

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 03:25 PM AM / PM Time out 04:15; PM Embargoed 000 04/05/2022 Establishment # 605207862

∰ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

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

e Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for ea

- 17	N≃in c	compli	ance			OUT=not in compliance NA=not applicable NO=not observe	ed		C	05=0	от	ecte	d on-si	te dur	ing ins	spection R=repeat
						Compliance Status	cos	R	WT] [Compliance Sta
	IN	OUT	NA	NK	5	Supervision				П	Т	IN	оит	NA	NO	Cooking and Reheating
	610		-	_	+	Person in charge present, demonstrates knowledge, and				н	П		001	-	1	Control For Sa
1	羅	0			-	performs duties	0	0	5	Ιħ	6	×	0	0	0	Proper cooking time and ter
	IN	OUT	NA	NK	5	Employee Health				1 17	7	0	0	0	滋	Proper reheating procedure
2	$\square X$	0			T	Management and food employee awareness; reporting	0	0		1 🗆	Т	Cooling		Cooling and Holding, D		
3	×	0			I	Proper use of restriction and exclusion	0	0	5	ш	ı	IN	OUT	NA	NO	a Public H
	IN	OUT	NA	NK	5	Good Hygienic Practices				1 17	8	0	0	0	涎	Proper cooling time and ten
4	100	0		0	П	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 17	9	×	0	0	0	Proper hot holding temperal
5	滋	0		0	П	No discharge from eyes, nose, and mouth	0	0	l °	2	0	0	黛	0		Proper cold holding tempera
	IN	OUT	NA	NK	গ	Preventing Contamination by Hands				1 2	1	×	0	0	0	Proper date marking and di-
6	100	0		0	П	Hands clean and properly washed	0	0		1 Fa	9	0	0	×	0	Time as a public health con
7	왮	0	0	6	П	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	22 0		_		_	Time as a public realist con
_	000		_	Ľ	_	alternate procedures followed					Ι	IN	OUT	NA	NO	Consume
8	- XX	0				Handwashing sinks properly supplied and accessible	0	0	2	ΙG	3	X	0	0		Consumer advisory provide
	_	OUT	NA	NK	_	Approved Source		_	_	ľ	-		_	_		food
9	黨	0			_	Food obtained from approved source	0	0		ΙL	1	IN	OUT	NA	NO	Highly Suscept
10	黨	0	0	_0	_	Food received at proper temperature	0	0] _	ΙG	4	0	0	333		Pasteurized foods used; pro
11	×	0			_	Food in good condition, safe, and unadulterated	0	0	5	ΙĽ	1	•	_	(40)		Pasieurizeu ioods used, pro
12	0	0	Ж	0		Required records available: shell stock tags, parasite	0	0	1	ΙГ	Т	IN	оит	NA	NO	Che
	_	_		-		destruction	_	_	_	Į Į.	4			200		
		OUT		NK	-	Protection from Contamination	L.	_				0	0	巡	J	Food additives: approved a
		0	0		-	Food separated and protected	0	0	_	Į <u>Į</u> 2	-	9	0			Toxic substances properly i
14	寒	0	0		ı	Food-contact surfaces: cleaned and sanitized	0	0	5	J L		IN	OUT	NA	NO	Conformance with
15	Ħ	0			-	Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0	0	×		Compliance with variance, HACCP plan

					Compliance status	000	к	**:
	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	200	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
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	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		3%		Food additives: approved and properly used	0	0	
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m res to control the introduction of pathoge s, chemicals, and physical objects into foo

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
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	Т
	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	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Г
44	386	Gloves used properly	0	0	

Person In Charge

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	Food and nonfood-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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

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

04/05/2022

Date Signature of Environmental Health Specialist

04/05/2022

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment In	formation
Establishment Name:	Huey's
Establishment Number	· * 1605207862

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)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Cold holding table	50				
Cucumber	50				
Sliced Tomato	41				
Whole lettuce	41				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				

Observed Violations
Total # 9 Repeated # 0
Repeated # ()
20: Cold holding table not reaching 41 and below
34:
35:
37:
39:
42:
44:
44: 45:
53:

[&]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



Comments/Other Observations	
2:	
3:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
5:	
6:	19
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14:	
15:	
16:	
17:	
18:	
19:	
21:	
22:	
23:	
24:	
25:	
26:	
27:	
57:	
58:	
TTPC-s are at the and of this designant 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 Number: 605207862	Establishment Information	
Establishment Number: 605207862 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Huey's	
Additional Comments (cont'd)	Establishment Number: 605207862	
Additional Comments (cont'd)		
	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Inform	nation	
Establishment Name: Hu	iey's	
Establishment Number #:	605207862	
Committee (Talliber II)	005207602	

Sources	
- with the second	

Source Type: Source:

Additional Comments

Violation #6 has been corrected. Violation #13 has been corrected. Violation #14 has been corrected. Violation #20 has not been corrected. Violation #21 has been corrected.