# TENNESSEE DEPARTMENT OF HEALTH

1 Contraction

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							ON REPORT	SCOP	RE								
Feta	blish	men	t Narr		WENDYS #	<sup>£</sup> 619										Fermer's Market Food Unit Ø Permanent O Mobile				
					3021 GALL	ATIN PK					_	Тур	xe of l	Establi	shme	O Temporary O Seasonal				
Address		Ĩ	Nashville			10	).ל	5 A						ut <u>11:20:AM</u> AM/PM						
City						24									ne o					
Insp						24 Establishment #							d U			L				
Purp	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsuitation/Other			00	
Risk	Cat	_			O1	SE2	O3	hehr		04			onb			up Required O Yes 🗮 No Nu I to the Centers for Disease Control and	mber of Se	ats	92	
		_		as c	ontributing fact	tors in foodborne ill	ness outbreak	s. P	ublic	He	alth I	Inte	rven	tions	are	control measures to prevent illness or i	njury.	~		
			ric des	lanat	ed compliance stati											INTERVENTIONS ach litem as applicable. Deduct points for category	or subcated	erv.)		
IN	in co	mpīi			OUT=not in complian	nce NA=not applicable	NO=not observe									pection R=repeat (violation of the same co				
					Com	pliance Status		COS	R	WT		_				Compliance Status		:05	R	WT
$\rightarrow$			NA		Person in chaspe r	Supervision present, demonstrates k	noulados and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	ture			
		٥			performs duties		nomeuge, and	0	0	5		窟	0	0		Proper cooking time and temperatures		8	ु	5
			NA		Management and f	Employee Health food employee awarene	ss; reporting	0	о	-	17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and T		0	0	-
	_	0			Proper use of restr	riction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control				
		_	NA	_		od Hygionic Practice						0	0	0		Proper cooling time and temperature		0	<u> </u>	
4		0	-			ting, drinking, or tobacco reves, nose, and mouth		8	8	5	19	No.	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		응	응	
	IN	OUT	NA	NO	Preventi	ing Contamination b					21	X			0	Proper date marking and disposition		ŏ	ŏ	5
_		0	0		Hands clean and p No bare hand cont	properly washed tact with ready-to-eat for	ods or approved	0	_	5	22	83	0	0	0	Time as a public health control: procedures and r	ecords	0	이	
	e E	0	0	0	alternate procedure	res followed		0	0	_		IN	OUT	NA	NO	Consumer Advisory		_	-	
	IN (	OUT	NA		Handwasning sink	s properly supplied and Approved Source	accessible	-	0	-	23	0	0	12		Consumer advisory provided for raw and underco food	oked	0	이	4
	8		0			m approved source			0			IN	OUT		NO	Highly Susceptible Populations				
10	送	8	0	×	Food in good cond	proper temperature dition, safe, and unadulte	erated	6	0	5	24	0	0	82		Pasteurized foods used; prohibited foods not offe	red	<u>ہ</u>	이	5
	_	0	×		Required records a destruction	available: shell stock tag	gs, parasite	0	0			IN	OUT	NA	NO	Chemicals				
			NA		Protec	ction from Contamin	ation				25	0	0	X		Food additives: approved and properly used		<u>0</u>		5
13 14	문	응	응		Food separated an Food-contact surfa	nd protected aces: cleaned and saniti	zed		0		26	IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedu		0	0	
		0	_			of unsafe food, returned		0	0	2	27	0	0	×		Compliance with variance, specialized process, a HACCP plan	e.d.	0	0	5
		_		_						_	-		-					_	_	
				Goo	d Retail Practic	ces are preventive i	measures to co								gens	, chemicals, and physical objects into f	0005.			
				001	-not in compliance		COS=corre	COO cled o						5		R-repeat (violation of the same code p	ovision)			
	_	OUT	_			pliance Status Food and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		08	R	WT
2	8	0	Paste		d eggs used where	e required			0		4	_	_	ood ar	nd no	nfood-contact surfaces cleanable, properly design	ied,	0	0	1
2					ice from approved btained for special	source ized processing method	6	8	0	2	$\vdash$	+	- c			and used		$\rightarrow$	$\rightarrow$	
_		ουτ			Food Te	mperature Control					40		-			g facilities, installed, maintained, used, test strips		0	0	1
3	1	0	Prope		ling methods used	t; adequate equipment f	or temperature	0	0	2	43	_	O N UT	lontoo	d-cor	Physical Facilities	_	0	0	1
3:	2	0			properly cooked for	r hot holding			0	1	48			lot and	l cold	water available; adequate pressure		0		2
3	_				thawing methods u				0	1	49	_				stalled; proper backflow devices		읽	_	2
3	_	OUT		nome	ters provided and a Feed	d identification		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned			8	2
3	5	0	Food	prop	erly labeled; origina	al container; required rec	cords available	0	0	1	53	_				use properly disposed; facilities maintained		0	0	1
		OUT			Prevention of	of Food Contaminatio	on				5	3 0	o F	hysica	I faci	lities installed, maintained, and clean		0	•	1
3	8	0	Insec	ts, ro	dents, and animals	s not present		0	0	2	54	1	0 A	\dequa	ite ve	ntilation and lighting; designated areas used		0	0	1
3	7	X	Conta	amina	tion prevented duri	ing food preparation, sto	orage & display	0	0	1		0	UT			Administrative Items				
3	_	-			leanliness			0	0	1	54		0	Sument	perm	nit posted		0	0	0
3	_				ths; properly used a uits and vegetable				0	1	54	5   (	0 IN	Aost re	cent	inspection posted Compliance Status		O (ES		WT
		OUT			Proper	r Use of Utensils										Non-Smokers Protection Act				
4					sils; properly store automent and lines	ed ns; properly stored, dried	i handled		8		51					with TN Non-Smoker Protection Act ducts offered for sale		응	쵨	0
- 4	3	0	Single	e-use	/single-service artic	cles; properly stored, us		0	0	1	55	5				oducts are sold, NSPA survey completed		ŏ	ő	
4	1	0	Glow	95 US4	ed properly			0	0	1										

