

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Huey's Establishment Name Permanent O Mobile Type of Establishment 1771 N. Germantown Pkwy O Temporary O Seasonal Address Cordova Time in 02:45 PM AM / PM Time out 03:50; PM City 01/29/2020 Establishment # 605207862 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 198

Follow-up Required

12	∮ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	$\overline{}$
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	\Box
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	2	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

O Yes 疑 No

trol the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

		Compliance Status IT Safe Food and Water Pasteurized eggs used where required O Variance obtained for specialized processing methods O Variance obtained for specialized processing methods O Variance coting methods used; adequate equipment for temperature control O Proper cooling methods used; adequate equipment for temperature control O Plant food properly cooked for hot holding O Approved thawing methods used O Thermometers provided and accurate O Thermometers provided and accurate O Food properly labeled; original container; required records available O Food properly labeled; original container; required records available O Insects, rodents, and animals not present O O 2 Contamination prevented during food preparation, storage & display O Vashing cloths; properly used and stored O Vashing fruits and vegetables O O 1 Proper Use of Utensils O Utensils, equipment and linens; properly stored, dried, handled O O 1			
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0		0	0	Ε,
	OUT	Food Temperature Control			
31	0		0	0	:
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	Ħ	,
38	245	Personal cleanliness	×	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	-
	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	-
43	0		0	0	г
44	0		0	0	

ecti	Off	R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items			
55	0	Current permit posted	0	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

sanner. You have the right to request a h ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320

01/29/2020

Signature of Person In Charge

Date Signature of Environmental Health Specialist

01/29/2020 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: 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.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Т
No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\top
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	+
Smoke from non-enciosed areas is inflitrating 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-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
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.

^{***}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: Hu	ıey's		
Establishment Number :	605207862		
Comments/Other Obs	ervations		
1:			
2:			
3:			
4 :			
5: c.			
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2 3. ً			

Additional Comments

24: 25: 26: 27: 57: 58:

See last page for additional comments.

^{***}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	
Establishment Number: 605207862	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

	ion			
stablishment Name: Huey				
stablishment Number #: 6	05207862			
ources				
ource Type:	Food	Source:	Sysco, M. Palazola	
ource Type:	Water	Source:	Public water; MLGW	
ource Type:		Source:		
ource Type:		Source:		
ource Type:		Source:		
Additional Comments				