



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name: BAD BREAKFAST
Address: 6450 POPLAR AVE SUITE 119
City: Memphis
Inspection Date: 05/20/2024
Establishment #: 605309693
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: 01
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 sections: 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: 05/20/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/20/2024

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 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)
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

- 34: Missing thermometers in one or more cooling units. Please provide thermometers for all cooling units.
- 37: Uncovered food in prep coolers. Please cover all foods at all times.
- 42: Clean utensils improperly stored upright. Please invert.
- 45: Ovens need cleaning. Several stored cutting boards need replacing.
- 53: Walls and floor near dishwasher need cleaning. Floors between cooking equipment need cleaning.
- 54: Vents above grill need cleaning.



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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.
- 6:
- 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.
- 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.

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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: ben E Keith

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments