

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

SCORE

O Farmer's Market Food Unit MEMPHIS SCHOLARS CALDWELL GUTHRIE Remanent O Mobile Establishment Name Type of Establishment 951 CHELSEA AVE O Temporary O Seasonal Address Memphis Time in 09:35 AM AM/PM Time out 10:15: AM AM/PM City 01/10/2024 Establishment # 605260415 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Risk Category О3 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		0
	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	盔	٥			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	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	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		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	嵩	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	Ä	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							WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	0.0	0			oxic substances properly identified, stored, used		0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RE						
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT		-		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		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	文	Approved thawing methods used	0	0	1	
34	X	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	1	
37	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	0	Personal cleanliness	0	0	Г	
39	180	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0		
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	Г	
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0		0	0	Г	
44	10	Gloves used properly	0	0		

pect	on	R-repeat (violation of the same code provision)		-	147						
		Compliance Status	cos	R	W						
	OUT	Utensiis and Equipment	_	_	_						
45	0	constructed, and used	0	0	1						
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1						
47	0	Nonfood-contact surfaces clean	0	0	1						
	OUT	Physical Facilities	$\top$								
48	0	Hot and cold water available; adequate pressure	0	0	-:						
49	0	Plumbing installed; proper backflow devices	0	0	2						
50	0	Sewage and waste water properly disposed	0	0	- 2						
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0							
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1						
53	3%	Physical facilities installed, maintained, and clean	0	0	-						
54	0	0	0	0	0	0	0	Adequate ventilation and lighting; designated areas used	0	0	1
	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	0							
59		If tobacco products are sold, NSPA survey completed	0	0							

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of the

01/10/2024

Signature of Person In Charge

01/10/2024

Date

\*\*\*\* 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



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H-Cf3	hire	hmont	limite	ormation

Establishment Name: MEMPHIS SCHOLARS CALDWELL GUTHRIE

Establishment Number #: | 605260415

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
	Quaternary	300					
	l						

Equipment Temperature								
Description	Temperature ( Fahrenheit)							
Milk cooler	32							

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit				
Milk	Cold Holding	32				
Mixed vegetables	Hot Holding	142				

Observed Violations								
Total # 7								
Repeated # ()								
33: Raw chicken improperly thawing inside 3 compartment sink								
34: Cooking thermometers not provided								
39: Dirty wiping cloth stored on prep table								
42: Clean utensils stored haphazardly in metal container								
46: Dirty 3 compartment sink								
53: Dirty floor, inoperable walk-in cooler, inoperable ice machine								
55: CURRENT PERMIT MUST BE PAID AND POSTED IMMEDIATELY I								
133. CORRENT FERMIT MOST BE FAID AND FOSTED IMMEDIATELT T								

<sup>&</sup>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



Comments/Other Observations	
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r. B: No food was observed in the cooling process. However, foc	ad is cooled down in motal containers before placing insid
alk-in cooler	ou is cooled down in metal containers before placing insid
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7:	
7: 3:	
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**See page at the end of this document for any violations that could	d not be displayed in this space.
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: MEMPHIS SCHOLARS CALDWELL GUTHRIE					
Establishment Number: 605260415					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
see last paye ioi auditional comments.					

Establishment Information

Establishment Name: MEMPHIS SCHOLARS CALDWELL GUTHRIE			
Establishment Number #: 605260415			
Sources			
Source Type:	Food	Source:	Sysco
Source Type:		Source:	
Additional Comments			
Thaw raw chicken under cold running water/etaylor@feedwells.com			

Establishment Information