

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 95

O Farmer's Market Food Unit **Holiday Hams** Permanent O Mobile Establishment Name Type of Establishment 2087 Union Ave. O Temporary O Seasonal Address Memphis Time in 10:30 AM AM / PM Time out 11:45; AM City

05/18/2023 Establishment # 605200323 Inspection Date

Embargoed 000

级 Yes O No

Follow-up Required

O Follow-up **E**Routine O Complaint O Preliminary

Purpose of Inspection O Consultation/Other

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		0	
	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			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	3%	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		NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	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	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	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

		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	ľ
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	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	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	25	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	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	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ī
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pect	Of 1	R-repeat (violation of the same code provision)		-	140
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	麗	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	凝	Nonfood-contact surfaces clean	0	0	-
	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	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	0	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	П
56	0	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	8	١
59		If tobacco products are sold, NSPA survey completed	0	0	

us manner. You have the right to request a h ten (10) days of the date of th

05/18/2023

Date Signature of Envi

05/18/2023

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Holiday Hams Establishment Number #: [605200323]

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
EcoLab 3 compartment sink	Bleach Quaternary	100					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
RIC 1	40			
RIC 2	45			
RIC 3	34			
RIC 4	40			

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Chicken tortilla soup	Hot Holding	175				
Chili	Hot Holding	180				
Au jous	Hot Holding	190				
Broccoli cheese soup	Hot Holding	160				
Black bean & corn salsa	Cold Holding	48				
Ham & turkey mix	Cold Holding	41				
Diced eggs	Cold Holding	48				
Diced tomatoes	Cold Holding	48				
Chicken	Cold Holding	38				
Lettuce	Cold Holding	42				
Pimento cheese	Cold Holding	41				
Guacamole	Cold Holding	50				
Sauerkraut	Cold Holding	45				
Salsa	Cold Holding	41				
Sliced tomatoes	Cold Holding	50				

Observed Violations
Total # 11
Repeated # 0
6: Employee is not practicing hand washing. Employees must wash hands before glove use and after entering workspace from a different area. Employees
must wash hands after eating, drinking, changing tasks and/or stations, using the restroom, etc.
14: The cutting boards are deeply stained and grooved. Please clean or replace cutting boards.
20: Proper cold holding temperature is not being practiced. Cold holding foods are over 41 degrees, and cold holding foods should be 41 degrees or below.
21: Date marking is not being properly practiced. Discard date must be included. Products can only be held for a maximum of 7 days. Example: 5/18-5/24.
35: Food containers are not labeled according to contents. Label foods according to contents.
38: Food employees are not wearing hats or hairnets. Food employees must wear hat or hairnet.

39: Wiping cloths are improperly stored. Wiping cloths must be stored in receptacle after use and when not in use.

45: Reach-in coolers are not clean. Please clean interior of coolers and maintain cleanliness. The microwave is not clean. Please clean microwave after each use if applicable. Door to walk-in freezer is not secured or closed. Fix door at walk-in freezer to properly secure.

47: The bottom of food prep tables are not clean. The handles of reach-in coolers are greasy. Please clean exterior of equipment and maintain cleanliness. 53: The floors, walls, and ceilings are not clean. The ceiling in the lobby and kitchen is stained. The walls and ceiling are not stained and dirty in the kitchen. Please clean and/or replacr damaged areas, and maintain cleanliness. 55: Permit is expired. Permit expired in 2021. Please bring permit current

through 2024 cycle. Please call 901-222-9175 for more information. Please post current permit.

[&]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: Holiday Hams	
Establishment Number: 605200323	

Comments/Other Observations	
1: 2: Posted in drive-thru area on wall by door 3: 4: 5: 7: 8: 9: 10: Not observed at this time. 11: 12: 13: 15: 16: Observed hot sandwiches being prepared correctly.	
2: Posted in drive-thru area on wall by door	
3:	
4:	
5. ₇ .	
8·	
9:	
10: Not observed at this time.	
11:	
12:	
13: 15:	
16: Observed hot sandwiches being prepared correctly.	
17. Frozen souns	
18:	
1 9:	
22:	
23:	
24:	
25:	
20. 27·	
16: Observed hot sandwiches being prepared correctly. 17: Frozen soups 18: 19: 22: 23: 24: 25: 26: 27: 57: Posted on front door facing Union 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5:	
1:	
2:	
3:	
4:	
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10. 1.	
2:	
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5:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: Holiday Hams	
Establishment Number: 605200323	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
occ hast page for additional comments.	

Establishment Information		
Establishment Name: Holiday Hams		
Establishment Number #: 605200323		
Sources		
Source Type: Food	Source:	Gordon's, Sysco, Off The Dock
Source Type:	Source:	
Additional Comments		
Safe food donation pamphlet given		