TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Est	ablisi	nmen	nt Nar		WOLF RIVE BRISKET COMPANY				_	Ту;	pe of E	Establ	ishme	El Permanent O Mobile		1	
Adk	iress				9947 WOLF RIVER BLVD #101									O Temporary O Seasonal			
City	,				Germantown Time	<u>1</u>):0	2 /	١M	_ A	M/P	и ті	me o	и 10:48: АМ АМ/РМ			
Insp	ectio	n Da	ate		02/01/2022 Establishment # 60525754	15		_	Emba	irgoe	d 0						
Pur	pose	of In	spec		Routine O Follow-up O Complain			O Pr) Co	nsuitation/Other			
Ris	k Cat	egor	v .		01 102 03			04				Fo	-wolic	up Required 🗱 Yes O No Number of S	Seats	90	
					ors are food preparation practices and employee			* mc				rep	orte	to the Centers for Disease Control and Prever		_	
				as c	contributing factors in foodborne illness outbrea												
		(11	uric de	algae	FOODBORNE ILLNESS R ted compliance status (IK, OUT, HA, HO) for each numbered its										egory.)	
11	⊨in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ		1.0	_	5=00	rrecte	d on-s	ite dur	ing int	pection R=repeat (violation of the same code provis			
Ь	IN	оит	NA	NO	Compliance Status Supervisien	cos	R	WT	H					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	22	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
Ľ		-	NA	NO	performs duties Employee Health	-	-			<u>湯</u> 0	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
	20	0	-		Management and food employee awareness: reporting	_	0	4	Ë	IN	олт		NO	Cooling and Holding, Date Marking, and Time as	Ť		
3	×	0			Proper use of restriction and exclusion	0	0	Ľ						a Public Health Control		_	
4	IN O	001	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0			0 定	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
	澎	0		0	No discharge from eyes, nose, and mouth	Ō	ō	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN XX	001	NA	NO O	Preventing Contamination by Hands Hands clean and properly washed	0	0			*			-	Proper date marking and disposition	0		
7	×	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	22		0	×		Time as a public health control: procedures and records	0	0	
8	20	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
	IN 嵐	OUT O	NA	NO	Approved Source Food obtained from approved source		0		-	IN	OUT	NA	NO	food Highly Susceptible Populations	, v	<u> </u>	-
10	0	0	0	122	Food received at proper temperature	0	0		24		0	0	110	Pasteurized foods used; prohibited foods not offered	0	0	5
11		100	X	-	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	-		NA			ľ		
12	0	0		O NO	destruction Protection from Contamination	0	0		25	IN 23		NA O	NO	Chemicals Food additives: approved and properly used	0		
13	0	23	0	110	Food separated and protected	0	0	4	26		ŏ	Ľ	J	Toxic substances properly identified, stored, used	ŏ	ŏ	5
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	53	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and	0		5
_	~	0			served	-	<u> </u>	_	- "	-	Ŭ	\sim		HACCP plan	-	<u> </u>	
	~	0			served d Retail Practices are preventive measures to c								geni		1 -	<u> </u>	
	~	0				ontro	l the	intr	oduc	tion	ofp	atho	geni			<u> </u>	
	~			God	d Retail Practices are preventive measures to c	ontro GOC	I the	intr art	oduc	tion	of p	atho	gen	s, chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			
	~			God	d Retail Practices are preventive measures to c	ontro GOC	I the	intr ETA	oduc	tion AC	of p	atho	gen	, chemicals, and physical objects into foods.			WT
	18		Past	Goo OU eurize	d Retail Practices are preventive measures to o T=not in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required	ected of COS	I the D R R	arA during WT	oduc	tion AG	ICES	atho	nd no	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed,			wт 1
			Past	Goo OU eurize er and	od Retail Practices are preventive measures to o Tractin compliance COS=con Compliance Status Safe Food and Water	ected of COS	R O	uring during WT	oduc inspe	ction ction 5	ICES	ood a	nd nc	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	cos O	R	1
	18		Past Wate Varia	Goo OU eurize er ance	A Retail Practices are preventive measures to c T=not in compliance COS=con Compliance Status Safe Food and Water ad eggs used where required dice from approved source obtained for specialized processing methods Food Temperature Control	ected c cos	R O	uring during WT	oduc inspe 4	ction ction 5	NUT O O V	ood a	nd no icted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0 0	R	1
	18	0000	Past Wate Varia	Goo OU eurize er ance ance o	A Retail Practices are preventive measures to o Trinot in compliance COS=con Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods	ected c cos	R O	uring during WT	oduc inspe	ction ction 6	NUT O O	ood a	nd no icted, ashin	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used	cos O	R	1
	8 9 0 11	0 0 00000000000000000000000000000000000	Past Wate Varia Prop contr Plan	Goo OU eunize er and ance o rol t food	A Retail Practices are preventive measures to c T=not in compliance Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods Food Temperature Control oling methods used; adequate equipment for temperature properly cooked for hot holding	ected of Cost	0 0 0 0 0	arA during WT	aduc inspe	tion ction 5 0 6 0 7 0 8 0		ood a onstru Varew lonfoo	nd nc icted, ashin d-cor	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment infood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean Physical Facilities I water available; adequate pressure	0 0 0	R 0 0	1 1 2
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PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	th at the county health department.	004.000
PH-2267 (Rev. 6-10)	Please call () 9012229200	to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: WOLF RIVE BRISKET COMPANY Establishment Number #: 605257545

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Sauce cooler	34			
Line cooler	34			
Hot box	172			
Walk in cooler	34			

ood Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Slaw	Cold Holding	36		
Chicken	Cooking	182		
Buttermilk	Cold Holding	36		

Observed Violations

Total # 4

Repeated # ()

11: Remove dented cans

13: Boxes on the floor in dry storage area43: Plates improperly stored on the line

53: Ceiling stained, walls and floors show signs of wear

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: WOLF RIVE BRISKET COMPANY Establishment Number : 605257545

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: WOLF RIVE BRISKET COMPANY Establishment Number: 605257545

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: WOLF RIVE BRISKET COMPANY
Establishment Number # 605257545

Sources		
Source Type:	Source:	

Additional Comments