



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: Coletta's
Address: 1063 S. Parkway E.
City: Memphis
Inspection Date: 06/08/2022
Time in: 03:30 PM
Time out: 04:15 PM
Risk Category: 03
Number of Seats: 130

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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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: S BURNS
Date: 06/08/2022
Signature of Environmental Health Specialist: C M J Z
Date: 06/08/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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.
- Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Auto chlor / 3 comp sink	Cl	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



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Comments/Other Observations

- 1:
- 2:
- 3:
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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.

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

Establishment Information

Establishment Name: Coletta's

Establishment Number : 605007724

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food

Source: Food

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

2021 permit posted , please post recent food permit , etc , use bleach etc for disinfectants , etc