

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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	CC	DR	E

Number of Seats 32

O Farmer's Market Food Unit Yo Mama Restaurant Remanent O Mobile Establishment Name Type of Establishment 2545 Jackson Ave. O Temporary O Seasonal Address Memphis Time in 02:10 PM AM / PM Time out 02:40: PM AM / PM City 09/05/2023 Establishment # 605220845 Embargoed 0 Inspection Date ₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

О3

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for ea

10	¥ =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
Compliance Status CO							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	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	×	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	cos	R	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	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	386	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=com	GOO		
		Compliance Status	COS		_
	TOUT		-	- 11	-
28		Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
	OUT	Food Temperature Control	1		
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	Γ
32	0	Plant food properly cooked for hot holding	0	0	Н
33	Ō	Approved thawing methods used	O	Ō	Н
34	XX	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	Г
37	338	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	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	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	0	0	П

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	000		
45	Ħ	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	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
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	2%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XK	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

09/05/2023

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Signature of Person in Charge

**** 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: Yo Mama Resta								
Establishment Number #: [605220845								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings or	r facilities at all times to	persons who are					
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable for	orm of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not con:	spicuously posted at ev	ery entrance.					
Garage type doors in non-enclosed areas are r	not completely open.							
Tests as successful with an acceptance of the control of the contr	- 11			_				
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	a or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.						
Smoking observed where smoking is prohibited	d hu the Act			_				
amoking deserved where smoking is promoted	a by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)				
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
Food Temperature								
Description		State of Food	Temperature (Fah	renhelt)				
			Tomporation (Tall					

Observed Violations
Total # 8 Repeated # 0
Repeated # 0
31:
34:
37:
39:
45:
45: 47:
53:
54:

[&]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: Yo Mama Restaurant	
Establishment Number: 605220845	
A PROMOTO CONTROL CONT	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:	
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Additional Comments	

Additional Col	mments				
See last pa	age for addition	onal comm	ents.		

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

Establishment Name: Yo Mama Restaurant			
Establishment Number: 605220845			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information						
Establishment Name: Yo Mama Restaurant						
Establishment Number #: 605220845						
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Sources	1					
Source Type:	Source:					
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Course Type:	Courage					
Source Type:	Source:					
Source Type:	Source:					
Source Type.	Source.					
Source Type:	Source:					
300.00 1960.						
Additional Comments						
Barbarajones954@yahoo.com						