

Establishment Name

Purpose of Inspection

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

Time in 11:00; AM AM / PM Time out 11:30; AM

09/11/2023 Establishment # 605304741 Inspection Date

₩ Follow-up

O Complaint

O3

Butterific Bakery and Cafe

488 S. Second

Memphis

Routine

Embargoed 000

O Consultation/Other

Follow-up Required

Number of Seats 50

SCORE

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

115	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		0
	Compliance Status							WT
	IN	оит	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	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	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	-	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	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	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	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	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	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	Chemicals		
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	۰
	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.

L PRACTICES

	OUT=not in compliance COS=corrected on-site di					
		Compliance Status	cos	R	W	
	OUT	Caro i con amo i i mori	-		_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0	Ľ	
30	0	Variance obtained for specialized processing methods	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	1	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	×	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	0	Contamination prevented during food preparation, storage & display	0	0	1	
38	245	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	<u> </u>	
	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	0		0	0	Т	
		Gloves used properly	0	0	-	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	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	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	類	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	×	0
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

gnature of Person In Charge

PH-2267 (Rev. 6-15)

Cur Mri 09/11/2023 Signature of Environmental Health Specialist Date

09/11/2023

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

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information					
Establishment Name: Butterific Bakery and Cafe					
Establishment Number #: 605304741					

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)		

Equipment Temperature				
Description		Temperature (Fahrenheit)		

esoription	State of Food	Temperature (Fahrenheit

Observed Violations						
Observed Violations						
Total # 5 Repeated # ()						
35: Food containers are not labeled in refrigerator. Please label all containers according to its contents. (Dry storage/room temperature, refrigerator, and						
reezer) 38: Employee is not wearing hat, hair net, or hair restraint. Please wear head covering with hair restraint if applicable.						
45: Deep freezer has ice buildup. Please defrost deep freezer and wash, rinse, and sanitize interior. 51: Ceiling vents in both restrooms are dusty and are in need of cleaning. Please						
clean ceiling vents in both restrooms.						
55: Permit has expired in 2022. Please call 901-222-9175 for more information. Please renew permit and post a current permit.						

[&]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
Establishment Name: Butterific Bakery and Cafe
Establishment Number: 605304741
Comments/Other Observations
1:
2: Violation corrected. Employee illness policy is posted and present.
3:
4: 5: 6:
5:
o. 7:
8: Violation corrected. Hand washing sinks are repaired and are in working order. Please continue to provide hand
washing sinks in working order, and they are properly supplied.
9:
10: (NO): No food received during inspection.
11:
12: 13:
13. 14:
15:
1 6:
17 :
18:
19: 20:
20: 21: Violation corrected. Date marking system is implemented. Discard dates are available. Please continue to practice
proper date marking system by providing discard dates on all eligible items.
22: 23:
24:
25:
20: 27·
57 [.]
1:
25: 26: 27: 57: 1: 2: 3: 4: 5: 6:
3:
4:
5. 6:
7·

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Butterific Bakery and Cafe			
Establishment Number: 605304741			
Comments/Other Observations (cont'd)			
Additional Commante (contid)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information	
Establishment Name: Butterific Bakery and Cafe	
Establishment Number #: 605304741	
Sources	
Source Type:	Source:
Additional Comments	
A power outage occurred on Friday, September 8, 2023. Several businesses were affected in the downtown area. Power has been restored in the entire downtown area. All points can be returned at this point. Please continue to maintain score and make improvements as needed.	