

Establishment Name

Address

City

Supreme Hot Wings

1674 Whitten Rd., STE 102

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 24

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Memphis Time in 11:30; AM AM / PM Time out 12:15; PM AM / PM

Embargoed 000 03/17/2023 Establishment # 605214068 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required 级 Yes O No

rted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

rs (IN, OUT, NA, NO) for each nu

-	*	ompli	W 1550		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	COS	0	_		110000	u wro	ie du	ing into	pection Complia		
						003	_^		\vdash	_						
	-	оит	NA	NO	Supervision Person in charge present, demonstrates knowledge, and			Щ		IN	OUT	NA	NO	Cooking and I		
1	氮	0			performs duties	0	0	5	16	28	0	0	0	Proper cooking tim		
	IN	OUT	NA	NO	Employee Health						17			Proper reheating p		
2	300	0			Management and food employee awareness; reporting	0	0							Cooling and Ho		
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	. 1		
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	0	Proper hot holding		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ů	20	0-00	0	0		Proper cold holding		
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	X	0	0	0	Proper date markir		
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public h		
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	Tittle da di public II		
_		_	_	_	alternate procedures followed	_	_	\Box		IN	OUT	NA	NO			
8	200	0	F1.5	110	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	30		Consumer advisor		
_		OUT	NA	NO	Approved Source	-		-		-				food		
9	黨	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly		
10	0	0	0	280	Food received at proper temperature	0	0		24	0	l٥l	333		Pasteurized foods		
11	×	0			Food in good condition, safe, and unadulterated	0	0 0 0		0 0 5			_	Ŭ			
12	0	0	×	0	Required records available: shell stock tags, parasite	0	0			IN	OUT	NA	NO			
-	IM	OUT		NO	destruction Protection from Contamination			-	25	0	0	82		Food additives: ap		
13			O	NO	Food separated and protected	0	0	_		曼		355	Į.			
-	~		_			_	_	-	26	IN	OUT	NA	NO	Toxic substances Conforman		
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5	\vdash	IN	001	NA	NO			
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with v HACCP plan		

					Compliance status	000	к	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	200	Proper reheating procedures for hot holding	0	0	۰
	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	24	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	OUT	NA	NO	Chemicals			
25	0		X		Food additives: approved and properly used	0	0	- 5
26	黨	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

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

. PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
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 Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	1992	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	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

03/17/2023

03/17/2023

Signature of Person In Charge

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)) 9012229200 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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)					
3 compartment sink	Bleach							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Thomson cooler	36					
Thomson freezer	8					
Reach in cooler (see through)	40					
Reach in cooler (traulsen)	30					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chicken wings	Hot Holding	184				
Fried fish	Cooking	204				

Observed Violations
Total # 7
Repeated # 0
14: Pink slime present in ice machine. Please wash,rinse and sanitize.37: Open bags of flour and sugar on shelf. Please place in a container with lid39: Wiping cloth stored on counter by microwave. Please place in sanitizer bucket.
46: Sanitizer test strips are not available 47: Grease build up on fryers.
53: Wiping cloths and card board on the floor by fryers. Ceiling tiles are dusty and stained. Build up on walls. 56: Most recent inspection is not posted

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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stablishment Name: Supreme Hot Wings	
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omments/Other Observations	
*See page at the end of this document for any violations that could not be displayed in this space.	
dditional Comments	
NAMES OF TAXABLE PARTY	
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 Name: Supreme Hot Wings Establishment Number: 605214068	
Establishment Number . 1005214006	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Sources							
Source Type: Food	Source:	Sysco					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
T.chism@hotmail.com							