TENNESSEE DEPARTMENT OF HEALTH

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NAME OF			D			FOOD SERV	ICE ESTA	BL	ISH	M	ENT	T 11	ISI	PEC	TIC	ON REPORT	sco	RE		
Esta	abist	hmen	t Nar		Wally's							Tur	a of l	Establi	iehmo	Farmer's Market Food Unit K Permanent O Mobile	9	ç	2	
Add	ress				1600 Mccal	lie Ave.						1.33	AC UL	Coldun	15111110	O Temporary O Seasonal				
					Chattanoog	a	Time in	10).0.	34	<u> </u>			ы. т.		и 10:09: АМ АМ/РМ				
City									.0						me o	LU.UU;/ IVI AM/PM				
Insp	ectio	on Da	rte		03/23/20	22 Establishment #	60513468	0		-	Emba	argoe	d U)						
Ρυη	oose	of In	spect	tion	O Routine	鰳 Follow-up	O Complaint			O Pr	elimir	hary		C	Cor	nsuitation/Other				
Risi	Cat	egor			O 1	2 2	O 3			O 4						-up Required 🛛 🛛 Yes 🕱 No	Number of 8	ieats	13	4
		R	isk I	acto	ors are food pre	paration practices	and employee	beha	vior	s mo	st c	omn	nonly	y repo	ortec	d to the Centers for Disease Con control measures to prevent illn	trol and Preven	tion		
					outrine ting rac											INTERVENTIONS	ess of injery.			
			ırk de	elgnet	ed compliance stat											each item as applicable. Deduct points for	category or subcate	igery.)	
IN	⊧in c	ompii	ance			nce NA=not applicable	NO=not observe)S=co	rrecte	d on-s	site duri	ing ins	spection R=repeat (violation of the	ie same code provisi			
	IN	OUT	NA	NO	Com	pliance Status Supervision		cos	R	wi	H					Compliance Status Cooking and Reheating of Time	Temperature	cos	ĸ	WT
	_			no	Person in charge p	present, demonstrates k	nowledge, and					IN	OUT	NA		Control For Safety (TCS)				
1	黨	0	NA	10	performs duties			0	0	5		高家	0	0		Proper cocking time and temperatures Proper reheating procedures for hot hol	den	0	00	5
2	x		nea	NO	Management and	Employee Health food employee awarene	ss; reporting	0	0		۳					Cooling and Holding, Date Markin		-	-	
3	黨	0			Proper use of rest	riction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Cont				
			NA			od Hygionic Practice					18		0	0	_	Proper cooling time and temperature		0		
4	邕	0				ting, drinking, or tobacco eves, nose, and mouth		8	8	5	19	X	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		0	응	
	IN	OUT	NA	NO	Prevent	ing Contamination by						X	ŏ		0	Proper date marking and disposition		Õ	õ	9
	嵐	0	-		Hands clean and g No bare hand cont	properly washed tact with ready-to-eat for	ods or approved	_	0	5	22	12	0	0	0	Time as a public health control: proceed	ires and records	0	0	
7	×	0	0	0	alternate procedur	res followed		0	0	_		IN	OUT	NA	NO					
		OUT	NA	NO	Handwashing sink	s properly supplied and Approved Source	accessible	0	0	Z	23	X	0	0		Consumer advisory provided for raw an food	d undercooked	0	0	4
	黨					m approved source			0			IN	OUT	NA	NO	Highly Susceptible Popul	ations			
10 11	8	8	0	24		proper temperature dition, safe, and unadulte	erated	8	00	5	24	0	0	80		Pasteurized foods used; prohibited food	is not offered	0	0	5
	0	0	×	0		available: shell stock taç		0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO		ction from Contamin	ation				25	0	0	X		Food additives: approved and properly	used	0		5
13	8	0	0		Food separated an Ecod-contact surfa	nd protected aces: cleaned and saniti	rad		8		26	<u>民</u> IN		NA	NO	Toxic substances properly identified, st Conformance with Approved		0	0	Ű
	Â	0	-			of unsafe food, returned		ŏ	0	2	27	-	0	100	no	Compliance with variance, specialized		0	0	5
	~	•			served			<u> </u>	U	•	-	<u> </u>	Ŭ	~		HACCP plan		•	<u> </u>	
				Goo	d Retail Practic	ces are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objec	ts into foods.			
								GOO	D R	ar/.	L PR	ACT	1CB	8						
				00	T=not in compliance Com	pliance Status	COS=corre		R R		inspe	iction				R-repeat (violation of the sa Compliance Status	me code provision)	COS	R	WT
	_	OUT			Safe	Food and Water						0	UT	_		Utensils and Equipment				
2	8				d eggs used where lice from approved				0		4	5 0				onfood-contact surfaces cleanable, prope , and used	rly designed,	0	0	1
3	0	0 OUT		ince o		ized processing method mperature Control	5	Ő	Ō	1	4	6 }	a v	Narew	ashin	g facilities, installed, maintained, used, t	est strips	0	0	1
			_	er co		t; adequate equipment for	or temperature				4	7 0	0	Vonfoo	d-cor	ntact surfaces clean		0	0	1
3	1	0	contr	lo	-		, and personality	0	0	2		0	UT			Physical Facilities				
	23				properly cooked fo thawing methods u			8	8	1	4					d water available; adequate pressure stalled; proper backflow devices		00	8	2
	4				eters provided and			ŏ	ŏ	1		_				i waste water properly disposed		0	0	2
		OUT			Feed	identification						_	0 1	foilet fa	acilitie	es: properly constructed, supplied, clean	ьd	0	0	1
3	5		Food	i prop		al container; required rec		0	0	1	5		-	-	·	luse properly disposed; facilities maintain	ed	0	0	1
		OUT				of Food Contaminatio	>n				-	_	_			ilities installed, maintained, and clean		0	0	1
3	6	0	Insec	rts, ro	dents, and animals	not present		0	0	2	5	4 (0 /^	Adequa	ste ve	entilation and lighting; designated areas u	sed	0	0	1
3	7	0	Cont	amina	ation prevented dur	ing food preparation, sto	vrage & display	0	0	1		0	υт			Administrative Items				
	8				leanliness	and show 4		0	0	1			0	Durrent	t perm	mit posted		0	0	0
_	9 0				ths; properly used ruits and vegetable				8	1	F	6 (vicist re	cent	inspection posted Compliance Status		O YES		WT
		OUT			Proper	r Use of Utensils										Non-Smokers Protection	Act			
4	1 2				nsils; properly store quipment and liner	id ns; properly stored, dried	, handled		8		5	7				with TN Non-Smoker Protection Act oducts offered for sale		× 0	응	0
4	3	0	Sing	e-use	single-service arti	cles; properly stored, us		0	0	1	5	9				roducts are sold, NSPA survey complete	d	õ	0	
	4	0	000	05 65	ed properly			<u> </u>	0	_										

alture 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 anner 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 port. T.C.A. sections (8-14-703, 68-14-708, 68-14-708, 68-14-718, 68-14-715, 68-14-716, 4-5-320.

\bigwedge	03/23/2022	2 - cm	03/23/2022
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-foodservic	e ****

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(19220) (109. 0-10)	Please call () 4232098110	to sign-up for a class.	hDr 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Wally's Establishment Number #: 605134680

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 Maohine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Description	State of Food	Temperature (Fahrenheit)		

Observed Violations					
Total # 2					
Repeated # 0					
46:					
53:					

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Establishment Information

Establishment Name: Wally's

Establishment Number: 605134680

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: Wally's

Establishment Number : 605134680

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments