

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Coletta's Establishment Name Permanent O Mobile Type of Establishment O Temporary O Seasonal Address

1063 S. Parkway E.

Memphis Time in 11:40, PM AM / PM Time out 02:30; PM City 06/26/2024 Establishment # 605007724 Embargoed 000 Inspection Date

KRoutine O Follow-up O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 130 Risk Category **O**3 04 Follow-up Required 级 Yes O No

ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

	N≃in o	compli	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		X)\$=cc	rrecte	d on-si	te dur	ing ins	spection R*repeat (violation of the same code prov
	Compliance Status							WT		Compliance Status				
	IN	OUT	NA	NO	Supervision					IN OUT NA NO Cooking and Reheating of T			Cooking and Reheating of Time/Temperature	
Ε.	6=2	_	_	_	Person in charge present, demonstrates knowledge, and	_		_			IN OOI NA NO			Control For Safety (TCS) Foods
l٦	黨	١0			performs duties	0	0	5	16	0	0	文	0	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	0	0	300	0	Proper reheating procedures for hot holding
2	$\square X$	0			Management and food employee awareness; reporting	0	0	_	Г					Cooling and Holding, Date Marking, and Time a
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	1 100	0	0	0	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		1	0	0	0	Proper hot holding temperatures
5	黨	0	1		No discharge from eyes, nose, and mouth	0	0		20	0.00	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	10	0	0	144	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0		22	0	l٥	0	級	Time as a public health control: procedures and records
7	歐	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_			
Ŀ	_		_		alternate procedures followed							Consumer Advisory		
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	l٥	333		Consumer advisory provided for raw and undercooked
	_	-	NA	NO		-		_			_		_	food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations
10	200	0	0	0	Food received at proper temperature	0	0	١	24	0	0	320		Pasteurized foods used; prohibited foods not offered
11	黨	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ľ	040		r asteure ea roods asea, promisite a roods not oriered
12	×	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination				25		- M	0		Food additives: approved and properly used
13	篾	0	0		Food separated and protected	0	0	4	20	窦	0			Toxic substances properly identified, stored, used
14	寒	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	×	0	0		Compliance with variance, specialized process, and HACCP plan

Good Retail Practices are preventive m ures to control the introduction of pathoge ns, chemicals, and physical objects into for

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	ĸ	W
	OUT		-	_	
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	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	×	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	24	Personal cleanliness	0	0	Г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	0	0	T-6
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l ten (10) days of the date of the

06/26/2024

06/26/2024

Signature of Person In Charge

Date

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name: Coletta's						
Establishment Number #: 605007724						

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)					
Dishwasher	Chlorine	5						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Whirlpool	40						

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw ground beef	Cold Holding	40			
Ham	Cold Holding	40			

Observed Violations	
Total # 22	
Repeated # ()	
8:	
25: Chemical spray containers not properly labeled area of dishwasher	.Label
each container.	

34: No thermometer inside pizza cooler, provide thermometer. 35: Unlabeled food container with food buildup on outside, clean label ,and

remove food buildup from exterior.

36: Rodent dropping observed throughout the food preparation area, clean. 38: Wiping cloths stored food preparation area, store cloths in sanitize water

when not in use.

39: Wiping cloths stored on prep tables throughout the food preparation area, store wiping cloths in sanitized water when not in use.

42: Damaged liner on shelved through out the food preparation area.

42: Dough holding rack falling, repair.

43: Single services trays stored on floor near restroom, elevate off floor.

45: Clean inside the cooler, remove all food particles.

45: Uncovered food inside the walk in cooler, covered.

45: Dirty fan covers inside walk in vooler, clean remove dust and dirt.

46: Mildrew and dirt inside dishwasher, clean inside dishwasher

47: Rust on shelves inside the walk-in cooler, remove rust.

51: No waster container with lid for the women's restroom.

53: Damaged ceilings tiles throughout the food preparation area, repair ceiling.

53: Damaged wall and ceiling inside wal in cooler ,repair.

53: Damaged wall inside the restroom, repair wall and ceilings in the area of the wall bathroom area.

53: Dirty floor inside the-walk in cooler, clean floor.

54: Bake area, stove not properly vents through the stove area. Place stove under the vent a hood.

54: Poor ventilation throughout the kitchen food preparation ares, baking stove is not stored under ventilation system, calling the ceiling to burn and turn colors.

[&]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: Coletta's

Establishment Number: 605007724

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Manager aware of sick leave policy.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: Separate employee personal drinks from food items used by the facility.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Hands clean and properly washed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: No hand towels at hand-sink, provide hand towels. Dirty hand-sink,remove food buildup.
- 9: Food obtained from an approved source.
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: Clean and sanitized food preparation area, remove food buildup from counter and under prep tables, inside cooler bottom.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.

17:

- 18: Properly cooling time and temperature not observed.
- 19: Review food temperature.
- 20: Review food temperature.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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: Spray container not properly labeled, dishwasher area.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

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.

stablishment Information	
stablishment Name: Coletta's	
stablishment Number: 605007724	
omments/Other Observations (cont'd)	
1.00	
dditional Comments (cont'd)	
ee last page for additional comments.	

Establishment Inform	nation			
	oletta's			
Establishment Number #:	605007724			
Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	MLGW	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			