#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

ą	1	14.	S. Free																	
MIKE'S HOT WINGS										O Farmer's Market Food										
						_	Тур	xe of E	stabli	shme										
Address			O Temporary O Seasonal																	
City Time in Inspection Date 03/09/2023 Establishment # 605263749								d 0			# <u>12.00;1111</u> A	M / PM								
			nte		SRoutine STATE	O Follow-up				- O Pr						nsuitation/Other				
					-		O Complaint				piimir	ary					O No Number of 8		35	
ROSI	k Cat	egon R	isk I	act					vior					repo	ortec		ase Control and Preven		00	
				as c	ontributing facto											control measures to pr	event illness or injury.			
		(Ma	urik de	algnat	ted compliance status											INTERVENTIONS ach item as applicable. Deduc	t points for category or subcat	egory.	)	
IN	⊧in c	ompii	ance			e NA=not applicable	NO=not observe				S=co	rrecte	d on-si	te duri	ng ins		violation of the same code provis			
	IN	OUT	NA	NO	Comp	Supervision		COS	R	w1	F	IN	оит	NA	NO	Compliance Sta Cooking and Reheatin	g of Time/Temperature	cus	ĸ	WT
1	黨	0				esent, demonstrates kn	owledge, and	0	0	5	40	IN XX				Control For Saf Proper cooking time and tem	ety (TCS) Foods	_		
	IN		NA	NO		Employee Health						高級	0	0		Proper reheating procedures		ő	00	5
2	XX	0			Management and fo Proper use of restric	od employee awarenes tion and exclusion	s; reporting	0	0	5		IN	оυт	NA	NO		te Marking, and Time as aith Control			
-			NA	NO	,	d Hygienic Practices	•	Ť	-	_	18	0	0	0	X	Proper cooling time and tem		0	ा	
4	滅滅	0				g. drinking, or tobacco ryes, nose, and mouth	use	0	0	5		0 दि	0	0	×	Proper hot holding temperate Proper cold holding temperate			00	
	IN	OUT	NA	NO	Preventin	g Contamination by	Hands					X		ŏ	0	Proper date marking and dis		ŏ	ŏ	5
6	0 版	0	0	0	Hands clean and pro No bare hand contain	operly washed ct with ready-to-eat foor	ds or approved	0	0	5	22	0	0	$\mathbb{X}$	0	Time as a public health cont	rol: procedures and records	0	0	
/ 8		2		- U	alternate procedures Handwashing sinks	s followed properly supplied and a	ccessible	-	0	2		IN	OUT	_	NO	Consume Consumer advisory provided	r Advisory for raw and undercooked	-		
		OUT		NO		Approved Source			0		23	O IN	0	NA	NO	food	ible Populations	0	0	4
10	10	0	0	0	Food received at pro	oper temperature		0	0		24		0	22	no	Pasteurized foods used; pro		0	0	5
11 12	<u>米</u>	0	×	0		ion, safe, and unadulter ailable: shell stock tags		0	0	5	H	IN	OUT	NA	NO		nicals	-		•
12		-		NO	destruction Protect	tion from Contamina	tion	-	-	_	25	25		0	no	Food additives: approved an		0	ы	
	0	13	0		Food separated and	i protected			0		26	嵐	0			Toxic substances properly id	lentified, stored, used	ŏ	ŏ	5
	_	高	0	l.		es: cleaned and sanitiz f unsafe food, returned		0	0 0		27	IN	OUT	-	NO	Conformance with / Compliance with variance, s	pecialized process, and	-		
15	黛	0			served			0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Goo	d Retail Practice	s are preventive m	easures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
													1CES	;						
				00	T=not in compliance Compl	iance Status	COS=come		R		inspe	ction				R-repeat (violat Compliance St	on of the same code provision)	COS	R	WT
2	8	001	Past	euríze	Safe Fe ed eggs used where r	ood and Water		0	0	1			UT	ood a	ad no	Utensils and Equi nfood-contact surfaces clean				
2	9	Ō	Wate	er and	lice from approved s			0	0	2	4	5				and used	asse, property seagines,	0	0	1
	0	OUT		ince c		perature Control			0	_	4	6	-			g facilities, installed, maintain	ed, used, test strips	0	0	1
3	11		Prop		oling methods used; a	adequate equipment for	r temperature	0	0	2	4	_	O N UT	onfoo	d-cor	tact surfaces clean Physical Facilit	*le =	0	0	1
	2	0	Plan	t food	properly cocked for				0	1		8	0 H			water available; adequate pr	ressure	0		2
_	3 4				thawing methods use eters provided and ac			8	0	1	4	_	_			stalled; proper backflow devic waste water properly dispose		0	0	2
		OUT			Food	Identification					-	_	0 T	oilet fa	scilitie	es: properly constructed, supp	olied, cleaned	0	0	1
3	5	-	Food	i prop		container; required reco		0	0	1			-	-		use properly disposed; faciliti		0	0	1
3	6	OUT	Inse	ots m	Prevention of idents, and animals n	Food Contamination	•	0	0	2	5					lities installed, maintained, ar ntilation and lighting; designa		0	0	1
								-	0	1	F	-	UT			Administrative I		-		
- 4	-	~	Corre			a food propagation at a	ana 8 diselau	0		- 7 H		19	"			Automatina Crative I				
