



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name MEMPHIS SCHOLARS CALDWELL GUTHRIE Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 951 CHELSEA AVE ☐ Temporary ☐ Seasonal

City Memphis Time in 09:35 AM AM / PM Time out 10:25 AM AM / PM

Inspection Date 09/13/2022 Establishment # 605260415 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats

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.)

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						
IN	OUT	NA	NO	COS	R	WT
Supervision						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Person in charge present, demonstrates knowledge, and performs duties						
Employee Health						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Management and food employee awareness, reporting						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper use of restriction and exclusion						
Good Hygienic Practices						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper eating, tasting, drinking, or tobacco use						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
No discharge from eyes, nose, and mouth						
Preventing Contamination by Hands						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Hands clean and properly washed						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					2
Handwashing sinks properly supplied and accessible						
Approved Source						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food obtained from approved source						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food received at proper temperature						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food in good condition, safe, and unadulterated						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Required records available: shell stock tags, parasite destruction						
Protection from Contamination						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					4
Food separated and protected						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Food-contact surfaces: cleaned and sanitized						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					2
Proper disposition of unsafe food, returned food not re-served						

Compliance Status						
IN	OUT	NA	NO	COS	R	WT
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						
<input type="checkbox"/>	<input type="checkbox"/>					5
Proper cooking time and temperatures						
<input type="checkbox"/>	<input type="checkbox"/>					5
Proper reheating procedures for hot holding						
Cooling and Holding, Date Marking, and Time as a Public Health Control						
<input type="checkbox"/>	<input type="checkbox"/>					5
Proper cooling time and temperature						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper hot holding temperatures						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper cold holding temperatures						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Proper date marking and disposition						
<input type="checkbox"/>	<input type="checkbox"/>					5
Time as a public health control: procedures and records						
Consumer Advisory						
<input type="checkbox"/>	<input type="checkbox"/>					4
Consumer advisory provided for raw and undercooked food						
Highly Susceptible Populations						
<input type="checkbox"/>	<input type="checkbox"/>					5
Pasteurized foods used; prohibited foods not offered						
Chemicals						
<input type="checkbox"/>	<input type="checkbox"/>					5
Food additives: approved and properly used						
<input checked="" type="checkbox"/>	<input type="checkbox"/>					5
Toxic substances properly identified, stored, used						
Conformance with Approved Procedures						
<input type="checkbox"/>	<input type="checkbox"/>					5
Compliance with variance, specialized process, and HACCP plan						

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)					
Compliance Status					
OUT	COS	R	WT		
Safe Food and Water					
<input type="checkbox"/>			1		
Pasteurized eggs used where required					
<input type="checkbox"/>			2		
Water and ice from approved source					
<input type="checkbox"/>			1		
Variance obtained for specialized processing methods					
Food Temperature Control					
<input type="checkbox"/>			2		
Proper cooling methods used; adequate equipment for temperature control					
<input type="checkbox"/>			1		
Plant food properly cooked for hot holding					
<input type="checkbox"/>			1		
Approved thawing methods used					
<input type="checkbox"/>			1		
Thermometers provided and accurate					
Food Identification					
<input type="checkbox"/>			1		
Food properly labeled; original container; required records available					
Prevention of Food Contamination					
<input type="checkbox"/>			2		
Insects, rodents, and animals not present					
<input type="checkbox"/>			1		
Contamination prevented during food preparation, storage & display					
<input type="checkbox"/>			1		
Personal cleanliness					
<input type="checkbox"/>			1		
Wiping cloths: properly used and stored					
<input type="checkbox"/>			1		
Washing fruits and vegetables					
Proper Use of Utensils					
<input type="checkbox"/>			1		
In-use utensils; properly stored					
<input type="checkbox"/>			1		
Utensils, equipment and linens; properly stored, dried, handled					
<input type="checkbox"/>			1		
Single-use/single-service articles; properly stored, used					
<input type="checkbox"/>			1		
Gloves used properly					

Compliance Status					
OUT	COS	R	WT		
Utensils and Equipment					
<input type="checkbox"/>			1		
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
<input type="checkbox"/>			1		
Warewashing facilities; installed, maintained, used, test strips					
<input type="checkbox"/>			1		
Nonfood-contact surfaces clean					
Physical Facilities					
<input type="checkbox"/>			2		
Hot and cold water available; adequate pressure					
<input type="checkbox"/>			2		
Plumbing installed; proper backflow devices					
<input type="checkbox"/>			2		
Sewage and waste water properly disposed					
<input checked="" type="checkbox"/>			1		
Toilet facilities: properly constructed, supplied, cleaned					
<input type="checkbox"/>			1		
Garbage/refuse properly disposed; facilities maintained					
<input checked="" type="checkbox"/>			1		
Physical facilities installed, maintained, and clean					
<input type="checkbox"/>			1		
Adequate ventilation and lighting; designated areas used					
Administrative Items					
<input checked="" type="checkbox"/>			0		
Current permit posted					
<input type="checkbox"/>			0		
Most recent inspection posted					
Compliance Status					
Non-Smokers Protection Act					
<input checked="" type="checkbox"/>			0		
Compliance with TN Non-Smoker Protection Act					
<input type="checkbox"/>			0		
Tobacco products offered for sale					
<input type="checkbox"/>			0		
If tobacco products are sold, NSPA survey completed					

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 09/13/2022 Signature of Environmental Health Specialist [Signature] Date 09/13/2022

**** 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**



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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 infiltrating 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	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in cooler	39
Walk-in freezer	-4
Arctic Air cooler	34
Milk cooler	30

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Hamburgers	Hot Holding	178
Mac and cheese	Hot Holding	182
Milk	Cold Holding	33
Italian wraps	Cold Holding	40
Sweet bbq chicken pattiee	Hot Holding	137

Observed Violations

Total # 3

Repeated # 0

51: Paper towels not provided

53: Inoperable Hot box

55: Current permit must be posted

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Comments/Other Observations

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Additional Comments

See last page for additional comments.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Establishment Number #:	605260415

Sources

Source Type:	Food	Source:	U.S. Foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

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