

Memphis

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Yo Mama Restaurant Remanent O Mobile Establishment Name Type of Establishment 2545 Jackson Ave. O Temporary O Seasonal

04/14/2023 Establishment # 605220845 Embargoed 0 Inspection Date

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

Number of Seats 32 Risk Category О3 04 Follow-up Required O Yes 疑 No

Time in 11:35; AM AM / PM Time out 12:25; AM AM / PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

11	N=in ∈	compl	ance		OUT=not in compliance NA=not applicable NO=not observe				05=0	com	ected	d on-si	te duri	ng ins	pection R=repeat (violation of the same of	
					Compliance Status	COS	R	WT	1 [Compliance Status	
	IN	OUT	NA	NO	Supervision				П	Т	IN	OUT	NA	NO	Cooking and Reheating of Time/Tempe	
Ε.	612	┰		_	Person in charge present, demonstrates knowledge, and	$\overline{}$	T_	_	11						Control For Safety (TCS) Foods	
יו	氮	0			performs duties	0	0	5	Ιī	16	黨	0	0	0	Proper cooking time and temperatures	
	IN	OUT	NA	NO	Employee Health				1 [17	0	0	0	3%	Proper reheating procedures for hot holding	
2	DK.	0			Management and food employee awareness; reporting	0	0	I .	П	Т					Cooling and Holding, Date Marking, and	
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	NA	NO	a Public Health Control	
	IN	OUT	NA	NO	Good Hygienic Practices				l [1	18	0	0	0	×	Proper cooling time and temperature	
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0				0	0	0	文	Proper hot holding temperatures	
5	黨	0			No discharge from eyes, nose, and mouth	0	ō	L.	J [2	20	24	0	0		Proper cold holding temperatures	
	IN	OUT	NA	NO	Proventing Contamination by Hands] [2	21	0	0	0	24	Proper date marking and disposition	
6	黨	0		0	Hands clean and properly washed	0	0		II۶	22	0	0	×	0	Time as a public health control: procedures and	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ			_	_		_	
Ŀ	-		Ľ		alternate procedures followed	_	_		L	_	IN	OUT	NA	NO	Consumer Advisory	
8	-	0			Handwashing sinks properly supplied and accessible	0	0	2	l I2	23	ol	0	M		Consumer advisory provided for raw and under	
	_	_	NA	NO	Approved Source				Ľ	_	_	_			food	
9	黨	0			Food obtained from approved source	0	0		ΙL		IN	OUT	NA	NO	Highly Susceptible Populations	
10	0	0	0	×	Food received at proper temperature	0	0	١	ΙG	24	0	0	333		Pasteurized foods used; prohibited foods not off	
11	100	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	-		_	(00)		Pasted Red 100ds used, profitated 100ds flot of	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит		NO	Chemicals	
		OUT	NA	NO	Protection from Contamination						0	0	3%		Food additives: approved and properly used	
13	黛	0	0		Food separated and protected	0	0	4] [2	26	黨	0			Toxic substances properly identified, stored, use	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN	OUT	NA	NO	Conformance with Approved Proced	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[2	27	0	0	X		Compliance with variance, specialized process, HACCP plan	

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	9
	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	寒	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	24	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	
26	X	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	0	0	5

			G00	D R	41 /4	L PRA	CTIC	2.
		OUT=not in compliance COS=com				inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Fo
29	0	Water and ice from approved source	0	0	2	40		cor
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				40		****
	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	羅	No
31	•	control	"	٧	*		OUT	1
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	_	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification	1	_		51	W.	Toi
35	0	Food properly labeled; original container; required records available	0	0	1	52	×	Ga
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	羅	Adi
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	188	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						$\overline{}$
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	1XX	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tot
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44		Gloves used properly	0	Ö	1			

pect		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	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	100	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	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
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			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a hearing regarding this report by 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

04/14/2023

Date Signature of Environmental Health Specialist

04/14/2023

Signature of Person In Charge

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Yo Mama Restaurant
Establishment Number #: |605220845

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)					
	Chlorine	50						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Insignia refrigerator	40					
Frigidaire freezer	-5					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Hamburger	Cooking	182					
Cheese	Cold Holding	39					
Raw fish	Cold Holding	39					

Observed Violations								
Total # 8								
Repeated # ()								
34: Thermometers not provided for freezers								
39: Dirty wiping stored on prep tables								
42: Clean utensils improperly stored								
47: Dirty prep table, dirty interior of freezers and coolers, dirty prep tables								
51: Dirty restrooms								
52: Waste container not provided in kitchen								
53: Dirty, wet floor, dirty walls, grease build-up on equipment, dirty ceiling								
54: Dirty vent-a-hood								
134. Dirty Verit-a-1100u								

[&]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: Yo Mama Restaurant	
Establishment Number: 605220845	
THEOREM CONTRACTOR DESCRIPTION CONTRACTOR IN	
Comments/Other Observations	
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Additional Comments	

Additional Col	mments				
See last pa	age for addition	onal comm	ents.		

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

Establishment Name: Yo Mama Restaurant						
Establishment Number: 605220845						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Information			
Establishment Name: Yo Mama Restaurant			
Establishment Number #:	605220845		
Sources			
Source Type:	Food	Source:	Restaurant Depot
Source Type:		Source:	
Additional Comme	nts		
Barbarajones954@yahoo.com/discuss food donation			