3	7					g food preparation, stor	age & display	0		-	5	5	<u> </u>	umant	norn	hatson tio		0	່ດເ	0
3	:7 :8 :9	0	Pers Wipi	onal o ng clo	cleanliness ths; properly used ar		age & display	0	0							nit posted inspection posted		0	0	·
3	7 8 9	0	Pers Wipi	onal o ng clo	cleanliness oths; properly used ar fruits and vegetables	nd stored	age & display	0	0									0	0 0 N0	WT
3	17 18 19 10	0 0 0 0 0 0 0	Pers Wipi Was	onal o ng cio hing f	cleanliness ths; properly used an fruits and vegetables <b>Proper</b> i nsils; properly stored	nd stored Use of Utensils		0000	000	1	5	6 ) 7		ost re	ance	inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect	rotection Act	O YES	0	WT
3 4 4 4 4	17 18 19 10 11 12 13		Pers Wipi Was In-us Uten Sing	onal o ng clo hing f ie ute sils, e le-use	cleanliness ths; properly used an ruits and vegetables <b>Proper</b> insils; properly stored equipment and linens a/single-service article	nd stored Use of Utensils	handled	0 0 0 0 0 0	000 000	1 1 1 1 1 1 1	5	6 2		ost re ompli	ance o pro	inspection posted Compliance Sta Non-Smokers P	rotection Act	O YES	0	WT 0
3 4 4 4 4	17 18 19 10 11 12 13 14		Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f ie ute sils, e le-use es us	cleanliness ths: properly used ar fruits and vegetables <b>Proper</b> I nsils; properly stored equipment and linens; a/single-service article red properly	nd stored Use of Utensils ; properly stored, dried, es; properly stored, use	handled d	0 0 0 0 0 0 0 0	0000000	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5	6 ) 7 8 9		ost re ompli obacc tobac	ance o pro co pr	inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect ducts offered for sale oducts are sold, NSPA surve	rotection Act ion Act y completed	0 YES 0 0	0 №	0
3 4 4 4 4 Faih	17 18 19 10 11 12 13 14		Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f ie ute sils, e le-use es us y viola t perm	cleanliness ths; properly used ar ruits and vegetables <b>Proper I</b> nsils; properly stored equipment and linens a/single-service article red properly ations of risk factor iter nit. Items identified as of	nd stored Use of Utensils ; properly stored, dried, es; properly stored, use ms within ten (10) days m constituting imminent hea	handled d ay result in susper			1 1 1 1 1 1 1 1	5 5 5	6 ) 7 8 9		ost re ompli obacc tobac	ance o pro co pro	Inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect ducts offered for sale oducts are sold, NSPA surve Repeated violation of an identi- e. You are required to post the f	rotection Act ion Act y completed cal risk factor may result in revo- food service establishment permi	O YES O O O	O NO NO O	0 r food
3 4 4 4 Faih serv man	11 12 13 14		Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f se ute sils, e le-use es us y viola t perm most	cleanliness ths; properly used ar fruits and vegetables <b>Proper</b> I insils; properly stored adjoingle-service article adjoingle-service article and properly ations of risk factor item int. Items identified as recent inspection repor	nd stored Use of Utensils ; properly stored, dried, es; properly stored, use ms within ten (10) days m constituting imminent hea	handled d ay result in susper ith hazards shall b r. You have the rig			1 1 1 1 1 1 1 1	5 5 5	6 ) 7 8 9		ost re ompli obacc tobac	ance o pro co pro	Inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect ducts offered for sale oducts are sold, NSPA surve Repeated violation of an identi- e. You are required to post the f	rotection Act ion Act y completed cal risk factor may result in revor	O YES O O O	O NO NO O	0 r food
3 4 4 4 Faih serv man	11 12 13 14		Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f se ute sils, e le-use es us y viola t perm most	cleanliness ths; properly used ar fruits and vegetables <b>Proper</b> I insils; properly stored adjoingle-service article adjoingle-service article and properly ations of risk factor item int. Items identified as recent inspection repor	nd stored Use of Utensils ; properly stored, dried, es; properly stored, use ms within ten (10) days m constituting imminent hea t in a conspicuous manner	handled d ay result in susper ith hazards shall b r. You have the rig	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1	5 5 5	6 ) 7 8 9		ost re ompli obacc tobac	ance o pro co pro	Inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect ducts offered for sale oducts are sold, NSPA surve Repeated violation of an identi- e. You are required to post the f	rotection Act ion Act y completed cal risk factor may result in revor food service establishment permi commissioner within ten (10) days	O YES O O O	O NO Solution	0 r food
