



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name MEMORIES CAFE
Address 1098 MURFREESBORO PIKE
City Nashville
Inspection Date 05/15/2024
Risk Category 01

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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 columns: 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.

Signature of Person In Charge: [Signature] Date: 05/15/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/15/2024

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: MEMORIES CAFE
 Establishment Number #: 605253587

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)
3 compartment sink not in use	Qa or cl		

Equipment Temperature

Description	Temperature (Fahrenheit)
Chest cooler	0
Prep cooler	22
Walk in cooler	38
Reach in freezer	-5

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes in prep cooler	Cold Holding	35
Cut lettuce in prep cooler	Cold Holding	36
Milk in prep cooler	Cold Holding	35
Raw chicken in Walk in cooler	Cold Holding	39
Raw beef in Walk in cooler	Cold Holding	39
Cooked rice in Walk in cooler	Cold Holding	39
Rice milk in Reach in cooler front counter	Cold Holding	39

Observed Violations

Total # 15

Repeated # 0

- 13: Raw chicken stored over Ready to eat gyro meat in Walk in cooler . Raw beef stored over Ready to eat beef and soup in Walk in cooler . Corrective action- Person In Charge trained and moved.
- 36: Live Cockroach observed crawling on prep table shelf. Pic stated that they had a professional pest control company come 2days ago and treat the kitchen. Corrective action- pest control receipt provided.
- 36: Excessive amount of mouse droppings in storage room. Corrective action- areas with mouse droppings need to be thoroughly cleaned and double sanitized. Additional pest control needed within 10 days for mice and receipt with the type of pest control done at location. Reinspection within 10 days
- 36: Observed dead mouse in trap under cook equipment in kitchen
- 45: Grocery bags are being used to store raw meat in Reach in freezer storage and chickpeas in chest freezer.
- 45: Prep cooler has condensation leak causing pooling at bottom of cooler.
- 45: Walk in cooler fan guard is rusted and dusty
- 46: No test strips available for qa or chlorine sanitizer.
- 47: Buildup of debris around top edge of chest cooler
- 47: Several containers in kitchen have black buildup
- 51: Woman's restroom has buildup on walls and floor. Counters are damaged.
- 52: Dumpster lid missing and there is a lot of trash in the back lot by dumpster.
- 53: Excessive buildup of grease and food debris under cookline
- 53: Vents in kitchen have excessive buildup of rust and staining.
- 56: Inspection report not posted.



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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: Health policy available on site and posted
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed with good hand washing practices
- 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.
- 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: No cooking done during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling during inspection
- 19: Food is cooked to order
- 20: See temperature log.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: Age-restricted venue restricts access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.
- 58: Hookah offered for sale

***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: Restaurant depot

Source Type: Food Source: Sams

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments