

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

83

Establishment Name	Houston High		Type of Establishment	<input checked="" type="radio"/> Permanent	<input type="radio"/> Mobile
Address	9755 WOLF RIVER BLVD.			<input type="radio"/> Temporary	<input type="radio"/> Seasonal
City	Germantown	Time in	09:50 AM	AM / PM	Time out
					11:45 AM
Inspection Date	09/16/2022	Establishment #	605246050	Embargoed	000
Purpose of Inspection	<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other				
Risk Category	<input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4 Follow-up Required <input checked="" type="radio"/> Yes <input type="radio"/> No				
					Number of Seats
					200

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance		OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection		R=repeat (violation of the same code provision)	
Compliance Status								COS	R	WT	
	IN	OUT	NA	NO	Supervision						
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties			<input type="radio"/>	<input type="radio"/>	5	
	IN	OUT	NA	NO	Employee Health						
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting			<input type="radio"/>	<input type="radio"/>	5	
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion			<input type="radio"/>	<input type="radio"/>		
	IN	OUT	NA	NO	Good Hygienic Practices						
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use			<input type="radio"/>	<input type="radio"/>	5	
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth			<input type="radio"/>	<input type="radio"/>		
	IN	OUT	NA	NO	Preventing Contamination by Hands						
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed			<input type="radio"/>	<input type="radio"/>	5	
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			<input type="radio"/>	<input type="radio"/>		
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible			<input type="radio"/>	<input type="radio"/>	2	
	IN	OUT	NA	NO	Approved Source						
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source			<input type="radio"/>	<input type="radio"/>	5	
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature			<input type="radio"/>	<input type="radio"/>		
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and undiluted			<input type="radio"/>	<input type="radio"/>		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction			<input type="radio"/>	<input type="radio"/>		
	IN	OUT	NA	NO	Protection from Contamination						
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected			<input type="radio"/>	<input type="radio"/>	4	
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized			<input type="radio"/>	<input type="radio"/>	5	
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served			<input type="radio"/>	<input type="radio"/>	2	

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures			<input type="radio"/>	<input type="radio"/>	5
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding			<input type="radio"/>	<input type="radio"/>	
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature			<input type="radio"/>	<input type="radio"/>	5
19	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures			<input type="radio"/>	<input type="radio"/>	
20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Proper cold holding temperatures			<input type="radio"/>	<input type="radio"/>	
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition			<input type="radio"/>	<input type="radio"/>	
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records			<input type="radio"/>	<input type="radio"/>	
	IN	OUT	NA	NO	Consumer Advisory					
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food			<input type="radio"/>	<input type="radio"/>	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered			<input type="radio"/>	<input type="radio"/>	5
	IN	OUT	NA	NO	Chemicals					
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used			<input type="radio"/>	<input type="radio"/>	5
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used			<input type="radio"/>	<input type="radio"/>	
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan			<input type="radio"/>	<input type="radio"/>	5

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

GOOD RETAIL PRACTICES

[illegible]

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-701, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

	09/16/2022		09/16/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

**** Additional food safety information can be found on our website. <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information	
Establishment Name:	Houston High
Establishment Number #:	605246050

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)
		200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Victory Hot Holder	180
Kolpak Refrigerator	50
Freezer	0
Food Warming Equipment	185

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Yogurt	Thawing	57
Chicken	Hot Holding	157
Chicken Alfredo	Hot Holding	150
Burrito	Hot Holding	138
Cheese Quesodillas	Hot Holding	120
Salad	Cold Holding	40
Spicy Chicken Sandwich	Hot Holding	110
Cheeseburger	Hot Holding	120
Lettuce	Cold Holding	39
Tomato	Cold Holding	38
Chicken	Hot Holding	157
Milk	Cold Holding	47
Milk	Cold Holding	55

Observed Violations

Total # 11

Repeated # 0

1: PIC does not know the proper hot holding temperature, cold holding temperature, or danger zone temperatures. Proper hot holding temperature 135°F and up.

Proper cold holding temperature 41°F and below.

Danger zone temperatures 42-134°F.

19: Several foods reading out of the proper hot holding temperature of 135°F.

Please service the hot holding equipment at the prep table.

20: Lettuce at the cold holding table is reading above 41°F.

Drink and milk coolers are not reaching the proper cold holding temperatures.

Consider freezing metal pans to serve items that are under cold holding temperatures.

21: Please ensure fruit and breakfast sandwiches prepped for the upcoming week have a date.

33: Yogurt was reading out of temperature. Please ensure proper thawing methods are practiced. Ex. Place items under running water.

36: Flies present throughout the kitchen and serving station areas. Please provide covers for foods that are attended.

38: Please provide male employees with beards a beard guard while serving food.

43: Ice machine scoop not properly stored .. ice scoop needs to be cover at all times

44: Please ensure staff are changing out of ripped gloves. Purchase larger gloves to prevent ripping.

45: Cutting boards need to be replace due to severe stains and damage. Cutting grooves are visible.

55: Please post permit receipt in lieu of the actual permit until it arrives.

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Establishment Number : 605246050

Comments/Other Observations

2:
3:
4:
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6:
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8:
9: Food is purchased from Cisco, FSE foods, and Prairie Farms.
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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: Houston High

Establishment Number : 605246050

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

See last page for additional comments.

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Sources

Source Type: Food Source: Cisco

Source Type: Food Source: FSE Foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Follow-up scheduled in 10 days.
Please contact Niani Williams at 901-483-7515 with any questions.