3 4 4 4 4 5 ally serv man repo	17 18 19 10 11 12 13 14 12 13 14 12 13 14 11 12 13 14	O O O O O O O O O O O O O O O O O O O	Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f ie uter sils, e le-use es us t pen most ns 68-	cleanliness ths; properly used ar fruits and vegetables <b>Proper</b> I insils; properly stored adjoingle-service article adjoingle-service article and properly ations of risk factor item int. Items identified as recent inspection repor	nd stored Use of Utensils ; properly stored, dried, es; properly stored, use ms within ten (10) days m constituting imminent hea t in a conspicuous manner	handled d ay result in susper th hazards shall b r. You have the rig 68-14-715, 68-14-7	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 1 1 1 1 1 1	5 5 5	6 ) 7 8 9		ost re ompli obacc tobac s shall s repo	ance o pro co pri co pri to pro co pri	Inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect ducts offered for sale oducts are sold, NSPA surve Repeated violation of an identi- e. You are required to post the f	rotection Act ion Act y completed cal risk factor may result in revor food service establishment permi commissioner within ten (10) days	O YES O O O	O NO Solution	0 r food cuous of this
3 4 4 4 4 5 ally serv man repo	17 18 19 10 11 12 13 14 12 13 14 12 13 14 11 12 13 14	O O O O O O O O O O O O O O O O O O O	Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing f ie uter sils, e le-use es us t pen most ns 68-	cleanliness ths: properly used ar fruits and vegetables <b>Proper</b> I insils: properly stored equipment and linens; arsingle-service article red properly ations of risk factor iter nit. Items identified as of recent inspection report 14-703, 68-14-705, 68-14 Charge	nd stored Use of Utensils ; properly stored, dried, es; properly stored, use ms within ten (10) days m constituting imminent hea -708, 68-14-709, 68-14-711,	handled d av result in susper ith hazards shall b r. You have the rig 68-14-715, 68-14-7 03/0	000000000000000000000000000000000000000	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	7 8 9 equal gnatu		ost re ompli obacc tobac tobac tobac	opro opro copro copri topro topro copri	Inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect ducts offered for sale oducts are sold, NSPA surve Repeated violation of an identi- e. You are required to post the I ling a written request with the C	rotection Act ion Act y completed cal risk factor may result in revor lood service establishment permi commissioner within ten (10) days	O YES O O O	O NO Solution	0 r food cuous of this
3 4 4 4 4 5 serv man repo	are to ice er ner a natu	O O O O O O O O O O O O O O O O O O O	Pers Wipi Was In-us Uten Sing Glov	onal o ng clo hing fi se uter sits, e le-use es us t perm most ns t8-	cleanliness ths: properly used ar fruits and vegetables <b>Proper</b> I insils: properly stored equipment and linens; arsingle-service article red properly ations of risk factor iter nit. Items identified as of recent inspection report 14-703, 68-14-705, 68-14 Charge	nd stored Use of Utensils ; properly stored, dried, es; properly stored, use ms within ten (10) days ms constituting imminent hea t in a conspicuous mannel -708, 68-14-709, 68-14-711,	handled d ay result in susper th hazards shall b r. You have the rig 68-14-715, 68-14-7 03/( information car training classe	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	o o o o o o o o o o o o o o o o o o o	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	7 8 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	Ablishing the second se	ost re omplia obacco tobacc tobacc tobacc s shall s repo Envir //tn.g	ance o pro co pro co pro to pr	Inspection posted Compliance Sta Non-Smokers P with TN Non-Smoker Protect ducts offered for sale oducts are sold, NSPA surve Repeated violation of an identi- e. You are required to post the t ling a written request with the C	rotection Act ion Act y completed cal risk factor may result in revor lood service establishment permi commissioner within ten (10) days	O YES O O O	o NO	0 r food cuous of this

