



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name MIKE'S HOT WINGS
Address 7730 WOLF RIVER BLVD
City Germantown
Inspection Date 03/09/2023
Risk Category 01
Number of Seats 35

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] 03/09/2023
Signature of Environmental Health Specialist [Signature] 03/09/2023

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)

**Equipment Temperature**

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

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Carrots	Cold Holding	38
Celery	Cold Holding	38
Carrots 2	Cold Holding	39
Celery 2	Cold Holding	38
Raw chicken	Cold Holding	40
Raw fish	Cold Holding	39
Raw fish nuggets	Cold Holding	39

## Observed Violations

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.



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***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.

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Sysco, PFG

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**