

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

mer's Market Food Unit	() '	L
manent O Mobile		

SCORE

O Fem Popeye's Louisiana Kitchen, Inc. #4581 @ Per Establishment Name Type of Establishment 4720 Showcase Blvd. O Temporary O Seasonal Memphis Time in 10:40 AM AM / PM Time out 11:40: PM 09/20/2023 Establishment # 605193928 Embargoed 000 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category **O**3 04 Follow-up Required 0

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

(Mark designated compliance status (IK, OUT, HA, HO) for each numbered item. For items marked O	T, mark COS or R for each Item as applicable	Deduct points for category or subcategory.)
-------------------------------------------------------------------------------------------------	----------------------------------------------	---------------------------------------------

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																		
					Compliance Status	cos	R	WT Compliance Status					cos	R	WT			
	IN	OUT	NA	NO	Supervision		IN OUT NA NO Cooking and Reheating of Time/Temperature				Cooking and Reheating of Time/Temperature							
Ε.	麗	$\overline{}$			Person in charge present, demonstrates knowledge, and	0			1 L	"	`` `				Control For Safety (TCS) Foods			
יו	560	0			performs duties	0	0	5	J [1	6 (ञा	0	0	×	Proper cooking time and temperatures	0	0	- 5
			NA	NO	Employee Health] [1	7 (٥ [0	0	X	Proper reheating procedures for hot holding	0	0	J
2	DK.	0			Management and food employee awareness; reporting	0	0		1 🗆	Τ.				NO	Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	•	Ш	"	N C	TUC	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				l [1	8 (ग	0	0	×	Proper cooling time and temperature	0	0	$\overline{}$
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 🖪	9 (2	0	0	×	Proper hot holding temperatures	0	0	
5	200	0			No discharge from eyes, nose, and mouth	0	0			0 2		0	0		Proper cold holding temperatures	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands] [2	21 🕱 O O Proper date marking and dispos		Proper date marking and disposition	0	0				
6	黨	0		0	Hands clean and properly washed	0	0		دا ا	2 (٥l	0	×	0	Time as a public health control: procedures and records	0	0	
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ							ŭ	Ľ	
Ľ.			_		alternate procedures followed	_		_	Į Į	1	N C	TUC	NA	NO	Consumer Advisory		_	_
8	蕊	O	NA	LDS.	Handwashing sinks properly supplied and accessible	0	0	_2	l 2	3 0	٥l	0	323		Consumer advisory provided for raw and undercooked	0	o	4
-			NA	NO	Approved Source			ΗЬ	+		NUT	NA	NO	food		ш		
9	黨	0		-	Food obtained from approved source	0	0		LН	1	N C	TUC	NA	NO	Highly Susceptible Populations		_	_
10			0	\approx	Food received at proper temperature	0	0	5	2	4 (٥l	0	333		Pasteurized foods used; prohibited foods not offered	0	o	5
111	×		0.0		Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite			•	ΙЬ	+	+	-			-,	_	ш	
12	0	0	×	0	destruction	0 0 II IN		N C	TUC	NA	NO	Chemicals						
			NA	NO	Protection from Contamination					5 (2		0	0		Food additives: approved and properly used	0	0	- 5
13	Ä	0	0		Food separated and protected	0	0	4] [2	6 8	K	0			Toxic substances properly identified, stored, used	0	0	3
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 [I	N C	TUC	NA	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2] [2	7 (9	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WI	7 F			Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	О	1	1 1	45	M	Food and nonfood-contact surfaces cleanable, properly designed,	0	О	•
29	0	Water and ice from approved source	0	0	2	1 I	40	(44)	constructed, and used	١.	I۷I	1
30		Variance obtained for specialized processing methods	0	0	1] [46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				1 L	40	•	vvarewasining racinoes, installed, maintained, dised, test surps	_		'
		Proper cooling methods used; adequate equipment for temperature	0		Γ.	1 F	47	0	Nonfood-contact surfaces clean	0	0	1
31	0	control	١ ٥	0	2	11		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	11			Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ŏ	ŏ	1	11	49		Plumbing installed; proper backflow devices	ŏ	Ŏ	2
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-	_	d t	51 O Toilet facilities: properly constructed, supplied, cleaned		ŏ	ŏ	1	
75	6=2	For decree de la balanta de la la contra de la contra del la contra de la contra del la c	┰	┰	T .	11					$\overline{}$	
35	×	Food properly labeled; original container, required records available	0	0	1	ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	이	1
	OUT	Prevention of Food Contamination			1 [53	0	Physical facilities installed, maintained, and clean	0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2][54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	1 [55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	1 [Compliance Status		YES	NO	WT	
	OUT	Proper Use of Utensils		_		11	Non-Smokers Protection Act			_		
41	0	In-use utensils; properly stored	0	0	1	1 t	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	7 ľ	58		Tobacco products offered for sale	0	窯	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 t	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1,						

in (10) days of the date of the

09/20/2023

09/20/2023 Date

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Popeye's Louisiana Kitchen, Inc. #4581 Establishment Number ≢: [605193928

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.	Yes
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.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink	Hydrion	100	65					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Refrigerator	32				
Freezer	-3				
Freezer	-4				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				

Observed Violations
Total # 2
Repeated # 0
35: Food improperly labeled once outside the original containers in the walk in cooler.
45: Microwave needs to be cleaned. Ice machine has pink slime in it, please
wash rinse and sanitize the ice machine.

[&]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: Popeye's Louisiana Kitchen, Inc. #4581

Establishment Number: 605193928

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee illness policy posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed hands cleaned and properly washed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food obtained from an approved source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling done at the time of inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: Food additives approved and properly used.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

1:

2: 3:

4:

15:

(p:

58:

1:

ე.

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 Name: Popeye's Louisiana Kitchen, Inc. #4581				
Establishment Number: 605193928				
Comments/Other Observations (cont'd)				
Comments/Other Observations (cont a)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last page for additional comments.				

Establishment Information

Establishment Number #:	opeye's Louisiana Kitcl 605193928	nen, Inc. #4581		
Sources				
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			
No food temperatur	es due to business clos	sed for deep cleaning.		

Establishment Information