SCORE

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



# Establishment Information Establishment Name: MIKE'S HOT WINGS Establishment Number #: 605263749

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
	l									

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
Refrigerator (pizza station)	35				
Refrigerator (fry station)	38				
RIC	35				
RIF	-4				

State of Food	Temperature (Fahrenheit)
Cold Holding	38
Cold Holding	38
Cold Holding	39
Cold Holding	38
Cold Holding	40
Cold Holding	39
Cold Holding	39
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding

Total # 7

Repeated # 0

6: Employee was observed not properly washing hands. Employees must properly wash hands between tasks and changing stations.

8: Hand washing sink is not clean. Please maintain cleanliness hand washing sink and its area.

13: Foods in the RIF and walk-in freezer are not separated according to type. Observed raw chicken beside raw fish. Foods must be separated and protected according to type. This order from top to bottom: RTE foods, fish (seafood), pork, beef, and only chicken (poultry) is on bottom shelf.

14: The cutting board is deeply stained and has many grooves. Please replace cutting board. The microwave is not clean. Please maintain cleanliness of microwave between uses.

44: Gloves are not being changed properly. Gloves must be changed appropriately between tasks and changing stations.

53: Vent-a-hood needs to be cleaned above fryers. Please maintain its cleanliness.

56: The most recent inspection is not posted. Please post most current inspections.

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



#### Establishment Information

Establishment Name: MIKE'S HOT WINGS Establishment Number : 605263749

Comments/Other Observations	
):	
).	
):	
):	
-	
). 	
).	
•	
τ.	
). \.	
).	
/:	

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: MIKE'S HOT WINGS

Establishment Number: 605263749

Comments/Other Observations (cont'd)

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

#### Establishment Information

Establishment Name: MIKE'S HOT WINGS

Establishment Number # 605263749

Sources				
Source Type:	Food	Source:	Sysco, PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments