



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: WOLF RIVE BRISKET COMPANY
Address: 9947 WOLF RIVER BLVD #101
City: Germantown
Inspection Date: 07/27/2022
Risk Category: 03
Number of Seats: 90

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure 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.

Signature of Person In Charge: [Signature] Date: 07/27/2022
Signature of Environmental Health Specialist: [Signature] Date: 07/27/2022

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

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 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)
Single rack dishwasher	Chlorine	100	106

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
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.



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**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 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 extra Additional Comments that could not be displayed in this space.

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**