

Establishment Name

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **BAD BREAKFAST** Remanent O Mobile Type of Establishment

6450 POPLAR AVE SUITE 119 O Temporary O Seasonal

Memphis Time in 11:15; AM AM / PM Time out 12:15; PM AM / PM City 02/28/2023 Establishment # 605309693 Embargoed 000 Inspection Date

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

Risk Category О3 04 Follow-up Required ase Control and Prevention

Number of Seats 141 O Yes 疑 No

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS+corrected on-site during inspection R-repeat (violation of the same code provision)																	
					Compliance Status	COS	R	WT	] [						Compliance Status	COS	R	WT
	IN	OUT NA NO Supervision		П	IN OUT		NA I	NO	Cooking and Reheating of Time/Temperature									
Ε.	9=2	$\overline{}$	_	_	Person in charge present, demonstrates knowledge, and	$\overline{}$		_	11	- "	" "	~			Control For Safety (TCS) Foods			
יו		0			performs duties	0	0	9	Ιī	6 (		0	0	×	Proper cooking time and temperatures	0	0	-
	IN	OUT	NA	NO	Employee Health				1 1	7 ≥	K	0	0	0	Proper reheating procedures for hot holding	0	0	,
2	ЭK	0			Management and food employee awareness; reporting	0	0	Ι.	1 🗆	Τ.,					Cooling and Holding, Date Marking, and Time as			
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	"	N C	TUC	NA	NO	a Public Health Control			
	IN	OUT	NA	NO	Good Hygienic Practices				1 17	8 (	ग	<u>ा</u>	0	×	Proper cooling time and temperature	0	0	$\Box$
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		9 8		0	0	0	Proper hot holding temperatures	0	0	1
5	黨	0			No discharge from eyes, nose, and mouth	0	0	l °		0 2		0	0		Proper cold holding temperatures	0	0	5
		-	NA	NO	Proventing Contamination by Hands				] [2	1 2	K	0	0	0	Proper date marking and disposition	0	0	
6	100	0		0	Hands clean and properly washed	0	0		را ا	2 0	ы	o١	×	0	Time as a public health control: procedures and records	0	0	
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ			- 1				_	Ľ	
Ŀ		_	_	_	alternate procedures followed	_		_	Į Į	- 11	N C	TUC	NA	NO	Consumer Advisory		_	_
8	-			LUA	Handwashing sinks properly supplied and accessible	0	0	2	l  2	3 8	IR I	οl	0		Consumer advisory provided for raw and undercooked	0	lol	4
-			NA	NO	Approved Source	_		_	Н	÷	-	1177		-	food		ш	$\vdash$
9	2			-	Food obtained from approved source	0	9	l	Ш	- 11	N	TUC	NA	NO	Highly Susceptible Populations		_	_
10	0	ŏ		26	Food received at proper temperature	0	0	5	2	4 8	K L	οl	0		Pasteurized foods used; prohibited foods not offered	0	lol	5
111	×	0	-		Food in good condition, safe, and unadulterated	0	10		ΙЬ	+	-	_						
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	11	N C	TUC	NA	NO	Chemicals			
			NA	NO	Protection from Contamination				] [2	5 0		0	巡		Food additives: approved and properly used	0	0	- 5
13	X	0			Food separated and protected	0	0	4	] [2	6 8	K	0			Toxic substances properly identified, stored, used	0	ō	,
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	] [	- 11	N C	TUC	NA	NO	Conformance with Approved Procedures			
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	] [2	7 (	•	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

$\overline{}$												
	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=corre	cted o	m-site	duri	ng in	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	WT	] [			Compliance Status	COS	R	WT
	OUT Safe Food and Water					1 [	OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	0	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 🕸		Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 I	40	090	viralewasing lacilizes, ilistalled, maintained, dised, test suips		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	_	7 [	47	47 O	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	0	I٩	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed, proper backflow devices	ō	ō	2
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		11	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	Ж	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
_	OUT	Prevention of Feed Contamination	-	_	_	4 1	53	^	Physical facilities installed, maintained, and clean	0	0	1
_	001	Prevention of reed Contamination		_	_	4 6	-			-	-	1
36	0	Insects, rodents, and animals not present	0	0	2	Ш	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	$\prod$		OUT	Administrative Items			
38	0	Personal cleanliness	0	О	1	11	55	0	Current permit posted	0	ा	0
39	188	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40		Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				11			Non-Smokers Protection Act			
41	0	In-use utensils; properly stored	0	0	1	1 [	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 [	58		Tobacco products offered for sale	0	0	0
43	3%	Single-use/single-service articles; properly stored, used	0	0	1	1 I	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

ten (10) days of the date of the

02/28/2023 02/28/2023 Date Date

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

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



1		_	_		
⊢stal	hire	hment	min	ormatic	ın

Establishment Name: BAD BREAKFAST
Establishment Number #: | 605309693

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 ( Fahrenhelt)					
Ecolab	Chlorine							

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Cooler	38			

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Scramble eggs	Hot Holding	141
Sausage	Hot Holding	141
Sliced tomatoes	Cold Holding	38
Sliced onions	Cold Holding	37
Grits	Hot Holding	154
Gravy	Hot Holding	150

Observed Violations
Total # 5
Repeated # ()
35: Food containers not labeled.
39: Wiping cloth not stored properly .
42: Utensils not stored inverted.
43: Single items not stored inverted
46: No test strips available at time of inspection

<sup>&</sup>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: BAD BREAKFAST Establishment Number: 605309693

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 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: Employee observed washing hands.
- 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: Benekeith
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Hot foods maintain hot
- 20: Cold foods maintain cold.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Advisory locatedon menu
- 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:

58:

## Additional Comments

See last page for additional comments.

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

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

Establishment Information	
Establishment Name: BAD BREAKFAST	
Establishment Number: 605309693	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
See last page for additional comments.	

Establishment Information								
Establishment Name: BAD BREAKFAST								
Establishment Number #: 60	5309693							
Sources								
	E. J	0	Daniel Mile					
Source Type:	Food	Source:	Benekeith					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								
Owner/ Manager given 4	l8 hours to obtain proper per	mit. Failure to do so will	lead to business closure.					