

Address

Inspection Date

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit MEMPHIS SCHOLARS CALDWELL GUTHRIE Remanent O Mobile Establishment Name Type of Establishment 951 CHELSEA AVE O Temporary O Seasonal Memphis Time in 09:30 AM AM / PM Time out 10:15: AM AM / PM 01/23/2023 Establishment # 605260415

О3

Embargoed 0 O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for e

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observ			ed		C	05=	con		
					Compliance Status	cos	R	WT	ΙC	
	IN	OUT	NA	NO	Supervision				П	П
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16
	IN	OUT	NA	NO	Employee Health				Ιŀ	17
2	300	0			Management and food employee awareness; reporting	0	0		ır	\neg
3	×	0			Proper use of restriction and exclusion	0	0	5	Н	
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	·	Ιŀ	19 20
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	5	1 17	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 7	21
6	黨	0		0	Hands clean and properly washed		0		ΙŒ	22
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed		0	5	H	-
8	100	0			Handwashing sinks properly supplied and accessible	0	0	2	l li	_
	IN	OUT	NA	NO	Approved Source				H	23
9	黨	0			Food obtained from approved source	0	0		П	\neg
10	0	0	0	3%	Food received at proper temperature	0	0	1	l lī	24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ηľ	24
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	
	IN	OUT	NA	NO	Protection from Contamination				1 7	25 26
13	黛	0	0		Food separated and protected	0	0	4	1 7	26
14	×	0	0		ood-contact surfaces: cleaned and sanitized OO		5	П	\exists	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27

	Compliance Status								
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5	
17	0	0	0	300	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	243	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	3%		Food additives: approved and properly used	0	0	5	
26	菜	0			Toxic substances properly identified, stored, used		0	,	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

O Yes 疑 No

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

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	COS	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	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	1
34	0	Thermometers provided and accurate	0	0	г
	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	1
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			
41	0	in-use utensils; properly stored	0	0	Г
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	Г
44	0	Gloves used properly	0	0	

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	0	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	- 2
51	0	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	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
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	100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

onspicuous manner. You have the right to request a he i-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

01/23/2023

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**** 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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MEMPHIS SCHOLARS CALDWELL GUTHRIE

Establishment Number #: | 605260415

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)					
	l		l					

Equipment Temperature							
Description Temperature (Fahren							
Milk cooler	30						
Walk-in feeezer	10						
Walk-in cooler	40						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Broccoli	Hot Holding	191					
Rice	Hot Holding	202					
Broccoli	Cold Holding	41					
Milk	Cold Holding	38					

Observed Violations								
Total # 2								
Repeated # ()								
53: Inoperable Hot Logix hot boxes								
54: Inoperable vent-a-hood bulbs								

[&]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: MEMPHIS SCHOLARS CALDWELL GU	THRIE
Establishment Number: 605260415	
- CO200-120	
Comments/Other Observations	
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dditional Comment	5			
See last page fo	or additional con	nments.		
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^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: MEMPHIS SCHOLARS CALDWELL GUTHRIE				
Establishment Number: 605260415				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye ioi auditional comments.				

Establishment Information

Establishment Information Establishment Name: MEMPHIS SCHOLARS CALDWELL GUTHRIE				
Establishment Number # 605260415				
Sources				
Source Type:	Food	Source:	U.S. Foods	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
April.smith@slamgm	nt.com			

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