

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

74

SAM'S MAIN ST EATERY

Type of Establishment

O Farmer's Market Food Unit

Permanent
O Mobile

7 N MAIN ST O Temporary O Seasonal

 City
 Memphis
 Time in 01:55 PM am / PM Time out 02:45; PM am / PM
 Am / PM Time out 02:45; PM am / PM
 Am / PM

 Inspection Date
 02/14/2023 Establishment # 605256403 Embargoed 000
 Embargoed 000
 000

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

Risk Category O1 第2 O3 O4 Follow-up Required 第 Yes O No Number of Seats 50

tisk 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 (IM, OUT, MA, MO) for each numbered Hem. For Hems marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.

12	# -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC)S=
					Compliance Status	cos	R	WT	
	IN	OUT	NA	NO	Supervision				Π
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				. [
2	0	瀬			Management and food employee awareness; reporting	0	0		1
3	×	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				11
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0	H
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands				П
6	100	0		0	Hands clean and properly washed	0	0		П
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	ll
	IN	OUT	NA	NO	Approved Source				П
9	黨	0			Food obtained from approved source	0	O		П
10	0	0	0	×	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				1
13	×	0	0		Food separated and protected	0	0	4	ll
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	文	Proper hot holding temperatures	0	0	
20	0	LØ	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	- I amount account of the property in the control of the control o		0	0	
	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	г
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	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	13%	Single-use/single-service articles; properly stored, used	0	0	Г
44	0	Gloves used properly	0	0	г

pect	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	•
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			Т
57		Compliance with TN Non-Smoker Protection Act	X	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

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 foot. T.C.A. sections 68-14-703. 68-14-705. 68-14-705. 68-14-715. 68-14-715. 68-14-715. 68-14-715.

02/14/2023

Date

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 9012229200 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SAM'S MAIN ST EATERY

Establishment Number #: 605256403

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.	Т
'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.	
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 Compartment Sink	Quad	100					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Freezer in front of store	0					
Deep freezer up front	10					
Deep freezer 1 in the rear - 10						
Deep Freezer 2 in the rear						

Food Temperature Description	State of Food	Temperature (Fahrenheit
Polish sausage	Cooking	202
Chicken strips	Cooking	184
Sliced Tomatoes	Cold Holding	57
Cole slaw	Cold Holding	46
Dice tomatoes	Cold Holding	47

Observed Violations								
Total # 10								
Repeated # ()								
2: Does not have an employee health policy.								
4: Employee has drinking cup and cell phoe on food prep table.								
8: Handwashing station in the rear has no hand soap.								
14: Ice machine needs cleaning. Cutting bards needs to be replaced.								
20: Tomatoes and cole slaw out of temp. In freezer.								
21: No date marking on cole slaw.								
34: No thermometers in the freezers.								
35: Tomatoes, chicken, fish not labeled in freezer.								
43: Trash bags stored on the shelf with cookware.								
45: Can opener needs to be clean.								

^{****}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: SAM'S MAIN ST EATERY	
Establishment Number: 605256403	
Comments/Other Observations	
1: 3: 5: 6: 7: 9: 10: 11: 12: 13: 15: 16: 17: 18: 19: 22: 23: 24: 25: 26: 27: 57: 58:	
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***See page at the end of this document for any violations that could not be displayed in this space	e.
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: SAM'S MAIN ST EATERY				
Establishment Number: 605256403				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
	AM'S MAIN ST EATERY					
Establishment Number #:	605256403					
Sources						
Source Type:	Water	Source:	Mlgw			
Source Type:	Food	Source:	Sysco, sams club, restaurant depot			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					
Given the safe food	donation pamphlet.					