

Establishment Name

Inspection Date

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit O Permanent MMobile

Type of Establishment

O Temporary O Seasonal

级 Yes O No

SCORE

Nashville City

975 Main St

Memphis Soul Cafe MT #683

Time in 10:55 AM AM / PM Time out 11:30: AM

04/22/2023 Establishment # 605305563 Embargoed 30

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	∉ -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
		Compliance Status OUT NA NO Supervision Person in charge present, demonstrates knowledge, and performs duties OUT NA NO Employee Health Management and food employee awareness; reporting Proper use of restriction and exclusion OUT NA NO Good Hyglenic Practices O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth OUT NA NO Preventing Centamination by Hands O Hands clean and properly washed O O Hands clean and properly washed O O Hands clean and properly supplied and accessible OUT NA NO Approved Source O Food obtained from approved source O Food obtained from approved source O Required records available: shell stock tags, parasite destruction OUT NA NO Protection from Contamination O Food separated and protected				COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0					0	5
	IN	OUT	NA	NO	Employee Health			
2	$\neg x$	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	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	200	_		_	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0		0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO				
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	26			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0		0	0	
	IN	OUT	NA	NO				
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	SER	0			Proper disposition of unsafe food, returned food not re-		0	2

	Compliance Status							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	,
	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	Proper hot holding temperatures	0	0	
20	0	- X	0		Proper cold holding temperatures	0	0	5
21	0	250	0	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/20	du du
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
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	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ŀ
44	10	Gloves used properly	- 0	0	

		R-repeat (violation of the same code provision Compliance Status	COS	R	W)
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	ि	0	П
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

Date

04/22/2023

Date

**** 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) 6153405620 Please call (to sign-up for a class.

04/22/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Memphis Soul Cafe MT #683
Establishment Number #: |605305563

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.	1
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)		
3 comp sink not set up					

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Reach in freezer	14			
Reach in cooler	39			
Prep cooler	33			

State of Food	Temperature (Fahrenheit)
Cold Holding	38
Cold Holding	64
Hot Holding	136
Cold Holding	54
Cold Holding	54
Cold Holding	41
Cold Holding	43
Cold Holding	59
	Cold Holding Cold Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding

Observed Malatinus
Observed Violations
Total # 8 Repeated # 0
11: Cheese that has green mold like substance in prep cooler .
Ca: embargoed
20: Chicken dip on the prep table is 64F. Must be at 41F or below Ca: embargoed 15 lbs. Discussed not letting food sit out at room temp 20: Pudding in prep cooler is 54F. Must be at 41F or below Ca: embargoed
20: Pudding on prep table is 59F. Must be at 41F or below Ca: embargoed
21: Parmesan cheese in prep cooler with no date. Person in charge unaware of open date.
Ca: embargoed 21: Buttermilk in prep cooler is dated 03/31/23. Cannot be held more than 7 days Ca: embargoed
37: Food not covered underneath prep table 46: Wrong test strips for sanitizer. Only qa test strip's available. Must have
chlorine test strips

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

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Establishment Number: 605305563

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health po,icy is available
- 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 employees use good hygienic practices
- 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.

- 10: (NO): No food received during 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:

17: (NO) No TCS foods reheated during inspection. 18:

19:

- 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: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: No smoking sign on door

58:

***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.

Establishment Name: Memphis Soul Cafe MT #683				
Establishment Number: 605305563				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information						
Establishment Name: Memphis Soul Cafe MT #683						
Establishment Number #:	605305563					
Sources						
Source Type:	Food	Source:	Sams club, rest depot			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comments	s					