

Establishment Name

Address

Inspection Date

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 90

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Follow-up Required

Time in 02:15 PM AM/PM Time out 03:10: PM AM/PM

级 Yes O No

Embargoed 000 12/12/2023 Establishment # 605257545 O Follow-up O Complaint O Preliminary O Consultation/Other

Purpose of Inspection MRoutine О3

04

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=	correct	ted on-s	it
					Compliance Status	cos	R	WT	] [			_
	IN	OUT	NA	NO	Supervision				П	IN	OUT	I
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	16 C	0	ł
	IN	ОИТ	NA	NO	Employee Health					17 C		t
2	W	0			Management and food employee awareness; reporting	0	0		ł		Ť	İ
3	×	0			Proper use of restriction and exclusion	0	0	5	Н	11	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				17	18 C	0	Ī
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11	19 2	8 0	Ī
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	H	10 C	1 1	Ī
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [3	21 XI	( 0	Ī
6	黨	0		0	Hands clean and properly washed	0	0		H	22 0	0	I
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	II.		ł
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [	23 0	0	Ī
	IN	OUT	NA	NO	Approved Source				Ľ	3 0	1	l
9	黨	0			Food obtained from approved source	0	0		П	IN.	OUT	I
10	0	0	0	×	Food received at proper temperature	0	0		ΙŒ	24 C	0	Ī
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	4	'   "	l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11		I
	IN	OUT		NO	Protection from Contamination					25 C		I
13	黛	0	0		Food separated and protected	0	0	4	1 [3	6 8	0	I
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	Ιſ	IN.	OUT	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[	27 C	0	Ī

WOLF RIVE BRISKET COMPANY

9947 WOLF RIVER BLVD #101

Germantown

Compliance Status					COS	R	WT	
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	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	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	0	0	M		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	8	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
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	Г
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	338	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti	2011	R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	П		
55	0	Current permit posted	0	0	Γ,
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	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/12/2023

12/12/2023

Signature of Person In Charge

AL

Date Signature of Environm

Date

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

#### 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 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)					
Walk in cooler	39					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Broccoli salad	Cold Holding	46
Pimento cheese	Cold Holding	45
Lettuce	Cold Holding	46
Green beans	Hot Holding	170
Brussels sprouts	Hot Holding	165
Grits	Hot Holding	165
Brisket	Hot Holding	155
Turkey	Hot Holding	145
Chilli	Hot Holding	155
Jambalaya	Hot Holding	160
Mashed potatoes	Hot Holding	165

Observed Violations
Total # 6
Repeated # ()
20: Several food temperatures are reading above 41 degrees.
35: No labels on food containers.
37: Uncovered food on cold holding table.
42: Clean utensils improperly stored upright. Must invert.
45: Inside smokers need cleaning. Mixer need cleaning. Can opener need
cleaning. Inside back cooler need cleaning. Please maintain cleanliness of
equipment .
53: Staine ceiling tiles. The floor is wet around the 3 compartments sink, hand
washing sink, and dish washing area.

<sup>\*\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: WOLF RIVE BRISKET COMPANY

Establishment Information



Establishment Number: 605257545	
Comments/Other Observations	
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Additional Comments	
See last page for additional comments.	

<sup>\*\*\*</sup>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.				
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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							