TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			and the second															~		
Estat	aish	men	t Na	me	Wendy's #31	.44						-				Farmer's Market Food W Permanent O Mot		≻	K	
Addn	155				3104 Broad	St.						T yş	xe of t	Establi	shme	O Temporary O Sea				
City					Chattanooga	l	Time in	11	L:0	0 A	M	A	M/P	и ті	me o		/ PM			
Inspe	ctio	n Da	te		10/21/202	1 Establishment# 6	60530200				Emba	_								
Purp				tion	ORoutine	撥 Follow-up	O Complaint			- O Pr		-	-		Cor	nsultation/Other				
Risk	Cab	egor	y.		01	\$1C2	03			04		2		Fo	ollow-	up Required O Yes	民 No Number of	Seats	10	0
		R	isk													to the Centers for Dise control measures to pre	ase Control and Preve			
					onu meang mea											INTERVENTIONS	vent niness or injury.			
181				nglen		(IR, OUT, HA, HO) for each	h numbered item	. For	item	mark	ed 01	л, н	nrk Go	28 or P	for e	ach liom as applicable. Deduct)	
in-	in co	mpa	ance	_		e NA=not applicable llance Status	NO=not observe	cos	R			recte	d on-s	ne dun	ng ins	Compliance Stat			R	WT
-	-	-	NA	NO		Supervision esent, demonstrates know	uisdas and					IN	ουτ	NA	NO	Cooking and Reheating Control For Safe				
	- L	0	NA	NO	performs duties	Employee Health	weoge, and	0	0	5		窟 0	8	0		Proper cooking time and temp Proper reheating procedures	peratures	0	8	5
2	X.	0	nea		Management and fo	od employee awareness.	reporting	0	0		۲ ^μ	IN	олт		NO	Cooling and Holding, Dat		۲		
		0	NA	NO	Proper use of restric	tion and exclusion d Hygienic Practices		0	0	Ľ	18	0	0	0		a Public Hea Proper cooling time and temp			া	
4	8	0	nea	0	Proper eating, tastir	g. drinking, or tobacco us	ie.	0	0	5	19	123	0	0		Proper hot holding temperatu	res	0	0	
	IN		NA	NO		eyes, nose, and mouth g Contamination by H	lands		0	-		11 11	ô	8	0	Proper cold holding temperate Proper date marking and disp		0	00	5
_		0 0	0	0	Hands clean and pr No bare hand conta	operly washed ct with ready-to-eat foods	or approved	0	0	5	22	0	0	×	0	Time as a public health control	ol: procedures and records	0	0	
8 2			-	0	alternate procedure Handwashing sinks	s followed properly supplied and acc	cessible		0	2	-	IN	OUT	NA	NO	Consumer Consumer advisory provided		0	0	
		<u>оит</u> О	NA	NO	Food obtained from	Approved Source approved source			0	—	23	O IN	OUT		NO	food Highly Susceptil	ble Populations	Ľ	<u> </u>	•
	0	0	0		Food received at pr		und .		0	5	24	0	0	88		Pasteurized foods used; proh	ibited foods not offered	0	0	5
	_	õ	×	0	~ ~	vailable: shell stock tags, p		ō	ō			IN	OUT	NA	NO	Chem	icals			
13 2				NO		tion from Contaminati	on	~	0		25	0 炭	8	X		Food additives: approved and		0	8	5
14	X	ö	ŏ	1	Food-contact surface	es: cleaned and sanitized			ŏ		20	IN	OUT	NA	NO	Toxic substances properly ide Conformance with A		Ľ		
15 (2	0			Proper disposition of served	f unsafe food, returned fo	od not re-	0	0	2	27	0	0	窝		Compliance with variance, sp HACCP plan	ecialized process, and	0	0	5
				God	d Retail Practice	a are preventive me	asures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physic	al objects into foods.			
								GOO	DD R	ar/A	LPR	ACT	TCE	5			•			
				OU	T=not in compliance Comp	iance Status	COS=corre		n-site R		inspe	ction				R-repeat (violatio Compliance Sta	n of the same code provision)	COS	R	WT
28	_		Past	leuríz		ood and Water		0	0	1			UT	ood a	nd no	Utensils and Equip infood-contact surfaces cleana	pment			
29		0	Wat	er and	d ice from approved s			0	0 0	2	4	-	•	onstru	cted,	and used		0	0	1
30	_	OUT			Food Ten	perature Control		<u> </u>		_	4	-	-			g facilities, installed, maintaine	ed, used, test strips	0	0	1
31		0	Prop cont		oling methods used;	adequate equipment for b	emperature	0	0	2	4	_	UT	lontoo	d-cor	htact surfaces clean Physical Facilit	ios	0	0	1
32	_			_	I properly cooked for thawing methods us				0	1	4		_			water available; adequate pre stalled; proper backflow device			8	2
34			The		eters provided and a			ō		1	5	0	o s	iewag	e and	waste water properly dispose	d	0	_	2
35	-	0	_	d prog		container; required record	ds available	0	0	1	5	_	_			es: properly constructed, suppl use properly disposed; facilitie		0	0	1
		OUT			Prevention of	Food Contamination					5	3	o P	hysica	al faci	lities installed, maintained, and	d clean	0	0	1
36		0	Inse	cts, ro	odents, and animals r	ot present		0	0	2	5	4	0 ^	dequa	ite ve	entilation and lighting; designat	ed areas used	0	0	1
37		X	Con	tamin	ation prevented durin	g food preparation, storag	ge & display	0	0	1		0	UT			Administrative It	ems			
38		-	-		cleanliness oths: properly used a	nd stored		0	0	1	5					nit posted inspection posted		0	0	0
40	_				ruits and vegetables	Use of Utensils			0	1		_	-		_	Compliance Stat				WT
41		0			nsils; properly stored				8		5					with TN Non-Smoker Protection		X		
42		0	Sing	le-us	e/single-service articl	; properly stored, dried, h es; properly stored, used	andled	0	0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey	completed		0	0
44	-		-		ed properly	na mishin tan 1850 dana mar	constation of the second		0	_						Repeated violation of an identic	at sink finance even and the same			
servic		tabli	shme	nt pen	nit. Items identified as	constituting imminent health	hazards shall be	corre	cted i	mmed	iately	or op	eration	is shall	l ceas	e. You are required to post the following a written request with the Colling a written request with the Colling a sector.	od service establishment perm	it in a l	consp	icuour
						-708, 68-14-709, 68-14-711, 6						5		-()	× 11				
¥	-4	\mathcal{T}	S	Ľ	1et	~	10/2	21/2			_	Z	fr.	-1		vu		10/2	21/2	-
Sign	atur	e of	Pers	son Ir	Charge					Date						ental Health Specialist				Date
		_				,									-	ealth/article/eh-foodservic inty health department.	e			
PH-22	867 (Rev.	6-15)		Please c	-			2098						p for a class.			R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #3144 Establishment Number #: 605302006

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)									

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 2	
Total # 2 Repeated # 0	
37:	
47:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #3144 Establishment Number : 605302006

Comments/Other Observations		
:		

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: Wendy's #3144

Establishment Number : 605302006

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Wendy's #3144 Establishment Number #: 605302006

Sources		
Source Type:	Source:	

Additional Comments

****Priority item # 20 corrected. See original report dated 10/21/21.***