

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

PIMENTOS KITCHEN AND MARKET - FD-SRV

6450 POPLAR AVE Address

Remanent O Mobile Type of Establishment

Memphis City

Time in 10:50 AM AM / PM Time out 12:10: PM AM / PM

O Temporary O Seasonal

O Farmer's Market Food Unit

Inspection Date

07/08/2022 Establishment # 605249358

Ж3

Embargoed 000

Purpose of Inspection Risk Category

O Follow-up **K**Routine

O Complaint O Preliminary

04

O Consultation/Other Follow-up Required

级 Yes O No

Number of Seats 120

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	05=
					Compliance Status	cos	R	WT] [
	IN	OUT	NA	NO	Supervision				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H
	IN	OUT	NA	NO	Employee Health] [
2	-MC	0			Management and food employee awareness; reporting	0	0		П
3	寒	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				11
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				11
6	滋	0		0	Hands clean and properly washed	0	0		1 [
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [
	IN	OUT	NA	NO	Approved Source				ΙL
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		\prod
	IN	OUT	NA	NO	Protection from Contamination				1 [
13	黛	0	0		Food separated and protected	0	0	4	1 t
14	0	寒	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	

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	243	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	麗	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	X		Food additives: approved and properly used	0	0	5
26	0	25%			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

s to control the introduction of pathogo s, chemicals, and physical objects into foods.

			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	Т
33	ō	Approved thawing methods used	Ō	Ō	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	25	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	-	0	

pecti	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	8
	OUT	Utensiis and Equipment			
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	·
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	Г
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

ost recent inspection report in a conspicuous manner. You have the right to request a hi 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

07/08/2022

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

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV

Establishment Number #: |605249358

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.	\neg
Garage type doors in non-enclosed areas are not completely open.	\neg
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\neg
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	\neg
Smoking observed where smoking is prohibited by the Act.	\rightarrow

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
Single rack dishwasher	Chlorine	100	120						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Left prep cooler	40						
Meat drawer	39						
Right prep cooler	40						
Back Prep cooler	37						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Hamburger	Cooking	189					
Potato soup	Hot Holding	160					
Gumbo	Hot Holding	156					
Lettuce	Cold Holding	41					
Sliced Tomatoes	Cooling	48					
Onions	Cooling	51					
Boiled egg	Cold Holding	38					
Chopped tomatoes	Cold Holding	39					
Ham	Cold Holding	40					
Turkey	Cold Holding	39					
Pimento cheese	Cooling	46					
Tuba salad	Cooling	50					
Chicken salad	Cold Holding	41					
Raw hamburger	Thawing	35					
Raw shrimp	Cold Holding	37					

Observed Violations
Total # 10
Repeated # ()
14: Ice machine needs cleaning to remove pink slime. Drain, wash, rinse, and
sanitize.
23: Consumer advisory missing on menus or tables for items cooked to order.
Add a reminder statement and disclose which items are offered raw and
undercooked.
26: Chemical bottles missing labels
38: Employees handling food missing hair restraints
39: Wiping cloths stored in an inadequate concentration of sanitizer
41: Ice scoop stored uncovered on side of ice machine
42: Clean utensils improperly stored. Must be inverted
46: Commercial dishwasher needs cleaning to remove calcification deposits from
chlorine
53: Floors needs cleaning under equipment to remove buildup
54: Several Vent hood lights out

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

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Establishment Number: 605249358
Comments/Other Observations
1:
2:
1: 2: 3: 4: 5: 6: 7: 8: 9:
4:
5. 6·
7:
8:
10: (NO): No food received during inspection.
11:12: (NA) Shell stock not used and parasite destruction not required at this establishment.
13:
15 :
16:
17: (NO) No TCS foods reheated during inspection.
18: 19:
20:
21:
22: (NA) No food held under time as a public health control.
24: 25: (NA) Establishment does not use any additives or sulfites on the premises.
23. (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57:
58:

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.

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Establishment Number: 605249358					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

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Establishment Name: PI	MENTOS KITCHEN	AND MARKET - FD-SRV					
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Sources							
Source Type:	Food	Source:	Gordon				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						