TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1000	100																		
Est	abīs	hme	nt Nar	me	Hugstable	es Sports Bar & (Grill					Tue	ne of	Establ	iehmu	O Farmer's Market Food Unit		{	
Ađ	fress				813 Jacks	son Ave.						.,,	00	2.540124	Gen I M	O Temporary O Seasonal			
Cit	,				Memphis Time in 01:40 PM AM / PM Time out 02:30: PM AM / PM														
Ins	pecti	on D	ate		08/08/2	023 Establishment						_	e C						
			nspec		Routine	O Follow-up	O Complaint			- O Pr			~ -) Co	nsultation/Other			
	k Ca				01	802	03			04		,				up Required O Yes 🕱 No Number of	/ Seate	60)
	K GB	-			ors are food	preparation practices	and employee		vior	8 mc				y rep	ortec	d to the Centers for Disease Control and Prev	ntion		
				as (ontributing f											control measures to prevent illness or injury.			
			ark de	algna	ted compliance s											I INTERVENTIONS such Ham as applicable. Deduct points for category or subc	ategory	.)	
	ŧ⊨in o	ompi	iance			pliance NA=not applicable	NO=not observ		R)\$=cc	rrecte	d on-s	site dur	ing ins	spection R=repeat (violation of the same code pro Compliance Status		10	WT
H	IN	out	NA	NO		Supervision		005			F	IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature	000		wi
1	83	0				ge present, demonstrates i	mowledge, and	0	0	5	46	11				Control For Safety (TCS) Foods Proper cooking time and temperatures			
	IN		NA	NO	performs duties	Employee Health						õ	ŏ			Proper reheating procedures for hot holding	ŏ	00	5
2	区区	0	1			nd food employee awaren estriction and exclusion	ess; reporting	8	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	•		
F	≈ IN		NA	NO	· ·	Good Hygienic Practice	•5	Ť	Ū	_	18	0	0	X	0	Proper cooling time and temperature	0	0	
4	黨	00				tasting, drinking, or tobacci rom eyes, nose, and mouth		0	0	5					×	Proper hot holding temperatures Proper cold holding temperatures	0	0	
	IN	out	NA	NO	Preve	enting Contamination b						õ			23	Proper date marking and disposition	ŏ	ŏ	5
6	<u>×</u>	0		_		nd properly washed contact with ready-to-eat fo	ods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	邕	0	0	0	alternate proce	dures followed		0	0	_		IN	OUT	_	NO			—	_
	IN	OUT	NA	NO		sinks properly supplied and Approved Source	accessioe			-	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4
9 10	窓の		0	122		from approved source at proper temperature		8	0			IN	OUT	_	NO	Highly Susceptible Populations	-		
11	×	0		_	Food in good o	ondition, safe, and unadult ds available: shell stock ta		0	0	5	24	-	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	destruction			0	0			IN	OUT		NO	Chemicals			
13	IN (X)		NA	NO		d and protected	ation	0	0	4	20	0	0	×	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	8	0	5
	×		0]		urfaces: cleaned and sanit ion of unsafe food, returne		0				IN	-	NA	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	×	0			served	on or unsale lood, returne	a loog hot le-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
Г				God	d Retail Prac	tices are preventive	measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into foods.			
								GOO	DD R	ar/.	L PF	UACT	ficia	8					
F		_		00	T=not in complian	ce mpliance Status	COS=com		n-site R		inspe	ection				R-repeat (violation of the same code provision Compliance Status		R	WT
		001			Sa	fe Food and Water						0	TUK	_		Utensils and Equipment			
	28 29				ed eggs used wh fice from approv				0	2	4	5	543 U			profood-contact surfaces cleanable, properly designed, and used	0	0	1
F	30	0		ance		cialized processing methor Temperature Control	25	0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
Γ.	31	0				sed; adequate equipment f	for temperature	0	0	2	4			Vonfoo	d-cor	ntact surfaces clean	0	0	1
	32	-	Cont		property cooker	d for hot holding		-	0			_	TUX O	lot and	f cold	Physical Pacilities I water available; adequate pressure	-	0	2
	33	嵐	Appr	roved	thawing method	is used		0	0	1	4	9	Õ F	Numbi	ng ins	stalled; proper backflow devices	0	0	2
H	34	0		mom	eters provided a	nd accurate ood identification		0	0	1						i waste water properly disposed es: properly constructed, supplied, cleaned	0	00	
	35	0	Food	d prop	erly labeled; orig	ginal container; required re	cords available	0	0	1	5					use properly disposed; facilities maintained	0	0	1
Þ		out			Preventio	on of Food Contaminati	on				5	3 3	X Physical facilities installed, maintained, and clean			0	0	1	
Ŀ	36	0	Inse	cts, ro	dents, and anim	nais not present		0	0	2	5	4	篇 /	Adequa	ate ve	entilation and lighting; designated areas used	0	0	1
:	37	0	Cont	tamin	ation prevented	during food preparation, st	orage & display	0	0	1		4	TUK			Administrative items			
_	38	-			cleanliness	ad and stored		0	0	1		_	-		-	mit posted	0	0	0
	39 40				ths; properly us ruits and vegeta			0	0		F	•		NOSE PE	cent	Compliance Status			WT
	41			io uño	Pro nsils; properly si	per Use of Utensils			0	1	-5	7	_	omoli	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act		0	
	12	0	Uter	sils, e	equipment and li	nens; properly stored, drie		0	0	1	5	8		lopaco	o pro	oducts offered for sale	0	0	0
	43 44				a/single-service and properly	articles; properly stored, us	sed	8	8	1	5	9	ł	f tobac	co pr	roducts are sold, NSPA survey completed	0	0	
1						or items within ten (10) days	may result in susper				servi	te est	ablish	ment p	ermit.	Repeated violation of an identical risk factor may result in re-	ocation	of yo	ur food
ser	vice e vier a	stabli nd p	ishmer ost the	nt per	nit. Items identifie recent inspection	d as constituting imminent h report in a conspicuous man	ealth hazards shall b ner. You have the rig	e corre	eques	mmed	iately	or op	eratio	ns shal	l ceas	e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) d	mit in a	consp	icuous
rep	2		sectio	ns 68-	14-703, 68-14-706,	68-14-708, 68-14-709, 68-14-71	1, 68-14-715, 68-14-7	16, 4-5	-320.		_								
08/08/2023 08/08/2					2023														
Sig	natu	re o	Pers	ion In	Charge				(Date	S	gnati	ure of	Envir	onme	ental Health Specialist			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 ck	RDA 629		
P192201 (1094. 0=10)	Please call () 9012229200	to sign-up for a class.	104.023

