

Nashville

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **MEMORIES CAFE** Remanent O Mobile Establishment Name Type of Establishment 1098 MURFREESBORO PIKE O Temporary O Seasonal

10/12/2023 Establishment # 605253587 Embargoed 0 Inspection Date

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

Number of Seats 70

Time in 07:25 PM AM / PM Time out 08:50: PM AM / PM

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>₽</b> -in c	omplii	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		c
		_			Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	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	凝	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	寒	0	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	文	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	-
26	0	120			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

级 Yes O No

#### Good Retail Practices are preventive m e to control the introduction of pathoge

PRACTICES

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	COS		
	OUT	Safe Food and Water	$\overline{}$		
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	1
37	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	250	Single-use/single-service articles; properly stored, used	0	0	Ŀ
44	10	Gloves used properly	- 0	0	

ecti	OH)	R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	1000		
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	23	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	0	ा	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	726	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	18	0	
58		Tobacco products offered for sale	18	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	ш

ms within ten (10) days may result in suspension of your food service constituting imminent health hazards shall be corrected immediately or er and post the most recent inspection report in a conspicuous manner. You have the right to request a h ten (10) days of the date of the ections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/12/2023

10/12/2023

Signature of Person In Charge

PH-2267 (Rev. 6-15)

Signature of Environmental Health Specialist

Date

RDA 629

\*\*\*\* 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: 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 twenty-one (21) years of age or older.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)			
3 compartment sink not yet set	CI					

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Prep cooler 1	39				
Walk in cooler	36				
Chest freezer 1 (no thermometer )					
Chest freezer 2 (no thermometer)					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Sliced tomatoes on prep cooler	Cold Holding	52
jalapenos on prep cooler	Cold Holding	57
Mozzarella cheese in walk in cooler	Cold Holding	39
Raw chicken In walk in cooler	Cold Holding	39

#### Observed Violations

Total# 28

Repeated # ()

11: Dripping meat cooling down in 2 door reach in freezer onto bananas .

Corrective Action: disposed by person in charge 1 lbs.

13: Par cooked chicken and beef stored over ready to eat rice in walk in cooler.

Corrective Action: moved to proper storage area,

13: Raw shelled eggs stored over bread and yellow mustard in walk in cooler.

Corrective Action: moved to proper storage area by person in charge

14: No sanitizer at 3 compartment sink at sink initially and person in charge did not know where to find some. Corrective Action: bleach was found in facility and reviewed proper ware washing and use of bleach and test strips.

20: Improper cold holding of tomatoes at 54F on prep cooler. Prep was possibly done at 5 PM. Corrective Action: items placed on ice and in walk in cooler to achieve proper cooling. Follow up required to ensure cooler is working properly.

26: Burn and itch spray stored over food in dry storage area. Corrective Action: moved to proper storage area.

moved to proper storage area.

26: Terminex stored in dry stock room. Corrective Action: discussed and reviewed that pesticide must be applied by licensed pest control and that pesticide should not be stored on site.

34: Missing thermometer in chest freezer.

35: Some containers of powder on shelving in dry storage.

36: Excessive mouse droppings through out dry storage stock room.

36: Observed dead insects in traps and under equipment

36: Dead mice under cooking equipment in main kitchen.

36: Flying insects observed during inspection.

37: Excessive ice build up in chest freezer covering food.

37: Bulk powder containers have no lid

37: Personal drink stored over tea packets and straws.

37: Bug trap stored over prep table near 3 compartment sink.

42: Wet nesting of pans at 3 compartment sink

43: Some single service plates stored with food contact surface face up that does not allow for prevention of contamination

45: Excessive wear and scoring on cutting boards in facility.

45: Shelving in facility is wrapped with foil and some has excessive food build

45: Cracked plastic pans in use for meats in walk in cooler.

45: Bananas and other food product stored in shopping bag and non food grade containers.

46: Chlorine tests strips not on site.

47: Excessive grease build up on hood vent covers.

51: Women's restroom has some build up and dirty

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

Total # 28						
Repeated # ()						
53: Excessive grease build up under cooking equipment.						
56: Inspection report not posted.						
Joe inspection 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: Employee illness policy posted at time of inspection.
- 2: Employee illness policy posted at hand sink.
- 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: Observed proper hand washing
- 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: See sources. No unapproved sources discovered during inspection.
- 10: (NO): No food received during inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking observed at time of inspection
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Cooling not observed during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 21: Observed proper date marking
- 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.
- 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. 1:

2:

3:

4:

5: 6:

7: Observed 1 customer smoking in lobby area 58: Yes hookah.

1:

2:

## 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.

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Establishment Information

Establishment Information					
	EMORIES CAFE				
Establishment Number #:	605253587				
8					
Sources					
Source Type:	Water	Source:	Metro/municipal		
Source Type:	Food	Source:	Restaurant depot/ sams		
Source Type:		Source:			
Source Type:		Source:			
Source Type:		Source:			
Additional Comme	nts				
Follow up required to	o ensure proper comp	liance and correction of all iten	ns.		