



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
92

Establishment Name: BAD BREAKFAST
Address: 6450 POPLAR AVE SUITE 119
City: Memphis
Inspection Date: 02/25/2022
Time in: 01:40 PM
Time out: 02:20 PM
Risk Category: 03
Number of Seats: 141

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 columns: Compliance Status and Compliance Status. Rows include 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 columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and 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: 02/25/2022
Signature of Environmental Health Specialist: [Signature] Date: 02/25/2022

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)
Commercial dishwasher	Chlorine	120	100

Equipment Temperature

Description	Temperature (Fahrenheit)
Chef cooler	42
Prep cooler	37
Egg cooler	41
Hotbox	144

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Strawberry jam	Cold Holding	39
Shrimp	Cooking	147
Spinach	Cold Holding	40
Grits	Hot Holding	156
Chicken	Hot Holding	136
Baked beans	Hot Holding	185
Tomato	Cold Holding	40
Lettuce	Cold Holding	40
Ham	Cold Holding	40
Ham (Egg cooler)	Cold Holding	47
Shrimp (Egg cooler)	Cold Holding	45
Tomatoes (Egg cooler)	Cold Holding	44

Observed Violations

Total # 4

Repeated # 0

20: Improper cold holding of food at the egg cooler. Several items were above 41 degrees. Try using metal pans.

41: Ice scoop stored uncovered on top of machine.

45: Several cutting boards need to be replaced due to wear and tear.

46: Improper warewashing and rinsing of utensils in a hand sink. Warewashing must only occur at the 3 compartment sink or using the commercial dishwasher.



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Comments/Other Observations

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***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.

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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: Benny keith

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Additional Comments