TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

13		8																						
		0011-0			11.1				MODI											O Farmer's Market Food Unit	9			
Establishment Name				JUS WINGS AND MORE Type of Establishment O Mobile											1									
Address				59	5973 KNIGHT ARNOLD RD O Temporary O Seasonal																			
City				Me	emphis	5				Time in	11	L:0	0 A	M	A	A/PI	и тк	ne oi	ut 11:10:AM AM/PM					
,					04	/21/:	202	1 54	ablich mor	60	525649				Emba	-								
Inspe						outine					-			-	elimin	-	a <u>-</u>			nsultation/Other				
Purpo								O Folio	ow-up		O Complaint				eimin	ary							50	
Risk (Cate				01		oreo	x2 aration	practic		D3 employee	behr		04	atco		only			-up Required O Yes 🗮 No d to the Centers for Disease Con	Number of S		50	
																				control measures to prevent illn				
			* **		-															I INTERVENTIONS such item as applicable. Deduct points for	entenny or autori.			
IN=i	0.00	<u> </u>		10-12-1					not applicat		O=not observ		R d nh							spection Rerepeat (violation of ti				
								lance \$			• 101 00 0011		R		Ĩ					Compliance Status	ie adrie code provid		R	WT
1	N	JUT	NA	NO					rvision							IN	ουτ	NA	NO	Cooking and Reheating of Time Control For Safety (TCS)				
	- L	0				son in cha forms duti	ies	-	monstrate		dge, and	0	0	5		0	0			Proper cooking time and temperatures		0	8	5
2			NA	NO	Mar	agement			vee Healt		porting	0	ю		17	0	0	×	0	Proper reheating procedures for hot hol Cooling and Holding, Date Markin		0	0	-
	_	ō			-				exclusion			0	0	5		IN	OUT	NA	NO	a Public Health Cont				
			NA						nic Pract						18	-	0	X		Proper cooling time and temperature		0		
4 3 5 3		8		0					ng, or toba ie, and mo				0	5	20		0	0		Proper hot holding temperatures Proper cold holding temperatures		0	00	5
		이	NA		Han	Pre ds clean			mination ashed	n by Har	nda	0	0	_		0	0			Proper date marking and disposition			0	Ť
	_	ō	0	0	No I	bare hand	d contac	ct with re	ady-to-eat	t foods or	r approved	0	ō	5	22	O IN	O	NA		Time as a public health control: procedu Consumer Advisor		0	0	
8 8	K	0			Han	mate proc dwashing	g sinks j	properly	supplied a		ssible	0	0	2	23		0	12		Consumer advisory provided for raw an		0	0	4
	N K		NA	NO		d obtaine			d Source	•		0	0			IN	OUT		NO	food Highly Susceptible Popul	ations	-	-	
	5		0	×		d receive			perature and unad	6 dtorator		8	8	5	24	鬣	0	0		Pasteurized foods used; prohibited food	is not offered	0	0	5
12 (_	ŏ	×	0	Req				shell stock			ŏ	ŏ		H	IN	OUT	NA	NO	Chemicais			_	
			NA	NO		P			n Contan	nination	1				25	0	0	X		Food additives: approved and properly	used		0	5
13 X 14 X					<u> </u>	d separat d-contact			ed and sa	initized			0	4	26	<u>災</u> N	O OUT	NA	NO	Toxic substances properly identified, st Conformance with Approved		0	0	
15 8	_	_			Pro		sition of	f unsafe	food, retur	rned food	i not re-	-	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	process, and	0	0	5
		_										-												
				Goo	nd R	etail Pri	actice	s are p	reventiv	re meas	ures to c						_		gens	s, chemicals, and physical objec	ts into foods.			
				011	Turne	t in complia	0050				COS=com				L PR			3		R-repeat (violation of the sa	me onde nonvision)			
	_				1-110	- C	Compli	iance S			000-001		R		Ē					Compliance Status	ne ove provision)	COS	R	WT
28						gs used v	where r	equired	Water			0	0	1	4		OT F	ood ar	nd no	Utensils and Equipment properties cleanable, properties of the pro	rly designed,	0	0	1
29 30	_					from appr ned for sp			ssing met	hods		8	0	2		+	0			and used		-	-	
	_	DUT				Fee	d Tem	peratur	re Contro	h I		T			4		_			ng facilities, installed, maintained, used, t ntact surfaces clean	est strips	0	0	1
31		0.1	contr		oing	methods	used; a	arequate	equipmer	nt for tem	perature	0	0	2	-	_	UT	00111008	-cor	Physical Facilities		0	-	1
32 33						erly cook			ng			8	8	1	41	_	-			d water available; adequate pressure stalled; proper backflow devices		8	읭	2
34		0				provided	i and ac	curate				ŏ		1	50	0	o s	ewage	and	d waste water properly disposed		0	0	2
	<							dentific							5	_				es: properly constructed, supplied, clean			0	1
35		0 201	Food	prop	xerly				r; required		available	0	0	1	50			-		fuse properly disposed; facilities maintain ilities installed, maintained, and clean	ed	0	0	1
36			Insec	ts. ro	dent	s, and an				ation		0	0	2	5	-+				entilation and lighting; designated areas u	sed	0	0	1
37	+	_								rtoraaa	8 direlau	0	0	1	F	-	UT			Administrative items		-	-	-
37	_	_				liness	a aaning	g 1000 pr	reparation,	. കനമ്വേള	a aspiay	0	0	1	54	_	_	ument	Dece	mit posted		0	0	
39	İ	Ó	Wipir	ng clo	ths;	properly u		d stored				0	0	1	54					inspection posted		0	0	0
40	_	0	Wast	hing f	ruits	and vege PI		Jse of L	Itensils			0	0	1						Compliance Status Non-Smokers Protection	Act	YES	NO	WT
41	T	0				properly	stored				a		8		5	<u>'</u>				with TN Non-Smoker Protection Act		X	읭	
42		0	Singl	e-use	e/sing	gle-servio			y stored, d any stored,		died	0	0	1	58 58					oducts offered for sale roducts are sold, NSPA survey complete	d	0	8	0
44	-	-			-	roperly						0	0	1										
Failure	alture 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, 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																							

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violations of an identical risk factor may result in revocation of your food service establishment permit. Repeated violations of an identical risk factor may result in revocation of your food service establishment permit. Rems 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 manner 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 report. T.C.A sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329.

¥ LAD

04/21/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

04/21/2021

SCORE

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Int	Establishment Information					
Establishment Name:	JUS WINGS AND MORE					
Establishment Number	 605256494 					

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature								
Decoription	Temperature (Fahrenheit)							

Description	State of Food	Temperature (Fahrenheit

1	
	Observed Violations
	Total #
	Repeated # 0
	53: Grease build up on the fryers.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: JUS WINGS AND MORE Establishment Number : 605256494

Comments/Other Observations		

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: 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 Name: JUS WINGS AND MORE Establishment Number # 605256494

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commo				

Additional Comments

Following CDC guidelines for Covid 19.