TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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-1144														7	
Establishment Name	BABALU TAI	PAS FOOD SERVICES									Farmer's Market Food Unit Permanent O Mobile	8		7	
Address	6450 POPLA	R STE 101				_	Тур	e of E	Establi	shme	O Temporary O Seasonal				
	Memphis		02	2.0	ΩP	N/					at 03:20; PM AM / PM				
City	· · · · · · · · · · · · · · · · · · ·	2 Establishment # 60526378		0			-			me o	# 00.20;1 WI AM/PM				
Inspection Date Purpose of Inspection	Scoutine Scoutine				. Е О Рге			d <u>0</u>			nsultation/Other				
			t.		0 Pre	amina	ary					Number of 8		52	
				vior	i moi				repo	ortec	up Required 🐹 Yes O No I to the Centers for Disease Con	trol and Preven	tion	52	
	contributing facto										control measures to prevent ill	ness or injury.			
(Hark design	ated compliance status	FOODBORNE ILLNESS R (IN, OUT, HA, HO) for each numbered life									ach item an applicable. Deduct points for	r category or subcate	egory.)	
IN=in compliance		e NA=not applicable NO=not observ liance Status		R		S=con	recte	d on-si	ite duri	ng ins	pection R=repeat (violation of t Compliance Status	the same code provisi		R	WT
IN OUT NA NO		Supervision					IN	оυт	NA	NO	Cooking and Reheating of Time				
1 嵐 0	Person in charge pro performs duties	esent, demonstrates knowledge, and	0	0	5	16		0	0	0	Control For Safety (TCS) Proper cooking time and temperatures		0	0	5
IN OUT NA NO		Employee Health od employee awareness; reporting	0		_	17	蕊	0	0	0	Proper reheating procedures for hot ho Ceeling and Heiding, Date Marking		0	0	•
3 実 0	Proper use of restric	tion and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Cont				
IN OUT NA NO		d Hygienic Practices g. drinking, or tobacco use	0	0			民家	0	0		Proper cooling time and temperature Proper hot holding temperatures		00	00	
	No discharge from e	yes, nose, and mouth g Contamination by Hands	ō	ō	5	20		X	0		Proper cold holding temperatures Proper date marking and disposition		00	0	5
6 度 0 0	Hands clean and pro		_	°	5			0	×		Time as a public health control: proced	lures and records	0	0	
7 嵐 0 0 0 8 嵐 0	alternate procedures		0	0		Ħ	IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw ar				
IN OUT NA NO		Approved Source			Ĺ	23	×	0	0	NO	food		0	0	4
	Food obtained from Food received at pro	oper temperature	0	0		24	IN 脳	OUT	NA	NO	Highly Susceptible Popu Pasteurized foods used; prohibited foo		0	0	5
11 <u>実</u> 0 12 0 0 巣 0	Required records av	on, safe, and unadulterated ailable: shell stock tags, parasite	0	0	5	H	IN	OUT	_	NO	Chemicals		-	-	-
IN OUT NA NO	Protect	ion from Contamination				25	0	0	26		Food additives: approved and properly	used	0	0	5
13 <u>泉</u> O O 14 O <u>実</u> O	Food separated and Food-contact surfac	protected es: cleaned and sanitized	8	0	4	26	N N	O OUT	NA	NO	Toxic substances properly identified, st Conformance with Approved		0	0	-
15 溴 0		f unsafe food, returned food not re-	+	-	_	\rightarrow	_	_	_	-	Compliance with variance, specialized		_		5
	served		0	0	2	27	0	0	8			process, and	0	0	~ I
		a are preventive measures to c					-	-			HACCP plan		0	0	
		s are preventive measures to c	ontro	l the	intro	duc	tion	of p	atho	gens			0	0	
Go	od Retail Practice	COS=con	ontro COC	I the	intro ar/All	duc PR	tion	of p	atho	ge na	HACCP plan , chemicals, and physical objec R-repeat (violation of the sa	ts into foods.			U VT
00 00 00	od Retail Practice UT-not in compliance Compl Safe Fo	cos=con iance Status ood and Water	ected o	I the Dolla n-site R	intro arAll Suring WT	inspec	tion tion	of p	atho		R-repeat (violation of the sa Compliance Status Utensils and Equipment	ta into fooda.	cos	R	WT
00000000000000000000000000000000000000	od Retail Practice UT=not in compliance Compl Safe For ted eggs used where r id ice from approved s	COS=con iance Status bed and Water equired curbe	ected o cos 0 0	the n-site R	intro arAll during WT	duc PR	tion tion	of p ((स.इ.	atho ood ar	nd no	R-repeat (violation of the sa Compliance Status	ta into fooda.			WT
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PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 6		
1192201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	1000

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: BABALU TAPAS FOOD SERVICES Establishment Number #: 605263782

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)
Conveyor rack dishwasher	Chlorine	0	180

Equipment Temperature	
Description	Temperature (Fahrenheit)
Meat drawer	73
Left prep cooler	68
Right prep cooler	68
Cold holding line	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Broccoli	Cold Holding	63
Raw salmon	Cold Holding	68
Raw shrimp	Cold Holding	70
Raw steak	Cold Holding	68
Rice	Cold Holding	60
Squash	Cold Holding	60
Chicken chipotle	Hot Holding	160
Pork	Hot Holding	160
Lettuce	Cold Holding	40
Tomatoes	Cold Holding	41
Onions	Cold Holding	42
Shrimp	Hot Holding	157
Pico de gallo	Cold Holding	41
Pork belly	Cooling	105
Rice	Cooling	55

Observed Violations

Total # 5

Repeated # ()

14: Ice machine needs cleaning to remove pink slime. Drain, wash, rinse, and sanitize.

20: Several TCS foods held beyond 41 degrees at a prep cooler and in the meat drawer

41: Scoop handle touching food product

42: Clean utensils should be stored inverted

45: Ice machine needs cleaning. Gaskets need repair on coolers. Several coolers not maintaining proper temperatures.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: BABALU TAPAS FOOD SERVICES Establishment Number : 605263782

Comments/Other Observations	
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: 18: 19: 21: 22: (NA) No food held under time as a public health control. 23: 24: 25: (NA) Establishment does not use any additives or sulfites on the premises. 26: 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57: 58: 58: 58: 58: 58: 58: 58: 58: 58: 58	
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9: 10: (NO): No food received during inspection	
11. (NO). No lood received during inspection.	
12: (NA) Shell stock not used and parasite destruction not required at this establishment.	
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18:	
19:	
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.	
26:	
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:	
57.	
***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.

Establishment Information

Establishment Name: BABALU TAPAS FOOD SERVICES Establishment Number : 605263782

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: BABALU TAPAS FOOD SERVICES

Establishment Number #: 605263782

со
the dock
azolla

Additional Comments