

Establishment Name

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

BABALU TAPAS FOOD SERVICES

6450 POPLAR STE 101

Type of Establishment

Remanent O Mobile

O Farmer's Market Food Unit

Address Memphis City

Time in 12:15 PM AM/PM Time out 01:30: PM AM/PM

11/28/2023 Establishment # 605263782 Inspection Date

Embargoed 000

O Temporary O Seasonal

O Follow-up Purpose of Inspection **E**Routine O Complaint

O Preliminary

O Consultation/Other

Risk Category

О3

Follow-up Required 级 Yes O No Number of Seats 52

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=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	鼷	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	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	
	IN	OUT	NA		Proventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed		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	黨	0			Food obtained from approved source	0	0	
10	0	0	0	3%	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	4
14	0	寒	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	200	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	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

### is, 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	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	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	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	$\top$		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

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	_
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	1	١
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h 09, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ithin ten (10) days of the date of the

Signature of Person In Charge

11/28/2023

11/28/2023 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

Establishment Name: BABALU TAPAS FOOD SERVICES

Establishment Number #: | 605263782

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.	No			
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No			
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No			
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.	Yes			
Smoking observed where smoking is prohibited by the Act.	Yes			

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)		
Eco Lab	Heat		180		

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
WIC	35			
RIF	-4			
RIC 1 (grill cold holding station)	34			
RIC (cold holding station)	38			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Corn & pepper hash	Cold Holding	35		
Potatoes	Cold Holding	39		
Veggie mix, raw	Cold Holding	35		
Crab cake	Cold Holding	35		
Redfish	Cold Holding	35		
Salmon	Cold Holding	39		
Corn	Cold Holding	29		
Corn 2	Cold Holding	28		
Black bean & corn	Cold Holding	30		
Rice	Cold Holding	36		
Salsa	Cold Holding	35		
Roasted Brussels sprouts	Cold Holding	35		
Short rib eggroll	Cold Holding	40		
Black bean cake	Cold Holding	40		
Shrimp	Cold Holding	40		

<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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## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee illness policy posted on wall by stairs
- 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.

- 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.

- 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.

- 15: (IN) No unsafe, returned or previously served food served.
- 16: Observed several orders being prepared adequately

17:

18: Chicken, pork belly, short ribs. Cool down after oven, placed on speed rack, put in walk-in cooler to cool all the way down, cut, portion, and place in bags until placed on serving line. Not observed at this time.

19: 20:

- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory is present for both reminder and disclosure. Please continue to maintain both portions of consumer advisory.

24:

- 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:

1:

2: 3:

58:

2: 3:

# Additional Comments

See last page for additional comments.

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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

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Establishment Name: BABALU TAPAS FOOD SERVICES						
Establishment Number #:	605263782					
Sources						
Source Type:	Food	Source:	Sysco, Palazola Produce			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comments	s					