

Establishment Name

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **GULLY'S GRILL** O Permanent MMobile Type of Establishment 6354 UNCLE REMUS RD #4

O Temporary O Seasonal Address

Memphis Time in 12:20 PM AM / PM Time out 01:15: PM AM / PM City 12/03/2021 Establishment # 605263854 Embargoed 000 Inspection Date

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

Risk Category О3 04 Follow-up Required 级 Yes O No rted to the Centers for Dis

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. atus (IN, OUT, HA, HO) for ea

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CC								
	Compliance Status				cos	R	WT	
	IN OUT NA NO Supervision							
1	0	舆			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	0	100			Management and food employee awareness; reporting	0	0	
3	×	Proper use of restriction and exclusion		0	0	5		
Π	IN	OUT	OUT NA NO Good Hygienic Practices					
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	O O Hands clean and properly washed		Hands clean and properly washed	0	0		
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8 0 2			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 1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12			0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status							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	300	0	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	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	386	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	- XX		Food additives: approved and properly used	0	0	5
26	0	100			Toxic substances properly identified, stored, used		0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

R\*repeat (violation of the same code provis

## res to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

		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	L.		
	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	0	Thermometers provided and accurate	0	0	Г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	,		
	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		
41	0	In-use utensils; properly stored	0	0	г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	100	Single-use/single-service articles; properly stored, used	0	0	r		
44	0	Gloves used properly	0	0			

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	100	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	1		
48	窳	Hot and cold water available; adequate pressure	0	0	- 3
49	黨	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	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	200	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	T-6
56	黨	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. within ten (10) days of the date of th

> 12/03/2021 12/03/2021

Signature of Person In Charge Date Signature of Environmental Health Specialist

\*\*\*\* 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 Information									
Establishment Name: GULLY'S GRILL									
Establishment Number #: 605263854	•								
WORK O. T. I. I.									
NSPA Survey - To be completed if		Annillian at all times to an							
Age-restricted venue does not affirmatively resitiventy-one (21) years of age or older.	trict access to its buildings or	raciities at all times to pe	rsons wno are						
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.						
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.						
Garage type doors in non-enclosed areas are r	not completely open.								
Tents or awnings with removable sides or vent	s in non-enclosed areas are r	not completely removed o	ropen.						
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	rohibited.							
Smoking observed where smoking is prohibited	d by the Act.								
W				_					
Warewashing Info Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelf)					
3 comp. sink	Bleach								
S comp. sink	Dieacii								
Equipment Temperature									
Description			Temperature ( Fahr	renhelft					
Reach in cooler			34						
Treach in cooler			34						
Food Temperature									
Description		State of Food	Temperature ( Fah	renhelt)					
I		I .							

Observed Violations
Total # 13
1: Operator/owner failed to demostrate knowledge. He has the wrong chlorine
test strips. He has a pool test strip. He does not know proper temps for beef and for hot holding. His using cold water to wash hands. He has no paper towels at
hand sink. 2: No employee illiness policy present.
8: No paper towels at hand sink.
<ul><li>26: Chemical bleach stored with no lid for closure to prevent spillage.</li><li>43: To go items not stored inverted.</li></ul>
45: Rusty shelving on lower have of table.
46: Improper test strips for sanitizing washware and equipment. 47: Grease residue on equipment exterior and shelving holding grill and stove.
48: No hot water at hand sink. 49: Hot water handle on hand sink does not work.
53: Grease residue on floor. 54: Lighting not covered near stoveand grill.
56: Last inspection not posted.

<sup>&</sup>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



### Establishment Information

Establishment Name: GULLY'S GRILL Establishment Number: 605263854

### Comments/Other Observations

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 9: Restaurant Depot
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: No food present during inspection.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Number: 605263854	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment infori	Vallo likacija		
trafragion fraginalismo de de Autocontractivo de Salvino de Carlo Contractivo de Carlo Car	ULLY'S GRILL		
Establishment Number #:	605263854		
Sources			
Sources			-
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Restaurant depot
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	nts		
No food on truck du	ring this inspection.		
I Can not obtain an e	email address due to re	fusal of operator to sign.	
			eing happy with the score. The score of ority violations are corrected.
I left the inspection a	area without incident.		