

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Name 6450 POPLAR AVE

Type of Establishment

Remanent O Mobile

Address

Time in 11:15; AM AM / PM Time out 12:15; PM AM / PM

O Temporary O Seasonal

Memphis City

02/23/2023 Establishment # 605249358

**Ж**3

Embargoed 0

Purpose of Inspection **K**Routine

Inspection Date

Risk Category

O Follow-up

O Complaint O Preliminary

O Consultation/Other Follow-up Required

O Yes 疑 No

Number of Seats 120

SCORE

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

112	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA		Preventing Contamination by Hands			
6	0	黨		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×				Handwashing sinks properly supplied and accessible	0	0	2
	_	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GO	D R	31
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro reconstruction			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	1
	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	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	Ī
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	Ī
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	r
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Γ.
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	,
43	100	Single-use/single-service articles; properly stored, used	0	0	
44		Gloves used properly	0	0	Г.

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		
55	麗	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a hearing regarding this report by filing a wr , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

Signature of Person In Charge

PH-2267 (Rev. 6-15)

02/23/2023

02/23/2023

\*\*\*\* 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. ) 9012229200 Please call ( to sign-up for a class.

RDA 629

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV

Establishment Number #: |605249358

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)				

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Walk-in cooler	40					
Continental cooler	41					

Food Temperature				
Description	State of Food	Temperature ( Fahrenheit		
Sliced tomatoes	Cold Holding	39		
Raw beef	Cold Holding	38		
Raw steak	Cold Holding	29		
Corn	Cold Holding	41		
Ham	Cold Holding	42		
Cheese	Hot Holding	162		
Chili	Hot Holding	168		

Observed Violations
Total # 11
Repeated # 0
6: Employees are not dicarding gloves, washing hands and putting on new gloves after handling raw meat before handling RTE food items 34: Thermometers not provided for all coolers 35: Unlabeled food containers
37: Boxed potato chips stored on floor, uncovered sliced tomatoes inside walk-in cooler
<ul><li>38: Employees preparing food without hair restraints</li><li>42: Small clean skillets and large pot on top rack stored upright</li><li>43: Uncovered coffee filters stored upright</li><li>47: Dirty food containers</li></ul>
<ul><li>51: Covered waste receptacle not provided for women's restroom</li><li>53: Dirty floor, dirty equipment exterior</li></ul>
55: CURRENT PÉRMIT MUST BE PAID AND POSTED IMMEDIATELY

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Establishment Name: PIMENTOS KITCHEN AND MARKET	- FD-SRV
Establishment Number: 605249358	
90-24-00-00-00-00-00-00-00-00-00-00-00-00-00	
Comments/Other Observations	
1:	
2:	
3:	
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11. 12 <sup>.</sup>	
12. 12·	
13. 14 <sup>.</sup>	
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22. 22.	
23. 24·	
24. 25 <sup>.</sup>	
26:	
27:	
57:	
58:	
***See page at the end of this document for any violations that could re-	not be displayed in this space.
Additional Comments	

Additional Comments	
See last page for additional comments.	

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV					
Establishment Number: 605249358					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV				
Establishment Number #:	605249358	AND MARKET - FD-SRV		
	000240000			
Sources				
Source Type:	Food	Source:	Gordins Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commen	nts			
6450@pimentos.com	1			

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