#### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

66.93

			100			FO	OD SERV	ICE ESTA	BL	ISH	IM	ENT		ISF	PEC	TI	ON REPORT	sco	RE		
ß		R.															O Farmer's Market Food Unit		ſ		
Esta	blish	men	t Nar		Huey's								Tur	a of F	Establi	ehme	E Parmanant O Mobila	Y	ア	5	
Add	ress				1771 N. C	Germar	ntown Pkw	/y					. 70	AC 101 L	- 540 - 54	an in	O Temporary O Seasonal				
City					Cordova			Time in	02	2:4	5 F	M	AJ	4/P	и ть	me o	ut 03:50; PM AM/PM				
	ectio	n Da	te		01/29/2	2020	Establishment #	60520786					-	d 0							
			spect		Routine		ollow-up	O Complaint			- O Pr			-		Cor	nsuitation/Other				
Risk	Cat	egon	,		01	\$202		03			04		2		Fo	low-	up Required O Yes 🕱 No	Number of S	eats	19	8
		_	isk i	act	ors are food	preparati	on practices foodborne il	and employee	beh:	vior	s mo	st co	mm	only	repo	are	to the Centers for Disease Cont control measures to prevent illne	rol and Prevent		_	
					on a non ching i												INTERVENTIONS	de or injury.			
	1			algnat						item							ach liom as applicable. Deduct points for c				
IN	•in co	mpiu	ance	_		ompliance N	A=not applicable e Status	NO=not observ		R			recte	d on-si	ne dun	ng ins	spection R=repeat (violation of the Compliance Status			R	WT
$\rightarrow$	-	-	NA	NO	Decree in share		pervision	ma dadaa aad					IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
		٥			performs duties	ŝ		knowledge, and	0	0	5		0	0	0	8	Proper cooking time and temperatures		8	0	5
	X		NA	NO	Management a		loyse Health nployee awaren	ess; reporting	0	0		17	0	0	0		Proper reheating procedures for hot hold Cooling and Holding, Date Marking		0	0	-
		0			Proper use of r				0	0	5		IN	OUT			a Public Health Contr				
4	ত	0	NA				Ning, or tobacc		0			19	0	00	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
		O	NA				nose, and mouth ntamination b		0	0	-	20 21	1	00	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	×	0		0	Hands clean a	nd properly	washed	ods or approved	_	<u> </u>			0	0	×		Time as a public health control: procedur	es and records	_	0	
	×	0	٥	0	alternate proce	edures follo	wed		0	0	Ť		IN	OUT	NA	NO		un de marche d			
		OUT	NA	_		Appro	rly supplied and oved Source	accessible			2	23	×	0	0		Consumer advisory provided for raw and food		0	0	4
10	<u>宗</u> 0		0		Food obtained Food received				0	0		-	IN	OUT	NA	NO	Highly Susceptible Popula			0	
11	×	0			Food in good o	condition, sa	afe, and unadult e: shell stock ta		0	0	5	24		0	-		Pasteurized foods used; prohibited foods	not onered	0	9	9
		O OUT	XX NA	O NO	destruction		rom Contamin		0	0	_	25	IN O	OUT	NA XX		Chemicals Food additives: approved and properly u	sed	0	তা	
13	2	0	0		Food separate	d and prote	cted			2		26	×	0		·	Toxic substances properly identified, sto	red, used	ŏ		5
	_	0	0				eaned and sanit afe food, returne		0	0	5 2	27	IN O	OUT	NA	NO	Conformance with Approved P Compliance with variance, specialized pr HACCP plan		0	0	5
	_	_		Gas		ations an		managements of		1 414 4	late		tion		atha		, chemicals, and physical objects	Into feeds			
						cuces an	e prevencive	measures to co								yena	s, chemicals, and physical object	Tinto Tooda.			
				00	renot in complian		- Bistore	COS=corre	icted o	n-site	during						R-repeat (violation of the sam		coel		LUT.
	_	OUT			51	ompliance afe Feed a	ind Water			R			0	UT			Compliance Status Utensils and Equipment		cos	ĸ	WI
2					d eggs used wi ice from appro				0	8	2	4	5 (				onfood-contact surfaces cleanable, proper , and used	ly designed,	0	0	1
3	-	O OUT		ince o			cessing method	ds .	0	0	1	40	5 (	<b>o</b> 14	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0					ate equipment f	for temperature	0	0	2	47	_	_	lonfoo	d-cor	ntact surfaces clean		0	0	1
3	2	0	contr Plant		properly cooke	d for hot ho	biding		0	0	1	41		UT D H	lot and	i cold	Physical Facilities I water available; adequate pressure		0	0	2
3	_		<u> </u>		thawing methor eters provided a		e		0	0	1	49	_	_			stalled; proper backflow devices i waste water properly disposed			8	2
	-	OUT				ood Ident			Ľ		_	5					es: properly constructed, supplied, cleane	đ		ŏ	1
3	-		Food	i prop		-	iner; required re		0	0	1	53			-		use properly disposed; facilities maintaine	d	0	0	1
3	_	OUT	Insec	ts. ro	dents, and anin		Contaminati	on	0	0	2	5	_				ilities installed, maintained, and clean entilation and lighting; designated areas us	ed	0	0	1
3	-	-			-			orage & display	0	2	1	F	+	UT			Administrative items		-	-	
3					leanliness	oung root	s proportional, or	oroge a aroprof	X	6	1	54		_	urrent	pern	mit posted		0	0	
3	9	0	Wipi	ng cic	ths; properly us ruits and vegeta		red		0	0	1	54					inspection posted Compliance Status		O YES	0	0
		OUT			Pro	oper Use o	of Utensils			· · ·							Non-Smokers Protection	Act		_	
4	2	0	Uten	sils, e	nsils; properly s quipment and li	inens; prop	erly stored, drie	d, handled	0	0	1	5	5	T	obacc	o pro	with TN Non-Smoker Protection Act oducts offered for sale		8	0	0
4	_				/single-service ed properly	articles; pro	operly stored, us	sed		8		5	9]	f	tobac	co pr	roducts are sold, NSPA survey completed		0	0	
																	Repeated violation of an identical risk factor				
		nd po	st the	most	recent inspection	report in a c	conspicuous man	ner. You have the rig	the to r	eques							e. You are required to post the food service e filing a written request with the Commissioner				
- PP			7 /	5 5	2		A	11, 68-14-715, 68-14-7			<b>`</b>			(	-	-	N P		4 10	0.10	000
Sim	hati e	0.05	Pore	00.10	Charge			01/2	29/2	_	) Date	Sie	inah-	te of	Envir	0000	ental Health Specialist	0	1/2	9/2	2020 Date
- G	-set/set					**** Addit	ional food safe	ty information car	n be fo								ealth/article/eh-foodservice ****				2-200