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 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)						
	Chlorine	50							

Equipment Temperature	The second secon				
Decoription	Temperature (Fahrenheit)				
Atosa cooler	41				
Dukers freezer	4				
Blue Air freezer	-5				

Food Temperature	ood Temperature					
Decoription	State of Food	Temperature (Fahrenheit				
Raw chicken	Cold Holding	36				
Raw beef	Cold Holding	38				
Fried chicken wings	Cooking	210				
Cut tomatoes	Cold Holding	38				
Cheese	Cold Holding	39				

Observed Violations

Total # 6 Repeated # 0

33: Raw chicken improperly thawing in 3 compartment sink

45: Unpainted wooden storage shelves

47: Dirty exterior of kitchen equipment

50: Noxious odor emitting from grease trap

53: Dirty, wet floor

54: Inoperable vent-a-hood bulb

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: This establishment does not cool down food for further use 19: 20: 21: 22: 23: 24: 25: 26: 27: 58:	
2:	
3:	
4:	
5:	
6:	22
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14:	
15:	
16:	
18: This establishment does not cool down food for further use	
19:	
20:	
21:	
22.	
23.	
24. 25:	
23. 26 [.]	
20.	
27. 57 [.]	
57. 58 [.]	
50.	
the Construction of the second of the second for any defailers that sould out he displayed in this second	

***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.

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:	Gordins	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Ingridtravis1972@gmail.com