



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name PIMENTOS KITCHEN AND MARKET - FD-SRV
Address 6450 POPLAR AVE
City Memphis
Inspection Date 07/08/2022
Risk Category 3
Number of Seats 120

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

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] 07/08/2022
Signature of Environmental Health Specialist [Signature] 07/08/2022

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.
- 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)
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 # 0

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



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 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: Gordon

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Additional Comments