

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

BAD BREAKFAST

Type of Establishment

Type of Establishment

Type of Establishment

Address 6450 POPLAR AVE SUITE 119 O Temporary O Seasonal

City Memphis Time in 11:00, AM AM / PM Time out 12:10; PM AM / PM
Inspection Date 05/20/2024 Establishment # 605309693 Embargoed 000

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

Risk Category O1 💢 O3 O4 Follow-up Required O Yes 💢 No Number of Seats 141
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

g 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 (IK, OUT, KA, HO) for each numbered Hom. For Homs marked OUT, mark COS or R for each Hom as applicable. Deduct points for category or subcategory.

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	
26	菜	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.

	O Water and ice from approved source O Variance obtained for specialized processing methods OUT Feed Temperature Control O Proper cooling methods used; adequate equipment for temperature control O Plant food properly cooked for hot holding O Approved thawing methods used O O 1 W Thermometers provided and accurate OUT Feed Identification O Food properly labeled; original container; required records available O Insects, rodents, and animals not present O Personal cleanliness O Wiping cloths; properly used and stored O Washing fruits and vegetables O In-use utensils; properly stored O In-use utensils; properly stored O Variance obtained for specialized processing methods O O 1 46 C O 2 47 C O 2 48 C O 1 50 C O 1 50 C O 1 51 C O 0 1 C						
				O 1 45 8 O 1 O 1 55 0 O 1 O 1 O 1 O 1 O 1 O 1 O 1 O 1 O 1 O			
			cos	R	WT	ı	_
							0
28				_	1	45	15
29						1	Ľ
30	_		0	0	1	46	П
	OUT	Food Temperature Control				1	L.
31				0	2	47	Ľ
٠.	~	control	"	~	*		0
32	0	Plant food properly cooked for hot holding	0	0	1	48	П
33	0	Approved thawing methods used	0	0	1	49	T
34	×	Thermometers provided and accurate	0	0	1	50	Т
	OUT	Food Identification				51	
35	0	Food properly labeled; original container; required records available	0	0	1	52	ŀ
	OUT	Prevention of Feed Contamination				53	13
36	0	Insects, rodents, and animals not present	0	0	2	54	1
37	െ	Contamination prevented during food preparation, storage & display	0	0	1		0
38	0	Personal cleanliness	0	0	1	55	T
39	0	Wiping cloths; properly used and stored	0	0	1	56	t
40	0	Washing fruits and vegetables	0	0	1		
	OUT	Proper Use of Utensils		_			П
41	0	In-use utensils; properly stored	0	0	1	57	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		1
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1
44	0	Gloves used properly	0	0	-	_	_

ресб	on	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		0	0	1
46	0	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	2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
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	1
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	_
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	- 100	0	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

05/20/2024

inature of Environmental Health Specialist

05/20/2024

Date

Signature of Person In Charge

**** 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



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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 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.	1
Garage 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 (Fahrenhelt)						
Ecolab dishwasher	Chlorine	50							

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Turbo air cooler	32							
Prep cooler	36							

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Diced tomatoes	Cold Holding	40				
Pico	Cold Holding	40				
Sliced tomatoes	Cold Holding	41				
Guacamole	Cold Holding	41				
Pooled eggs	Cold Holding	42				
Ham	Cold Holding	42				
Sausage	Cold Holding	41				
Omelette	Cooking	160				
Sausage	Cooking	160				
Eggs	Cooking	150				
Chicken sandwich	Cooking	185				
Grits	Hot Holding	160				
Tomato gravy	Hot Holding	160				
Sausages	Hot Holding	155				
Lettuce	Cold Holding	41				

Observed Violations
Total # 6
Repeated # 0

[&]quot;"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

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Comments/Other Observations

1: Serv Safe certi (IN): ANSI Certified Manager present.

Ruben Wallace Expires: 10/15/25

2:

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

16.

- 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.

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- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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:

18: 19:

20:

21: 22:

23:

- 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: 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 Information	
Establishment Name: BAD BREAKFAST	
Establishment Number: 605309693	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information									
Establishment Name: BAD BREAKFAST									
Establishment Number #:	605309693								
Sources									
Source Type:	Food	Source:	ben E Keith						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								