

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile

Type of Establishment O Temporary O Seasonal

Time in 02:00 PM AM/PM Time out 02:45: PM AM/PM

Embargoed 000 06/27/2024 Establishment # 605257545 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 90 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not obser				ed		CC	
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

WOLF RIVE BRISKET COMPANY

9947 WOLF RIVER BLVD #101

Germantown

	Compliance Status						R	WT
	IN							
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	1992	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44		Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)							
		Compliance Status	COS	R	W				
OUT Utensils and Equipment									
45	Ħ	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1				
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	1				
47	0	Nonfood-contact surfaces clean	0	0	1				
	OUT	Physical Facilities							
48	0	Hot and cold water available; adequate pressure	0	0	2				
49	0	Plumbing installed; proper backflow devices	0	0	2				
50	0	Sewage and waste water properly disposed	0	0	2				
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1				
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1				
53	3%	Physical facilities installed, maintained, and clean	0	0	1				
54	0	Adequate ventilation and lighting; designated areas used	0	0	1				
	OUT	Administrative Items							
55	0	Current permit posted	0	0	0				
56	0	Most recent inspection posted	0	0					
		Compliance Status	YES	NO	W				
		Non-Smokers Protection Act							
57		Compliance with TN Non-Smoker Protection Act	- 3%	0					
58		Tobacco products offered for sale	0	0	0				
59		If tobacco products are sold, NSPA survey completed	- 0	0					

inspection report in a conspicuous manner. You have the right to request a hearing rec 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

06/27/2024

06/27/2024

Signature of Person In Charge

Date

Date

RDA 629

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15)) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: WOLF RIVE BRISKET COMPANY

Establishment Number #: |605257545

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Ecolab dishwasher	Chlorine	100							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	42				
Walk in cooler	38				

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Lettuce	Cold Holding	41					
Spring mix lettuce	Cold Holding	41					
Salmon dip	Cold Holding	41					
Chicken salad	Cold Holding	41					
Chicken	Cold Holding	41					
Eggs	Cold Holding	42					
Diced tomatoes	Cold Holding	40					
Salmon salad	Cold Holding	37					
Burnt ends brisket	Hot Holding	150					
Smoked chicken wings	Hot Holding	145					
Smoked sausage	Hot Holding	140					
Whole chicken	Hot Holding	141					
Grits	Hot Holding	155					
Green beans	Hot Holding	142					
Greens	Hot Holding	180					

Observed Violations
Total # 7
Repeated # 0
35: Unlabeled food containers. Please label all containers according to its food
contents.
39: Wiping cloths improperly stored. Must store in sanitzing bucket.
41: Ice scoop imroperly stored uncovered.
42: Clean utensils improperly stored upright. Please invert.
45: Oven need cleaning. Cutting board need cleaning.
46: Dirty dishes piled in all 3 sinks of the 3 compartment sink. 3 compartment
sink should be set up as wash, rinse, and sanitize.
53: Walls need cleaning. Stained ceiling tiles.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: WOLF RIVE BRISKET COMPANY

Establishment Number: 605257545

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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- 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.

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- 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.

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- 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:

16:

17: 18:

19:

20: 21:

22:

- 23: (NA) Establishment does not serve animal food that is raw or undercooked. 24:
- 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: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: WOLF RIVE BRISKET COMPANY Establishment Number: 605257545				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information								
Establishment Name: WOLF RIVE BRISKET COMPANY								
The state of the s	5257545							
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								