



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Holiday Hams
Address: 2087 Union Ave.
City: Memphis
Inspection Date: 05/18/2023
Time in: 10:30 AM
Time out: 11:45 AM
Risk Category: 03
Number of Seats: 95

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 sections: 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, and 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: [Signature] Date: 05/18/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/18/2023

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: 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**

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.



**Establishment Information**

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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.
- 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:

\*\*\*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***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Gordon's, Sysco, Off The Dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Safe food donation pamphlet given