

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Huey's
Establishment Number #: 605207862

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)
Autochlor	Bleach	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	38
Walk in freezer	-10
Cooler I	38
Cooler II	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Bacon	Cold Holding	80
Cucumbers	Cold Holding	35
Cole slaw	Cold Holding	40
Tomato	Cold Holding	33
Lettuce	Cold Holding	34
Boiled eggs	Cold Holding	48
French onion soup	Hot Holding	200
Potato soup	Hot Holding	194
Sliced tomatoes	Cold Holding	41
Chicken tenders	Hot Holding	145
French fries	Hot Holding	139
Tater tots	Hot Holding	143
Beans	Hot Holding	165
Ground beef	Hot Holding	165
Chili	Hot Holding	165

Observed Violations

Total # 13

Repeated # 0

- 6: Employees changing stations and not washing their hands.
- 13: Onions stored under salmon and tuna in cooler.
- 14: Cutting boards on line need to be replace, buffed or sand down. It is stained and have too many grooves.
- 20: Improper cold holding temperatures.
- 21: Improper date marking on ready to eat foods.
- 34: No thermometer in deep freezer.
- 35: Food not properly labeled thats not in original container. Sugar, onions, flour
- 37: Food stored on floor in freezer and storage.
- 39: Sanitizer bucket did not have enough sanitizer. Wiping cloths should be stored in sanitizer bucket.
- 42: Scoop stored in container of seasoning. Ice scoops and food scoops should be properly stored and not stored inside ice or food container.
- 44: Employees are not changing gloves when they change tasks.
- 45: Cutting boards on shelf have too many grooves.
- 53: Floors by line in kitchen needs to be swept and mop.

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Comments/Other Observations

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***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:	Source:
Source Type:	Source:
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Additional Comments