

Signature of Person In Charge

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Remanent O Mobile O Temporary O Seasonal

Date

MEMORIES CAFE Establishment Name Type of Establishment 1098 MURFREESBORO PIKE

Nashville Time in 02:33 PM AM / PM Time out 04:00; PM AM / PM City

05/15/2024 Establishment # 605253587 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 70 Risk Category Follow-up Required 级 Yes O No

		_	-							***		****					
	IN≃in c	ompli	iance					_	OS=cc	orrect	ed on-	ite dur	ing in				
			Compliance Status COS R WT T NA NO Supervision Person in charge present, demonstrates knowledge, and performs duties Person in charge present, demonstrates knowledge, and performs duties T NA NO Employee Health Management and food employee awareness, reporting Proper use of restriction and exclusion T NA NO Good Hygienic Practices O Proper eating, tasting, drinking, or tobacco use O No discharge from eyes, nose, and mouth COS R WT IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods IN OUT NA NO Proper cooking time and temperatures O O Proper cooling and Holding, Date Marking, and Time as a Public Health Control 18 O O O Proper cooling time and temperature O O Proper cooling time and temperature O O Proper cooling time and temperatures						R	WT							
П	IN	OUT	NA	NO	Supervision				П	100	Our.	NIA	NO.	Cooking and Reheating of Time/Temperature			
н	000		-	_	Person in charge present demonstrates incudedne and	_			1 1	117	100	Tex.	I NO	Control For Safety (TCS) Foods			
11	羅	0				0	0	5	1 10	6 0	10	0	300	Proper cooking time and temperatures	0	0	
н	IN	OUT	NA	NO					1 17	7 0	0	0			0	0	۰
Ŀ	TX	0			Management and food employee awareness; reporting	0	0		1 🗀					Cooling and Holding, Date Marking, and Time as	$\overline{}$		
13	寒	0	1		Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO				
Н	-	_	NA	I NO	Good Humbania Bracticas	1 - 1 - 1			l I.,		1	-	92				_
Н	IIN		nu.	_		_	10	_			_	_	0.0				5
Н	18	0				0	18	5		-		_	-		9	Ö	1
Ľ	×	0				0	0		1 12	- 0-00			L.			0	5
Щ	-	OUT	NA	NO	Preventing Contamination by Hands	_			1 2	1 0	10	382	0	Proper date marking and disposition	0	Ō	
Ľ	黨	0		0	Hands clean and properly washed	0	0	١.	₂₃	2 0	l٥	130	l٥	Time as a public health control: procedures and records	0	0	
I:	100	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lo	l٩	ΙĿ	100	010		NO				
Ь		~	-	_	alternate procedures followed	_	0	2	ł F	IN	00	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		_	_
E	18	OUT	NA	NO	Handwashing sinks properly supplied and accessible Approved Source				23	3 0	10	133		food	0	0	4
Н			TRANS.	NO		_	10	_	1 Н	180	OUT	NA.	NO	1000		_	\vdash
Ľ	嵩				Food obtained from approved source	0	0		ш	IN	00	NA	NO	Highly Susceptible Populations	_	_	
В	0	0	0	12%	Food received at proper temperature	0	0	5	₂₄	4 O	l٥	333		Pasteurized foods used; prohibited foods not offered	0	0	5
12	1 🕱	0	-	_	Food in good condition, safe, and unadulterated	0	0	l °	ΙĽ	1	_	-	_	, , , , , , , , , , , , , , , , , , , ,	_	_	_
1	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ш	IN	OUT	NA	NO	Chemicals			
П	IN	OUT	NA	NO	Protection from Contamination				1 2	5 0	10	100		Food additives: approved and properly used	0	0	
13	0	凝	0		Food separated and protected	0	0	4	1 2	6 10	ि			Toxic substances properly identified, stored, used	00	0	۰
1	1 00		0	1	Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗆	IN	OUT	NA	NO	Conformance with Approved Procedures			
1	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	DD R	ΕTΑ	IL PRA	CTIC	E3			
		OUT=not in compliance COS=corre	cted o	n-site	durin	g inspect		R-repeat (violation of the same code provision)			
	Compliance Status				WT			Compliance Status	COS	R	WT
	OUT	Safe Food and Water					OUT	Utensils and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source	8	0		45	38	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	18	1	╌	-	constructed, and used	-	\vdash	\vdash
	OUT		_	_	÷	46	325	Warewashing facilities, installed, maintained, used, test strips	0	0	1
	31 O Proper cooling methods used; adequate equipment for temperature control 32 O Plant food properly cooked for hot holding 33 O Approved thawing methods used 34 O Thermometers provided and accurate O O 1 47 M Nonfood-contact surfaces clean OUT Physical Facilities 48 O Hot and cold water available; adequate press 49 O Plumbing installed; proper backflow devices 50 O Sewage and waste water properly disposed	Nonfood-contact surfaces clean	0	0	1						
31	0		0	0	2		-	Physical Facilities	Ť	_	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	Ō	Approved thawing methods used	ō	ō	1	49				ō	2
34	0	Thermometers provided and accurate	0	О	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51		Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	氮	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	100	Physical facilities installed, maintained, and clean	0	0	1
36	器	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	56	氮	Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	О	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils						Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act		0	\Box
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0		0
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco products are sold, NSPA survey completed	0	0	igspace
44	0	Gloves used properly	_ 0	10	1						

er. You have the right to request a hearing regarding this r ten (10) days of the date of the

e 05/15/2024 05/15/2024

Date Signature of Environmental Health Specialist

**** 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) 6153405620 Please call (to sign-up for a class.

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 wenty-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.	
Sarage 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.	\vdash
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			

State of Food	Tamazzahira (Esharahad
	Temperature (Fahrenheit
Cold Holding	36
Cold Holding	35
Cold Holding	39
	Cold Holding Cold Holding Cold Holding

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 dusty46: No test strips available for ga 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.
30. Hispection report not posted.

^{***}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: MEMORIES CAFE Establishment Number: 605253587

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.

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- 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

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.

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Establishment Information

Establishment Information							
	EMORIES CAFE						
Establishment Number #:	605253587						
Sources							
Source Type:	Food	Source:	Restaurant depot				
Source Type:	Food	Source:	Sams				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						