

Purpose of Inspection

Signature of Person In Charge

KRoutine

O Follow-up

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

COS R WT

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5

1771 N. Germantown Pkwy O Temporary O Seasonal

City Cordova Time in 01:35 PM AM / PM Time out 02:05; PM AM / PM
Inspection Date 03/25/2022 Establishment # 605207863 Embargoed 000

O Complaint

Risk Category 第1 02 03 04 Follow-up Required 第 Yes 0 No Number of Seats 0

tisk 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.

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

	N≃in	comp	iano	e e		OUT=not in compliance NA=not applicable NO=not observe	_		_)S=:	correc	ted	on-site	e duri	ng ins	pection R=repeat (violation of the same code provisi								
						Compliance Status	COS	R	WT		Compliance Status													
		ou	T N	A N	_	Supervisien													10	N	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods
1	题	0	ш			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16 (51	0	0	300	Proper cooking time and temperatures								
	IN	OU	T N	A N		Employee Health				ŀ	17 (_	ŏ	ŏ		Proper reheating procedures for hot holding								
2	Di	0			╗	Management and food employee awareness; reporting	0	0		Г	Τ.	Т				Cooling and Holding, Date Marking, and Time as								
3	類	0				Proper use of restriction and exclusion	0	0	5	L	"	۱ ۱	ОUТ	NA	NO	a Public Health Control								
	IN	OU	T N	_	-	Good Hygienic Practices					18 (_	0	0	0.0	Proper cooling time and temperature								
4	T20	0	_			Proper eating, tasting, drinking, or tobacco use	0	0	5	-	19 (গ্ৰ	0	0		Proper hot holding temperatures								
5	湖	0	_			No discharge from eyes, nose, and mouth	0	0	Ľ		20 2		0	0		Proper cold holding temperatures								
	IN	OU	ΠN	A N	0	Preventing Contamination by Hands				[2	21 2	K	0	0	0	Proper date marking and disposition								
6	10	120	5	<u> </u>	_	Hands clean and properly washed	0	0		l:	22 0	s١	0	X	0	Time as a public health control: procedures and records								
7	1 20	Ιo	10) (No bare hand contact with ready-to-eat foods or approved	0	lol	5	Ŀ		- 1	- 1											
-			-	_		alternate procedures followed	-	-	_	н	- 11	_	TUO	NA		Consumer Advisory								
8		X		A N	8	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	- Ia	23 8	ĸl	0	0		Consumer advisory provided for raw and undercooked food								
9	-	_	_	A N	_	Food obtained from approved source	0	О	-	ь	-	-	OUT	NA	NO	Highly Susceptible Populations								
10		_	_	ST S		Food received at proper temperature	ŏ			ъ	-	-			INC	riigiiiy susceptible repulations								
110	ı	_		13		Food in good condition, safe, and unadulterated	ŏ	0	5	- Ia	24 C	기	0	250		Pasteurized foods used; prohibited foods not offered								
1::		$\overline{}$	-	۰ ۱	-	Required records available: shell stock tags, parasite				h	1													
12	0	0	18	8 9		destruction	0	0		ш	11	۱	OUT	NA	NO	Chemicals								
	_	OU	ΤN	A N	0	Protection from Contamination					25 (0	X		Food additives: approved and properly used								
13	复	0	1)	П	Food separated and protected	0	0	4	[2	26 8	K	0			Toxic substances properly identified, stored, used								
14	100	0	T)		Food-contact surfaces: cleaned and sanitized	0	0	5		- 11	N	OUT	NA	NO	Conformance with Approved Procedures								
15	×	0				Proper disposition of unsafe food, returned food not re- served	0	0	2	[27 (7	0	×		Compliance with variance, specialized process, and HACCP plan								

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

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	GOOD RETAIL PRACTICES											
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
		Compliance Status	COS	R	W	Т			Compliance Status	COS	R	WT
	OUT	Safe Food and Water						OUT	Utensiis and Equipment			
28		Pasteurized eggs used where required		0			45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
29		Water and ice from approved source	0	0	2				constructed, and used		Ľ	<u> </u>
30	_	Variance obtained for specialized processing methods	0	0	1	_	46	0	Warewashing facilities, installed, maintained, used, test strips	0	l٥	1
	OUT Food Temperature Control		-	_	<u>.</u>							
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	₂		47	0	Nonfood-contact surfaces clean	0	0	1
31	ľ	control		~	-			OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	7	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	7	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification					51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container, required records available	0	0	1	7	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination					53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2		54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	7		оит	Administrative Items			
38	0	Personal cleanliness	0	0	1	٦.	55	0	Current permit posted	0	0	<u> </u>
39	0	Wiping cloths; properly used and stored	0	0	1	1	56	0	Most recent inspection posted	0	0	0
40	0	Washing fruits and vegetables	0	0	1	7	\Box		Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		1			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	7	57		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0			7	58]	Tobacco products offered for sale	0		
43		Single-use/single-service articles; properly stored, used	0			_	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1				<u> </u>			

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, 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 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

03/25/2022

Date Signature of Environmental Health Specialist

Date

**** Additional food safety information can be found on our website, http://tn.gov/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.

03/25/2022

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	formation		
Establishment Name:	Huey's - Bar		
Establishment Number	£ 605207863		

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)			
Auto chloro	Chlorine					
Auto chloro	Chlorine					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Drink cooler	38			
Drink cooler 2	28			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit		

Observed Violations
Total # 2
Repeated # ()
6: Observed employee washing hands with hot water but no soap. Employee
washed hands at dump sink and not hand washing sink.
8: No soap
- 1. 140 30αβ
""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: Huey's - Bar	
Establishment Number: 605207863	
Comments/Other Observations	
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Additional Comments			
See last page for	r additional con	nments.	

^{***}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: Huey's - Bar	
Establishment Number: 605207863	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information					
Establishment Name: Huey's - Bar					
Establishment Number #. 605207863					
Sources					
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Source Type:	Source:				
Additional Comments					