TENNESSEE DEPARTMENT OF HEALTH

No.						FOOD SERV	ICE ESTA	BL	ISH	iMI	ENT	r 11	NSF	PEC	TIC	ON REPORT	CORE	Ξ	
Esta	के ish	imen	880 t Nar		Wendy's #	[‡] 2973						Tur	w of i	Establi	shme	O Farmer's Market Food Unit M Permanent O Mobile	\bigcap	(
Add	ress				1868 Dayton Blvd. Type of Establishment O module 0 Temporary O Seasonal														
City					Chattanoo	ga	Time in	10):2	5 /	١M	A	M/P	M Tir	ne o	л <u>10:55</u> : <u>АМ</u> АМ / РМ			
Insp	ectio	n Da	rte		05/19/20	021 Establishment#	60530201	6		_	Emba	irgoe	d 0						
Pur	ose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	sultation/Other			
Risi	Cat	egon	y		01	802	O 3			O 4				Fo	low-	up Required O Yes 🕱 No Number	of Seats	, 7	C
		R														to the Centers for Disease Control and Pro control measures to prevent illness or injur	vention	1	
		(Me				FOODBORN	E ILLNESS RI	SK F	AGT	ors	AND	PU	BLIC	HEA	TT:	INTERVENTIONS ach item as applicable. Deduct points for category or su		7.)	
IN	•in co	mpīi			OUT=not in compl	iance NA=not applicable	NO=not observe	d		c						pection R*repeat (violation of the same code p	rovision)		
	IN	оит	NA	NO	Co	Supervision		COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperatur	_	S R	WT
1	-	0		no		e present, demonstrates kn	owledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	performs duties	Employee Health		-	•	-	16	00	0			Proper cooking time and temperatures Proper reheating procedures for hot holding	- 8	8	5
	Ř	0				nd food employee awarenes estriction and exclusion	is; reporting	0		5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time	87		
_			NA	NO	,	Bood Hygienic Practices		0	0	_	18	0	0	0	<u>X</u> 3	Proper cooling time and temperature		10	-
4	X	0				asting, drinking, or tobacco	use	0	0	5		100		0		Proper hot holding temperatures	0	10	1
	IN	OUT	NA	NO	Preve	om eyes, nose, and mouth nting Contamination by	Hands		· · · ·			100			0	Proper cold holding temperatures Proper date marking and disposition	- 6		5
		0				d properly washed ontact with ready-to-eat foo	ds or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and reco	ds O	0	1
7	鼠鼠	0	0	0	alternate proced			0	0	2		IN	_	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooke	_	+	-
	IN	OUT	NA	NO		Approved Source	COSSID/P			_	23		0	黛		food	, 0	0	4
		0	0			rom approved source at proper temperature			0			IN	OUT			Highly Susceptible Populations		Te	
11	×	0			Food in good co	indition, safe, and unadulter s available: shell stock tage		0	0	5	24	_	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
		0	XX NA	0	destruction			0	0		~	IN	OUT			Chemicals			
13	X	0	0		Food separated				0	4	25	0 奚	ŏ	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
14 15		0 0	0		Proper disposition	urfaces: cleaned and sanitiz on of unsafe food, returned		0	0	5	27	IN O	OUT	NA	NO	Confermance with Approved Precedures Compliance with variance, specialized process, and	0	0	5
					served											HACCP plan			
				Goo	d Retail Prac	tices are preventive in	leasures to co				L PR				jens	, chemicals, and physical objects into food			
				00	T=not in complianc		COS=corre	cted o	n-site	during						R-repeat (violation of the same code provis			
		OUT				mpliance Status le Food and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment	CO	SR	WT
2					d eggs used whe			8	8	1	4	5 (nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0	Varia		obtained for spec	ialized processing methods	i	ŏ	ŏ	1	4	6 0	- 1			g facilities, installed, maintained, used, test strips	6	6	1
	_	OUT	_	er co		Temperature Control ed; adequate equipment fo	r temperature				4	-	-			tact surfaces clean	0	-	1
3		0	contr	ol				0	0	2		0	UT			Physical Facilities			
3					properly cooked thawing methods			8	0		4	_				water available; adequate pressure talled; proper backflow devices	- 8		
3	_	-		morm	eters provided an			0	0	1	5	_	-			waste water properly disposed	0		
3	_	OUT		locor		inal container; required reco	ovie available	0	0	1	5	_				s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	-	1
-		OUT		prop		n of Food Contaminatio		-	-	-	5	_	-	-		ities installed, maintained, and clean			1
3	_	-	Insec	ts, ro	dents, and anima			0	0	2	5	_	-			ntilation and lighting; designated areas used	0	_	-
3	7	0	Cont	amina	ation prevented d	during food preparation, stor	rage & display	0	0	1		0	UT			Administrative items			
3	_	-	-		leanliness	d and stored		0	0	1	5		_		-	nit posted	0		0
4	_			- N	ths; properly use ruits and vegetat			0	0		F	6 (nost re	cent	Inspection posted Compliance Status			wT
4		OUT		e ute	Prep nsils; properly sto	per Use of Utensils		0		1	5	,	-	Comple	1009	Non-Smokers Protection Act with TN Non-Smoker Protection Act		ПO	
4	2	0	Uten	sils, e	quipment and lin	iens; properly stored, dried,		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	lö	0
4					ed properly	articles; properly stored, use			8		X	9	1	10080	uo pr	oducts are sold, NSPA survey completed	10	10	1
																Repeated violation of an identical risk factor may result in			
	ter ar	nd po	st the	most	recent inspection r		r. You have the rig	ht to r	eques							e. You are required to post the food service establishment illing a written request with the Commissioner within ten (10)			

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05/19/2021

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ature of Person In Charge

	\sim
Date	Signature of Environmental Health Specialist

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Date

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

Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

05/19/2021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #2973 Establishment Number #: 605302016

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	QA	250								

Equipment Temperature							
Description	Temperature (Fahrenheit)						

State of Food Cold Holding Cold Holding Hot Holding Hot Holding Hot Holding Cold Holding	Temperature (Fahrenheit) 40 40 167 170 157 40
Hot Holding Hot Holding Hot Holding	167 170 157
Hot Holding Hot Holding	170 157
Hot Holding	157
-	
Cold Holding	40

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Wendy's #2973

Establishment Number : 605302016

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 2: (IN): An employee health policy is available.
- 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: Proper handwashing 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: Food obtained from approved source.

- 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Proper hot holding temperatures observed.
- 20: Proper cold holding temperatures observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.
- 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:
- 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: Wendy's #2973

Establishment Number : 605302016

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Wendy's #2973 Establishment Number # 605302016

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Southeastern	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments