

Risk Category

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit Permanent O Mobile O Temporary O Seasonal

SCORE

Coletta's Establishment Name Type of Establishment 1063 S. Parkway E. Address Memphis Time in 03:30 PM AM / PM Time out 04:15: PM AM / PM City 06/08/2022 Establishment # 605007724 Embargoed 0 Inspection Date **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

О3

Number of Seats 130 ase Control and Prevention

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# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for e

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0	
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			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	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					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	200	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	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			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

O Yes 疑 No

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

L PRACTICES

			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	Г
33	0	Approved thawing methods used	0	0	
34	×	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 Food 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	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0		0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	-	0	

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	類	Current permit posted	ि	0	6
56		Most recent inspection posted	0	0	٥
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

re to correct any violations of risk factor items within ten (10) days may result in suspension of your ce establishment permit. Items identified as constituting imminent health hazards shall be corrected it ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regi nt. 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. ten (10) days of the date of the

Signature of Person In Charge

06/08/2022

Date Signature of Environmental Health Specialist

06/08/2022

\*\*\*\* 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



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	hment	A	APPENDING TO
1000		CREEK	ALDERE!

Establishment Name: Coletta's

Establishment Number #: |605007724

NSPA Surv	ey – To t	e compl	eted if	#57 is	"No"
Age-restricted (	venue does	not affirmat	tively rest	rict acce	ss to It

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							
Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
CI	100						

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach in coolers	41			
Walk in cooler	40			
Walk in freezer	0			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sauces	Hot Holding	148
Produce	Cold Holding	40
Pasta	Hot Holding	145

Observed Violations
Total # 10
Repeated # 0
8: (IN): All handsinks are properly equipped and conveniently located for food
employee use. Repair the paper towel holder at hand sink on cookline
34: Provide thermometers inside reach in coolers and freezers , etc
39: Keep the wet cloths stored in sanitizer water, etc
41: Keep the coffee filters stored in protected covering in waitress area, etc
43: Keep the foil pans, etc, stacked right side down on shelves in kitchen
46: Provide test strips, etc
47: Clean inside reach in coolers and around the dishmachine, etc
51: Provide self closure on employee restroom door and provide a covered
' '
waste container inside employee restroom , etc
53: Clean and replace the stained and damaged ceiling tiles in kitchen and
seating area , etc , clean floors and walls , cooking equipment , etc , clean
ventahood filters and ventahood , keep the mops and brooms stored hanging up
, etc
55: Please post recent food permit

<sup>\*\*\*</sup>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: Coletta's	
Establishment Number: 605007724	

Comments/Other Observations	
2:	
3:	
4:	
5:	
6:	10
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1: 2: 3: 4: 5: 6: 7: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 24: 25: 26: 27: 57: 58:	
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***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 Name: Coletta's  Establishment Number: 605007724	Establishment Information	
Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Coletta's	
Additional Comments (cont'd)	Establishment Number: 605007724	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	Additional Commants (south)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Inform	nation				
Establishment Name: Coletta's					
Establishment Number #:	605007724				
Sources					
Source Type:	Food	Source:	Food		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Commen	ıts				
2021 permit posted , please post recent food permit , etc , use bleach etc for disinfectants , etc					