

Establishment Name

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **BAD BREAKFAST** Permanent O Mobile Type of Establishment

6450 POPLAR AVE SUITE 119 O Temporary O Seasonal Address

Memphis Time in 01:40 PM AM/PM Time out 02:20: PM AM/PM City 02/25/2022 Establishment # 605309693 Embargoed 000

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

Number of Seats 141 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, HO) for each

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						S R WT Compliance Status					COS	F	ŧΤ														
	IN	OUT	NA	NO	Supervision											IN	ı İ,	TUC	NA	NO	Cooking and Reheating of Time/Temperature							
ь.	0=0	_		_	Person in charge present, demonstrates knowledge, and	_			н	'''				110	Control For Safety (TCS) Foods													
ľ	氮	0			performs duties	0	0	5	1	6 2	1	0	0	0	Proper cooking time and temperatures	0	T	ग										
		OUT	NA	NO	Employee Health				1	7 C		0	0	X	Proper reheating procedures for hot holding	0	C	Л										
2	$\square X$	0			Management and food employee awareness; reporting	0 0		0 0		0 0		0 0		0 0		0 0		0 0		T	Ι.				Cooling and Holding, Date Marking, and Time as			
3	寒	0			Proper use of restriction and exclusion	0	a a 5 I INTOUTINATINO		a Public Health Control																			
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 C	т	0	×Τ	0	Proper cooling time and temperature	0	To											
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1 1	9 🛭			0		Proper hot holding temperatures	0	C	Л										
5	滋				No discharge from eyes, nose, and mouth	0	0	L.		10 C			0		Proper cold holding temperatures	0	C	Ŋ										
		OUT	NA	NO	Preventing Contamination by Hands				[2	H 2	(0	0	0	Proper date marking and disposition	0	C	2]										
6	黨	0		0	Hands clean and properly washed	0	0		₂	2 0	М	0	×	0	Time as a public health control: procedures and records	0	Ιc	s١										
۱,	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ							_	Ľ	1										
Ŀ	-		_	_	alternate procedures followed	_	- -		ΙÞ	10	C	TUC	NA	NO	Consumer Advisory	_	_	_										
8		0		NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	2	13 XI	RI.	0	οl		Consumer advisory provided for raw and undercooked food	0	10	١										
9	×		NA	NO		_			н	IN	_	TUC	NA	NO	Highly Susceptible Populations	-	느	_										
_			~	-	Food obtained from approved source	0	0		ΙH	II.	4	701	NA.	NO	righty ousceptible Populations	-	_	_										
10		0	_	200	Food received at proper temperature Food in good condition, safe, and unadulterated	0	ŏ	5	2	4 C	ш	0	X		Pasteurized foods used; prohibited foods not offered	0	C	۱.										
۳.	×		0.0		Required records available: shell stock tags, parasite			1 *	ΙЬ	+	٠	-	_			-	_	_										
12	0	0	×	0	destruction	0	0		Ш	IN OUT NA NO		NO	Chemicals															
		OUT	NA	NO	Protection from Contamination					5 C			X()		Food additives: approved and properly used	0	TC	л										
13	篾				Food separated and protected	0	0	4	2	6 8	3	0			Toxic substances properly identified, stored, used	0	C	7										
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0	TUC	NA	NO	Conformance with Approved Procedures													
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 C	ŀ	0	×		Compliance with variance, specialized process, and HACCP plan	0	C	'n										

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

			GOX	D R	Эľ.	IL PRA	CTIC	ES .			
OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
Compliance Status					COS R WT Compliance Status			Compliance Status	COS	R	WT
OUT Safe Food and Water							OUT Utensils and Equipment				
28 29		Pasteurized eggs used where required	0		1	45	335	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	1
30		Water and ice from approved source	8		1	╌	-	constructed, and used	-	-	-
30	OUT	Variance obtained for specialized processing methods				46	123	Warewashing facilities, installed, maintained, used, test strips	0	0	1
_	001		_	_	_	l	-	No. de la contraction de la co	+-	-	-
31	0	Proper cooling methods used; adequate equipment for temperature	0	lo	l 2	47	-	Nonfood-contact surfaces clean	0	0	1
٠.	-	control	_	-	_		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container, required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				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		OUT Administrative Items				
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0		
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	1 "
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_			Non-Smokers Protection Act			_	
41	120	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	- X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		0
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	1
44	10	Gloves used properly	0	0	1	1 —		· · · · · · · · · · · · · · · · · · ·			

conspicuous manner. You have the right to request a hearing regarding this report by filing a written request v I8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

02/25/2022

02/25/2022

Date

RDA 629

Signature of Person In Charge

**** 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



Establishment Information

Establishment Name: BAD BREAKFAST
Establishment Number #: 605309693

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\vdash
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\vdash
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	Note of Sec.	Towns of the African Land
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 Made de la companya del companya del companya de la compa							
Observed Violations							
Total # [4							
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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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: BAD BREAKFAST	
Establishment Number: 605309693	
Comments/Other Observations	
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Additional Comments	

See last page for additional comments.

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Establishment Number: 605309693	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information							
Establishment Name: BAD BREAKFAST							
Establishment Number #: 605309693							
Sources							
Source Type: Food	Source:	Benny keith					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							