

Establishment Name

Address

Risk Category

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit JUS WINGS AND MORE Remanent O Mobile Type of Establishment 5973 KNIGHT ARNOLD RD O Temporary O Seasonal

Memphis Time in 11:25; AM AM/PM Time out 11:50; AM AM/PM

08/05/2019 Establishment # 605256494 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 50 04

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	)S=co	rrecte	d on-si	ite o
_	_	_	_	_	Compliance Status	cos	R	WT		_	_	_
	IN	OUT	NA	NO	Supervision					IN	OUT	N
1	0	雞			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	7
	IN	OUT	NA	NO	Employee Health				17		ō	8
2	0	瀬			Management and food employee awareness; reporting	0	0					
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	N
П	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	8
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	0	100	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	7
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	8
,	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	_	_	Ľ
_	-	_			alternate procedures followed		_			IN	OUT	N
8	250	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥	8
		OUT	NA	NO	Approved Source	-	_	_		_	_	Ľ
9	200	0			Food obtained from approved source	0	0	l I		IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0	1 . [	24	88	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-	020	Ľ	L,
12	0	0	320	0	Required records available: shell stock tags, parasite	0	0	1		IN	оит	N
_	IN	OUT	NA	NO	destruction	1	_	щ	0.5	_	_	-
				NO	Protection from Contamination		_		25 26		0	3
3	0	<u> </u>	0		Food separated and protected	0	0	4	26	_	黨	١.
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8

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	300	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	X	0	Proper cooling time and temperature	0	0	
19		0	0	文	Proper hot holding temperatures	0	0	1 1
20	0	×	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0 0		*
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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0		巡		Food additives: approved and properly used	0	0	5
26	0	*			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### Good Retail Practices are preventive m res to control the introduction of patho s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
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	X	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	245	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	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	г

pecti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	-	-	
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	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	T:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a h n (10) days of the date of the

Signature of Person In Charge

08/05/2019 Date 08/05/2019

Date

\*\*\*\* 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. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

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



Establishment Information				
Establishment Name: JUS WINGS AN				
Establishment Number #: 605256494				
NSPA Survey - To be completed if Age-restricted venue does not affirmatively res				
twenty-one (21) years of age or older.	trict access to its buildings or	raciities at all times to p	persons wno are	
Age-restricted venue does not require each pe	rson attempting to gain entry	to submit acceptable for	rm of identification.	
this Omekinst since or the international thing-O	making sumbal are not con-	entermorely posted at ave	n: antranca	
"No Smoking" signs or the international "Non-S	moking- symbol are not cons	spicuously posted at eve	ry entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	r in non-ancionad areas are	not completely removed	07.00AB	<u> </u>
Tens or awnings with removable sides or vent	s in non-enclosed areas are i	not completely removed	or open.	
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	prohibited.		
Smoking observed where smoking is prohibited	1 by the Act			<b>-</b>
officially described where shrowing is promoted	o by the ret.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fai	renhelt)
Equipment Temperature				
Description			Temperature ( Fah	renhelf)
			<u>'</u>	
Food Temperature				
Description		State of Food	Temperature (Fah	renheit)
Raw chicken wings		Cold Holding	48	

Observed Violations									
Total # 12									
Repeated # ()  1. Degree in about a did not be an about adding for your abidue.									
1: Person in charge did not know cold holding for raw chicken									
2: No employee illness policy in place									
L3: Raw shrinp stored next to raw ground beef in cooler.									
20: Raw chicken wings held in ice are over 41F.									
26: Spray bottle with chemicals stored next to plastic cutleries									
26: No label on spray bottle									
34: No stick thermometer in kitchen.									
38. No hair restraint									
46: No sanitizing test strips									
51: No paper towels in women restroom									
53: Ceiling tiles are missing near the ventahood									
54: Vents in restroom has build up dust									

<sup>&</sup>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 Name: JUS WINGS AND MORE

Establishment Information



Establishment Number: 605256494	
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	
MARKET COMPANY OF THE PROPERTY	
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: JUS WINGS AND MORE						
Establishment Number: 605256494						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Information								
Establishment Name: JUS	640A76HWAMGWA-3WGWAMGWA-101							
Establishment Number #:	605256494							
Sources								
Source Type:	Food	Source:	Sams					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Commen	ts							