TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Contraction of the																				
Establishment Name			HOT WIN	GS						Tur	e of i	Establi	shme	O Farmer's Market Food Unit ant Ø Permanent O Mobile	} {	7				
Add	Address 7730 WOLF RIVER BLVD								. ,,		2.5101211	211115	O Temporary O Seasonal							
City	City Germantown Time in				02	2:2	0 F	РМ	_ A	M/P	м ті	me ou	ut 03:10: PM AM / PM							
Insp	xectio	n Da	rte		12/04/2	2023 est	tablishment #	60526374	9			Emba	argoe	d 0	00					
Puŋ	pose	of In	spec	tion	Routine	O Folio	ow-up	O Complaint			_	elimir		_		Cor	nsuitation/Other			
Risi	k Cat	egor	y		01	\$22		O 3			O 4				Fc	ilow-	up Required O Yes 🕅 No Numb	r of Seats	3	5
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Wark designated compliance status (IK, OUT, KA, NO) for each numbered liem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																				
IN	⊨in c			əlgn		mpliance NAm		NO=not observe		llema							ach liam as applicable. Coduct points for entryory or a pection Recepted (violation of the same code		r.)	
	_	_	_	_		Compliance 1				R		Ē					Compliance Status	CO	\$R	WT
Ц	_	OUT	NA	NO			rvision						IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperats Control For Safety (TCS) Foods	•		
1	鬣	0			performs dutie			owledge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	0	5
2	IN XX		NA	NO		Employ and food employ	ovee awarenes	s; reporting	0	ТОТ	_	17	0	0	0	×	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Tim		0	1.
3	×	0				restriction and			0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA				nic Practices						0	0		-	Proper cooling time and temperature	0	0	
4	X	0			Proper eating No discharge			use	8	8	5	19	0 133	8	8	×	Proper hot holding temperatures Proper cold holding temperatures	8	8	1.
	IN		NA		Prev Hands clean a	renting Cents		Hands				21	0	0		22	Proper date marking and disposition	0	0	Ĩ
6 7	直截	0	0	0				ds or approved	6	0	5	22	0	0	0		Time as a public health control: procedures and reco	rds O	0	
1 ° 1	n X		-	_		edures followers sinks properly		ccessible		0	2	-	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercook			
	IN	OUT	NA	NO		Approve	ed Source			_	_	23		0	麗	110	food	~ 0	0	4
9 10	高の	8	0	5	Food obtained	d from approve d at proper tem				0			IN		NA	NO	Highly Susceptible Populations		Te	
11	×	0		_	Food in good	condition, safe,	, and unadulter		0	0	5	24			0	0	•			
12	0	0	×	0	destruction	ords available: s			0	0			IN	OUT		NO	Chemicals			
13	IN XX		NA	NO		rotection from ed and protecte		tion	0	0	4	25	0 度	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	×	0	ŏ		Food-contact	surfaces: clear	ned and sanitiz			ŏ					NA		Conformance with Approved Procedures			<u> </u>
15	X	0			Proper dispos served	ition of unsafe	food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Go	od Retail Pra	ctices are o	reventive m	easures to co	ontro	l the	intr	oduc	tion	ofp	atho	oens	, chemicals, and physical objects into foo	ia .		
														ICE						
				0	JT=not in complia			COS=corre	icted o	n-site	during						R-repeat (violation of the same code provi			
-		OUT				ompliance S afe Food and			COS	R	WT	H		UT			Compliance Status Utensils and Equipment	co	S R	WT
	8				ed eggs used w	where required			0	8	1	4	5 1				nfood-contact surfaces cleanable, properly designed	0	Το	1
	9 10	0			d ice from appro obtained for sp	ecialized proce			8	8	2	4	6				and used g facilities, installed, maintained, used, test strips	6	6	
—		OUT	Dree		Feet oling methods	d Temperatur		, hare no rah ura	_		_	4	-	-			tact surfaces clean	- 0	6	
3	11	0	cont		oing metricas (useu, auequax	e equipment ior	temperature	0	0	2	F	0	TUK	1011100		Physical Facilities			
	2				d properly cooks thawing metho		ng			8	1		48 O Hot and cold water available; adequate pressure 49 O Plumbing installed; proper backflow devices				8	8		
<u> </u>	4		<u> </u>		eters provided				ŏ		1	5	_	_		nbing installed; proper backflow devices age and waste water properly disposed			0	2
		OUT				Food identifie	cation					-	_	_			is: properly constructed, supplied, cleaned	0	-	
3	5	-	Food	i pro	perly labeled; or				0	0	1			-	-		use properly disposed; facilities maintained	0	0	
H,	6		Inco	de a		ion of Food C		n	0	0	2	5	_	_			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	-	
\vdash	-	0			odents, and ani				-	\vdash	_	F	-	-	voeque	ne ve			10	<u> </u>
	7	15			ation prevented	d during food pr	reparation, stor	age & display	0	0	1			UT			Administrative Items		I c	_
	8 9	-	-		cleanliness oths; properly u	sed and stored	1		0	0	1	5					nit posted inspection posted	0	0	•
	0	0			fruits and veget	tables					1	É	_				Compliance Status			wr
	1	001	In-re	ie un	Properly :	oper Use of Use stored	Jtensiis		0	0	1	5	7	-	Somole	2009	Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	
4	2	0	Uten	sils,	equipment and	linens; properly			0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
	3				e/single-service sed properly	e articles; prope	erly stored, use	d		8		5	9]	H	tobac	co pr	oducts are sold, NSPA survey completed	0	0	1
	_					the Barris of States	Aug. 2884		·		_			1.0.0			Reported pictures of an interaction of the second	-		
serv	allure 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. 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																			

T.C.A. sections 68-14-703 05-11-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

12/04/2023

table Date Signature of Environ nmental

in

12/04/2023

Date

SCORE

Signature	of	Person	In Charge	

art. T.C.

PH

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.

42267 (Rev. 6-15)	Free food safety training clas	RDA 629		
92201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	104 025
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information								
Establishment Name: MIKE'S HOT WINGS								
Establishment Number # 605263749								

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Migali prerp cooler	39				
Kitna prep cooler	37				
Migali freezer	-2				
Walk in cooler	36				

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	41
Tomatoes	Cold Holding	41
Ham	Cold Holding	40
Pepperoni	Cold Holding	40

Observed Violations

Total # 4

Repeated # 0

37: Uncovered food in upright and walk in freezer.

45: Cutting boards stained. Please wash, rinse, and sanitize. Ice build up in walk in freezer, please defrost.

47: Greese build up outside of fryers. Vents above fryers need cleaning. Maintain cleanliness to prevent grease and debris build up.

53: Walls need cleaning.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MIKE'S HOT WINGS Establishment Number : 605263749

Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 1: 2: 3: 4: 5: 6: 7: 8: 9: 9: 1: 2: 3: 4: 5: 5: 6: 7: 8: 9: 7: 8: 9: 7: 8: 9: 9: 1: 7: 8: 9: 1: 7: 8: 9: 1: 7: 8: 9: 1: 7: 8: 8: 7: 8: 7: 8: 9: 1: 7: 8: 8: 8: 9: 9: 1: 7: 8: 8: 9: 9: 1: 7: 8: 8: 9: 9: 1: 7: 7: 8: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9	
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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: MIKE'S HOT WINGS

Establishment Number: 605263749

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: MIKE'S HOT WINGS

Establishment Number #: 605263749

Sources						
Source Type:	Food	Source:	Sysco			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

Additional Comments