

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment 9947 WOLF RIVER BLVD #101

Remanent O Mobile

Germantown City

Time in 12:25 PM AM/PM Time out 01:10: PM AM/PM

O Temporary O Seasonal

07/27/2022 Establishment # 605257545 Inspection Date

WOLF RIVE BRISKET COMPANY

Embargoed 000

Purpose of Inspection MRoutine Risk Category

O Follow-up O Complaint

О3

O Preliminary O Consultation/Other

> Follow-up Required O Yes 疑 No

Number of Seats 90

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				d		0		
	Compliance Status							WT
	IN	оит	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	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	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	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				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	窯	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

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
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	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	00		*
22	0	0	×	0	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	3%		Food additives: approved and properly used	0	0	5
26	黨	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

als, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro i con amo i i mon			
28	0	Pasteurized eggs used where required	0	0	
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	
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	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	123	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	$\overline{}$		Т
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Г
44	- 0	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	羅	Food and norfood-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	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	<u> </u>
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega T.C.A. sections 68-14-703, 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

Signature of Person In Charge

PH-2267 (Rev. 6-15)

07/27/2022

07/27/2022

**** 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.) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

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

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)			
Single rack dishwasher	Chlorine	100	106			

Equipment Temperature				
Description Temperature (Fah				
Cooler	38			
Warming box	152			
Walk in cooler	36			
Reach in cooler	38			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Lettuce	Cold Holding	42			
Spring mix	Cold Holding	39			
Chicken	Cold Holding	42			
Broccoli salad	Cooling	45			
Salmon dip	Cold Holding	43			
Chicken salad	Cooling	44			
Diced tomatoes	Cold Holding	41			
Shrimp	Cold Holding	41			
Brussel sprouts	Hot Holding	180			
Green beans	Hot Holding	176			
Chili	Hot Holding	155			
Rice	Hot Holding	146			
Sausages	Hot Holding	157			
Mashed potatoes	Hot Holding	160			
Mac and cheese	Hot Holding	160			

Observed Violations						
Total # 5						
Repeated # 0						
38: Employees handling food up front missing approved hair restraint						
41: Ice scoop stored uncovered on the side of machine						
45: Release handle missing from walk-in cooler (hole present). Gaskets on lower						
part of warming box need repair.						
53: Ceilings stained. Ceiling leaking by vent hood						
53: Grease build up on the floor by the slow cookers. Wall behind dishwasher						
has mold.						
nas moiu.						

[&]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

Establishment Information



Establishment Name: WOLF RIVE BRISKET COMPANY	
Establishment Number: 605257545	
Comments/Other Observations	
1:	
2: 	
3. ∆·	
1: 2: 3: 4: 5:	
6:	
7: 8: 9:	
8: 0·	
10: (NO): No food received during inspection.	
11:	
12: (NA) Shell stock not used and parasite destruction not required at this establishment.	
13: 14:	
15:	
16: (NO) No raw animal foods cooked during inspection.	
17: (NO) No TCS foods reheated during inspection.	
18: 19:	
20:	
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:	
25: (NA) Establishment does not use any additives or sulfites on the premises.	
26:	
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.

^{***}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

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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							