

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Coletta's Permanent O Mobile Establishment Name Type of Establishment 1063 S. Parkway E. O Temporary O Seasonal Address Memphis Time in 02:25 PM AM / PM Time out 03:40; PM

03/08/2023 Establishment # 605007724 Inspection Date

Embargoed 000

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

Number of Seats 130 Risk Category **O**3 04 Follow-up Required 狱 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0	OS=co	rrect	ed
					Compliance Status	cos	R	WT	l ⊏		Ξ
	IN	OUT	NA	NO	Supervision					IN	I
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	1 20	H
	IN	OUT	NA	NO	Employee Health				17		1
2	300	0			Management and food employee awareness; reporting	0	0				1
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18		
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	1
		OUT	NA	NO	Preventing Contamination by Hands				21	1 0	1
6	0	寒		0	Hands clean and properly washed	0	0		22	0	П
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	[_	_
	-	-	_	_	alternate procedures followed	-	-	-	l -	IN	4
8	500	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	s 0	П
9	XX.	0	NA	NO		_	0		ΙЬ	IN	d
_	0-0	_	_	-50	Food obtained from approved source	9	0		l ⊫	-	4
10	0	ŏ	0	250	Food received at proper temperature	0	8	5	24	接	١l
11	×	0			Food in good condition, safe, and unadulterated	-	9	١ "	l ⊨	-	4
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ш	IN	ı
	IN	OUT	NA	NO	Protection from Contamination				25		
13	0	凝	0		Food separated and protected	0	0	4	26	員	ī
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	1
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	120	0	0	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	250	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	200	0	0		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

L PRACTICES

			GOO				
		OUT=not in compliance COS=com					
		Compliance Status	cos	R	W		
	OUT						
28	_	Pasteurized eggs used where required	0	0			
29	0	Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0			
	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	г		
34	XX	Thermometers provided and accurate	0	0	г		
	OUT	0-0					
35	0	Food properly labeled; original container; required records available	0	0	Γ		
	OUT	Prevention of Feed Contamination					
36	涎	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	Г		
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	Г		
43	0		0	0	Г		
44	300	Gloves used properly	-	0	г		

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	Ħ	Food and nonfood-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	-:
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	1
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a (10) days of the date of the

03/08/2023

Date Signature of Environmental Health Specialist

Date

03/08/2023

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Coletta's

Establishment Number #: |605007724

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.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)							
Auto-Chlor 3 compartment sink	Quad	200								

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Refrigerator	36						
Downstairs walk-in cooler	39						
Downstairs Walk-in 2	40						
Downstairs freezer 2	10						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Chicken Wings	Hot Holding	124
Lasagna	Hot Holding	112
Chopped bell pepper	Cold Holding	55
Pork shoulder	Hot Holding	155

Observed Violations
Observed Violations
Total # 13
Repeated # 0
6: Employees were switched stations without washing their hands or changing gloves their gloves. 13:
10.
Raw beef being stored on the same refrigerator shelf as chopped celery and cheese. Bread is improperly stored in a drawer with cooking utensils. Boxes of food stored on the floor in the Walk-in cooler in building #2. 14: Ice machine needs cleaning. 19: Chicken wings temp at 124F and lasagna 112F 20: Chopped bell peppers temp. At 55F 21: No date marking on cooked noodles, cooked greens and salads in the refrigerator. 34: Thermometers missing from refrigerator. 36: Live roach crawling on the food prep. table. 38: Employees not wearing hair restraints. 39: Wiping clothes not properly being used. There is no bucket of sanatizing solution. Employees are rinsing the wet cloths in the 3 compartment sink.
44: Gloves are not being used by employees properly. They are not switching out gloves when changing stations. 45: Food prep tables and equipment not properly cleaned. Seeing buildup.
53: Facility needs to be completely cleaned and old equipment that is not in use be removed.

[&]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 Info	orma	tion	
Establishment Name:	Co	letta's	
Establishment Number	er:	60500772	24

Comments/Other Observations	
2:	
3:	
4:	
5:	
7:	20
8:	
9:	
10:	
11 :	
12:	
1 5:	
16:	
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Additional Comments

See last page for additional comments.

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Establishment Information	
Establishment Name: Coletta's	
Establishment Number: 605007724	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Infor	A SHIP HE ASSESSMENT			i i
Establishment Name: C Establishment Number #:	oletta's			
Establishment (valide) w.	605007724			
Sources				
Source Type:	Water	Source:	Mlgw	
Source Type:	Food	Source:	Sysco, US Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			
Safe Food Donation	ı given.			