



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name Houston High Type of Establishment Permanent Mobile
 Address 9755 WOLF RIVER BLVD. Temporary Seasonal
 City Germantown Time in 09:50 AM AM / PM Time out 11:45:AM AM / PM
 Inspection Date 09/16/2022 Establishment # 605246050 Embargoed 000
 Purpose of Inspection Routine Follow-up Complaint Preliminary Consultation/Other
 Risk Category 1 2 3 4 Follow-up Required Yes 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 COS or R for each item as applicable. Deduct points for category or subcategory.)

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

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

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
Safe Food and Water							
28	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Pasteurized eggs used where required							
29	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
Water and ice from approved source							
30	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Variance obtained for specialized processing methods							
Food Temperature Control							
31	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
Proper cooling methods used; adequate equipment for temperature control							
32	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Plant food properly cooked for hot holding							
33	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Approved thawing methods used							
34	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Thermometers provided and accurate							
Food Identification							
35	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Food properly labeled; original container; required records available							
Prevention of Food Contamination							
36	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2
Insects, rodents, and animals not present							
37	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Contamination prevented during food preparation, storage & display							
38	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Personal cleanliness							
39	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Wiping cloths: properly used and stored							
40	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Washing fruits and vegetables							
Proper Use of Utensils							
41	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
In-use utensils; properly stored							
42	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Utensils, equipment and linens; properly stored, dried, handled							
43	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Single-use/single-service articles; properly stored, used							
44	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1
Gloves used properly							

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 68-14-705, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

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

**** 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:
- 5:
- 6:
- 7:
- 8:
- 9: Food is purchased from Cisco, FSE foods, and Prairie Farms.
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 58:

***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: 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.