

City

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Huey's Permanent O Mobile Establishment Name Type of Establishment 1771 N. Germantown Pkwy O Temporary O Seasonal Address Cordova Time in 11:05; AM AM / PM Time out 01:20; PM AM / PM

03/25/2022 Establishment # 605207862 Embargoed 000 Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 198 Risk Category О3 04 Follow-up Required 级 Yes O No

e Control and Prevention

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered its	tem. For Items marked OUT, mark COS or R for each Item as a	pplicable. Deduct points for category or subcategory.)

119	¥=in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe	id		С
	Compliance Status			cos	R	WT		
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	黨		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	×	0	0	0	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

ᆫ	Compliance Status						P.	**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	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Centrel			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	0	26	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	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			oxic substances properly identified, stored, used		0	Ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
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	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	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	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	r
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43		Single-use/single-service articles; properly stored, used	0	0	r
44		Gloves used properly	0	0	_

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	×	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0	

est recent inspection report in a conspicuous manner. You have the right to request a l n (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

03/25/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

03/25/2022

**** 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) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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	L/III-a			or in a	UUIII

Establishment Name: Huey's

Establishment Number # 605207862

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 (Fahrenhelt)			
Autochlor	Bleach	50				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	38			
Walk in freezer	-10			
Cooler I	38			
Cooler II	38			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Bacon	Cold Holding	80		
Cucumbers	Cold Holding	35		
Cole slaw	Cold Holding	40		
Tomato	Cold Holding	33		
Lettuce	Cold Holding	34		
Boiled eggs	Cold Holding	48		
French onion soup	Hot Holding	200		
Potato soup	Hot Holding	194		
Sliced tomatoes	Cold Holding	41		
Chicken tenders	Hot Holding	145		
French fries	Hot Holding	139		
Tater tots	Hot Holding	143		
Beans	Hot Holding	165		
Ground beef	Hot Holding	165		
Chili	Hot Holding	165		

Observed Wednesday
Observed Violations
Total # [13 Repeated # [0]
6: Employees changing stations and not washing their hands.
13: Onions stored under salmon and tuna in cooler.
14: Cutting boards on line need to be replace, buffed or sand down. It is stained
and have too many grooves.
20: Improper cold holding temperatures.
21: Improper date marking on ready to eat foods.
34: No thermometer in deep freezer.
35: Food not properly labeled thats not in original container. Sugar, onions, flour
37: Food stored on floor in freezer and storage.
39: Sanitizer bucket did not have enough sanitizer. Wiping cloths should be
stored in sanitizer bucket.
42: Scoop stored in container of seasoning. Ice scoops and food scoops should
be properly stored and not stored inside ice or food container.
44: Employees are not changing gloves when they change tasks.
45: Cutting boards on shelf have too many grooves.
53: Floors by line in kitchen needs to be swept and mop.

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information		
Establishment Name: Huey's		
Establishment Number: 605207862		
Comments/Other Observations		
1:		
1: 2: 3: 4: 5: 7: 8: 9: 10: 11: 12: 15: 16: 17: 18: 19: 22: 23: 24: 25: 26: 27: 57:		
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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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Establishment Name: Huey's	
Establishment Number: 605207862	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Name: Huey's			
Establishment Number #: 605207862			
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Sources			
Source Type:		Source:	
Additional Comments			