PH-2267 (Rev. 6-15)	e tood safety training ca		nth at the county health department.	RDA 629
(19220) (1097. 0-10)	Please call (	) 9012229200	to sign-up for a class.	101025

#### 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 wenty-one (21) years of age or older.	
vge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)		
Auto-chlor dishwasher 3 compartment sink	Chlorine Quat				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Right prep cooler	33				
Large prep cooler on left	29				
Condiment cooler	41				
Potato freezer	3				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cheese	Cold Holding	38
Carrots/cabbage	Cold Holding	35
Tomatoes	Cold Holding	33
Sour cream	Cold Holding	40
Lettuce	Cold Holding	39
Hamburger patties	Cold Holding	36
Chili	Hot Holding	146

Observed Violations
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Total # 2

Repeated # ()

37: Hamburger patties uncovered in single upright cooler. Keep covered. Frozen potatoes uncovered in single upright freezer. Keep covered.

38: Mobile phone on prep table. Store away from food and prep areas. Corrected on site.

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



## Establishment Information

Establishment Name: Huey's

Establishment Number : 605207862

Comments/Other Observations		
D: L: 2: 3: 4: 5: 6: 7: 3: 9: 0: 1: 2: 3: 4: 5: 6: 7: 3: 9: 0: 1: 2: 3: 4: 5: 6: 7: 3: 4: 5: 6: 7: 3: 4: 5: 6: 7: 8: 9: 9: 9: 9: 9: 9: 9: 9: 9: 9		
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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: Huey's

Establishment Number: 605207862

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: Huey's

Establishment Number #: 605207862

Sources			
Source Type:	Food	Source:	Sysco, M. Palazola
Source Type:	Water	Source:	Public water; MLGW
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

### Additional Comments