	-						tamina	ition						-				ilities installed, maintained, and clean		0	1
3	_				odents,								0	0	2	F	-	-	-vaequa	ne ve	entilation and lighting; designated areas used	0	0	1
3	_				ation p		ed dun	ng foo	d prepa	aration, :	storage	& display	0	0	1				-		Administrative Items nit posted			
3	9	0	Wipi	ng ck	oths; pr	roperly			ored				0	0	1					-	inspection posted	0	0	0
4	-	O OUT	_	hing	fruits ar				of Ute	ensils			0	0	1				_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	_				ensils; p	roperly	y store	d		tored, dri	iad har	odlad		8			7 8				with TN Non-Smoker Protection Act ducts offered for sale	X	8	0
- 4	_	0	Sing	le-us		b-servic				stored,		laiea	0	ĕ	1	Ŀ	9				roducts are sold, NSPA survey completed	ŏ		Ŭ
	_						actor its	ana wi	thin ten	(10) day	-	anult in suspe			-	service		abilish	ment n	ermit.	Repeated violation of an identical risk factor may result in revo	cation	of you	ar food
servi	ce e	stabli	shmer	nt per	mit. Item	ns ident	ified as	s consti	ituting is	mminent	health I	hazards shall I	e com	icted i	immed	liately	or op	eratio	ns shal	l ceas	i. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day	it in a c	onsp	icuous
repo												14-715, 68-14-)		7	b			
	ľ		6	77		\sum		ر 				11/	03/2	022	2	_	(-	5		X		11/0	3/2	
Sigr	natu	re of	Pers	ion Ir	h Char	je									Date						ental Health Specialist			Date
								Addi	tional f	food saf	rety info	ormation ca	n be fe	ound	on o	ır wei	bsite	, http	c//tn.g	jow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629		
1192201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: KRISPY WINGS Establishment Number #: 605302231

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Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
	Chlorine	50								

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
Frigidaire refrigerator	41						

Description	State of Food	Temperature (Fahrenheit)
Cut tomatoes	Cold Holding	42
Smoked sausage	Cold Holding	41

Observed Violations

Total # 8 Repeated # 0

37: Uncovered cut tomato inside refrigerator

38: Employees preparing food without hair restraints

46: Dirty 3 compartment sink, chlorine test strips not provided

47: Dirty interior of Frigidaire refrigerator

48: Hot water turned off at 3 compartment sink

49: Water leaking from water fountain and mop sink

51: Covered waste receptacle, soap, paper towels not provided

53: Dirty floor, dirty equipment exterior

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Comments/Other Observations	
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Additional Comments See last page for additional comments.

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

Establishment Information

Establishment Name: KRISPY WINGS

Establishment Number: 605302231

Comments/Other Observations (cont'd)

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

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Sources				
Source Type:	Food	Source:	Lit, Cash Saver	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Roycalvin71@yahoo.com/discuss food donation