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-719

AND	04/17/2024	JW	04/17/2024
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article	/eh-foodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(19220) (1007, 0910)	Please call (	) 6153405620	to sign-up for a class.	

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



#### Establishment Information

Establishment Name: WENDYS #619 Establishment Number #: 605260444

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)						
3 comp sink	QA								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	32					
Walk in freezer	32					
Sandwich make prep cooler line	38					
Raw beef reach in cooler	30					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Diced chicken in walk in cooler	Cold Holding	37			
Sliced tomatoes in walk in cooler	Cold Holding	43			
Lettuce in walk in cooler	Cold Holding	39			
Cheese sauce on line	Hot Holding	147			
Sliced tomatoes on prep line (TPHC)	Cold Holding	44			
Lettuce on prep line (TPHC)	Cold Holding	46			
Chicken patty on line	Hot Holding	145			
Raw beef on raw beef prep cooler	Cold Holding	41			
Chili on warmer	Hot Holding	158			
Raw beef grilled	Cooking	162			

Obse	rved V	iolat	ions

Total #

Repeated # ()

37: Observed open soft packaging of foods stored unprotected in walk in freezer.

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#### Establishment Information

Establishment Name: WENDYS #619 Establishment Number : 605260444

Comments/Other Observations

1: (IN): PIC has Active Managerial Control of food systems in FSE.

2: Policy known.

- 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.

9:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: Proper cooking temp 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: Policy verified and followed.
- 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 sign not available on front entrance.

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

Establishment Name: WENDYS #619

Establishment Number : 605260444

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: WENDYS #619

Establishment Number # 605260444

Sources								
Source Type:	Food	Source:	Sigma					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

### Additional Comments