



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name Hugstables Sports Bar & Grill Type of Establishment ☒ Permanent ☐ Mobile
 Address 813 Jackson Ave. ☐ Temporary ☐ Seasonal
 City Memphis Time in 02:00 PM AM / PM Time out 02:40 PM AM / PM
 Inspection Date 03/14/2023 Establishment # 605212253 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 60

Risk 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																	
Compliance Status										COS		R		WT		Compliance Status										COS		R		WT												
	IN	OUT	NA	NO	Supervision												IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																					
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5		16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5		17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>			
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5			IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																							
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>	5							18					<input type="radio"/>	<input type="radio"/>	5		19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>			
4	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>	5							20					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5		21	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>		
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>	5							22					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5		23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>		
	IN	OUT	NA	NO	Preventing Contamination by Hands														24					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5		25	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>		
6	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>	5			IN	OUT	NA	NO	26					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>			
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>	5							Consumer Advisory																								
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>	2								28					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		29	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4		
	IN	OUT	NA	NO	Approved Source														Highly Susceptible Populations																							
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source				<input type="radio"/>	<input type="radio"/>	5								30					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		31	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5		
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature				<input type="radio"/>	<input type="radio"/>	5			IN	OUT	NA	NO	32					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		33	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Chemicals										
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>	5								34					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		35	<input checked="" type="radio"/>	<input type="radio"/>			Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>	5								36					<input checked="" type="radio"/>	<input type="radio"/>			37	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>			
	IN	OUT	NA	NO	Protection from Contamination										IN	OUT	NA	NO	38					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		39	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Conformance with Approved Procedures									
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected				<input type="radio"/>	<input type="radio"/>	4								40					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		41	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5		
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized				<input type="radio"/>	<input type="radio"/>	5								42					<input checked="" type="radio"/>	<input type="radio"/>																	
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served				<input type="radio"/>	<input type="radio"/>	2								43					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>																

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

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

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 report. T.C.A. sections 68-14-709, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/14/2023 Signature of Environmental Health Specialist [Signature] Date 03/14/2023

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

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



Establishment Information	
Establishment Name:	Hugstables Sports Bar & Grill
Establishment Number #:	605212253

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)
	Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Atosa cooler	34
Prep cooler	36
Blue Air freezer	-5
Dukers freezer	-4

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cut tomatoes	Cold Holding	36
Cheese	Cold Holding	37
Bologna	Cold Holding	35
Raw fish	Cold Holding	35
Raw beef	Cold Holding	35

Observed Violations

Total # 7

Repeated # 0

35: Unlabeled food container

39: Dirty wiping cloth stored on prep table

42: Clean bowls stored upright

43: Single service paper towels and cups stored on floor

47: Dirty interior of Atosa cooler, dirty equipment exterior

54: Blown vent-a-hood bulb

55: CURRENT PERMIT MUST BE PAID AND POSTED IMMEDIATELY

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Hugstables Sports Bar & Grill

Establishment Number : 605212253

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

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: Hugstables Sports Bar & Grill

Establishment Number : 605212253

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Hugstables Sports Bar & Grill

Establishment Number #: 605212253

Sources

Source Type:	Food	Source:	Sysco
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

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