

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 52

Memphis Time in 02:00 PM AM / PM Time out 02:20: PM AM / PM

12/08/2023 Establishment # 605263782 Embargoed 00

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

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	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
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	왮	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	200	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

BABALU TAPAS FOOD SERVICES

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_					Compliance Status	COS	K	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	氮	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	×	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
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	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT Food Identification				
35	0	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	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	П

pect	OH)	R-repeat (violation of the same code provision		-	147		
		Compliance Status	cos	R	W		
	OUT Utensils and Equipment						
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0			
47	凝	Nonfood-contact surfaces clean	0	0	_		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	Γ:		
49	0	Plumbing installed; proper backflow devices	0	0	-		
50	0	Sewage and waste water properly disposed	0	0			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0			
53	2%	Physical facilities installed, maintained, and clean	0	0	_		
54	0	Adequate ventilation and lighting; designated areas used	0	0	,		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	П		
56	0	Most recent inspection posted	0	0	'		
		Compliance Status	YES	NO	V		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	0				
58		Tobacco products offered for sale	0	×	١		
59		If tobacco products are sold, NSPA survey completed	0	0			

us manner. You have the right to request a hearing reg 68-14-711, 68-14-715, 68-14-716, 4-5-329.

12/08/2023

12/08/2023 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)) 9012229200 Please call (to sign-up for a class.

RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
	FOOD SERVICES						
Establishment Number # 605263782							
NSPA Survey - To be completed if	#57 is "No"						
Age-restricted venue does not affirmatively rest		facilities at all times to	persons who are	No			
twenty-one (21) years of age or older. Age-restricted venue does not require each per	mon attempting to only aptro	to submit acceptable fo	om of identification	140			
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable in	orm or identification.				
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at eve	ery entrance.	No			
Garage type doors in non-enclosed areas are not completely open.							
				No			
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	ot completely removed	or open.	No			
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	1 by the Act.			_			
	-,						
14/							
Warewashing Info	Sanitizer Type	PPM	Temperature (Eshranhalf			
madrille Name	oannizer type	FFM	reinperature (ramemon			
Equipment Temperature							
Description			Temperature (F	ahrenheit)			
Food Townsonton							
Food Temperature		State of Food	Temperature (F	ahrenheift			
Doubliption		State of Food	Temperature (1	discontinuit,			
		I	1				

Observed Violations
Total # B
45: Work stations are observed not clean. Reach-in equipment is not clean. Defrost deep freezer. Please clean counters, coolers, and maintain cleanliness. 47: The exterior of equipment is dirty. Drawers' spaces are not clean. Vent hood is not clean. Please clean exterior, and maintain cleanliness. 53: Ceiling tiles are stained in beverage station area in kitchen. Ceiling tiles are stained throughout kitchen. Two ceiling vents are very dusty. Please clean, and maintain facilities.

[&]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



Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
11:	
12:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13:	
14: Violation corrected. Ice machine is clean. Please continue to disca	rd ice, and wash, rinse, and sanitize interior to avoid
buildup and residue. Cutting boards have been extensively cleaned an	
previous inspection. Please continue to replace all cutting boards and/	
15:	μ.
16 :	
17:	
18:	
19:	
20:	
21: Violation corrected. Date marking system has improved. Date mark	king does not exceed 7 days for expiration dates.
No expiration dates are missing. Please continue to maintain a maximum	
products. Example: 11/28-12/4	,
22:	
22: 23: 24:	
24:	
25:	
25: 26: 27: 57: 1: 3: 4:	
27:	
57:	
1:	
3:	
4:	
5:	

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.

Establishment Name: BABALU TAPAS FOOD SERVICES			
Establishment Number: 605263782			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			
boo later page for additional comments.			

Establishment Information

Establishment Name: BABALU TAPAS FOOD SERVICES							
Establishment Number # 605263782							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							

Establishment Information