

Establishment Name

Inspection Date

Risk Category

Ħ 0

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 12:00 PM AM/PM Time out 12:45: PM AM/PM

07/30/2021 Establishment # 605193928 Embargoed 0

Popeye's Louisiana Kitchen, Inc. #4581

4720 Showcase Blvd.

Memphis

Purpose of Inspection O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

Number of Seats 50 Follow-up Required O Yes 疑 No

SCORE

				111-141	tes compliance status (IR, OO1, RA, RO) for each sameeres lies		ii dad	100
12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			С
_					Compliance Status	COS	R	WT
	IN OUT NA NO Supervision							
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices	\Box		
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		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	1
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	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
_		_				-	_	-

Proper disposition of unsafe food, returned food not re

Compliance Status					cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	245	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

L PRACTICES

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		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	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	1
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	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	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Т
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	O	

		R-repeat (violation of the same code provision Compliance Status	cos	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	- 3
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	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	Г
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		0	
58		Tobacco products offered for sale	18	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

07/30/2021

Date Signature of Environmental Health Specialist

07/30/2021 Date

Signature of Person In Charg

**** 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: Popeye's Louisiana Kitchen, Inc. #4581
Establishment Number ≠: 605193928

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
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						
Sanitizer Type	PPM	Temperature (Fahrenheit)				
QA Sanitizer		88				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in freezer	-11					
Reach in cooler	40					
Warming basket	163					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Fries	Cold Holding	-11			
Red beans	Hot Holding	149			
Mashed potatoes	Hot Holding	150			
Mac n cheese	Hot Holding	154			
Legs	Hot Holding	148			
Thighs	Hot Holding	146			
Chicken nuggets	Cold Holding	40			
Biscuits	Cold Holding	40			
Rice	Hot Holding	147			

Observed Violations	
Total # B Repeated # O	
lepeated # ()	
94:	
94: 92:	
5:	

^{***}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 Info	ormation	
Establishment Name:	Popeye's Louisiana Kitchen, Inc. #4581	
Establishment Number	er: 605193928	

Comments/Other Observations	
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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Popeye's Louisiana Kitchen, Inc. #4581			
Establishment Number: 605193928			
Comments/Other Observations (cont'd)			
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Additional Comments (cont'd)			
See last page for additional comments.			
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Establishment Information

Establishment Information Establishment Name: Popeye's Louisiana Kitchen, Inc. #4581			
Establishment Number # 605193928			
Sources			
Source Type:	Food	Source:	CDI
Source Type:		Source:	
Additional Comments			
Mhalimah@rbi.com pdf04581			

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