



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name: TOP BAR-B-Q
Address: 2288 FRAYSER BLVD
City: Memphis
Inspection Date: 08/24/2021
Establishment #: 605258232
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01
Number of Seats: 36

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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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, 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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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: 08/24/2021
Signature of Environmental Health Specialist: [Signature] Date: 08/24/2021

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

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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)
	Quaternary	400	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk-in cooler	41
Prep cooler	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Pork shoulder	Cold Holding	38
Slaw	Cold Holding	38
Hamburgers	Hot Holding	168
Beans	Hot Holding	146
Sliced tomatoes	Cold Holding	41

**Observed Violations**

**Total #** 5

**Repeated #** 0

36: Outer opening at bottom of rear door

45: Rusty freezer top

47: Dirty interior of prep cooler 1

53: Dirty floor inside walk-in cooler, dirty pit wall, dirty floor, dirty equipment

56: Post most recent inspection report



***Establishment Information***

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***Comments/Other Observations***

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\*\*\*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: Sysco, U.S. Foods

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Topsbbqfrayser@gmail.com