



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name: Coletta's
Address: 1063 S. Parkway E.
City: Memphis
Inspection Date: 06/26/2024
Establishment #: 605007724
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 130

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 columns: Compliance Status and Compliance Status. Includes sub-sections like 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, and 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: Compliance Status and Compliance Status. Includes sub-sections like 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, and Compliance Status.

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: 06/26/2024
Signature of Environmental Health Specialist: [Signature] Date: 06/26/2024

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



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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)
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 # 0

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 cooler, 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 properlyvents 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.



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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:

***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

Source Type: Water Source: MLGW

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments