



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: BAD BREAKFAST
Address: 6450 POPLAR AVE SUITE 119
City: Memphis
Inspection Date: 11/28/2023
Time in: 09:40 AM
Time out: 11:00 AM
Risk Category: 03
Number of Seats: 141

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 11/28/2023
Signature of Environmental Health Specialist: [Signature] Date: 11/28/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information	
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.	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 (dishwasher)	Chlorine	200	

Equipment Temperature	
Description	Temperature (Fahrenheit)
WIC	35
RIF	25
RIC (corner cold holding station)	32

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Grits (hot box)	Hot Holding	170
Tomato gravy (hot box)	Hot Holding	145
White gravy (hot box)	Hot Holding	135
Potatoes	Cold Holding	41
Diced tomatoes	Cold Holding	41
Mushrooms	Cold Holding	41
Sausage	Cold Holding	42
Ham	Cold Holding	41
Canadian bacon	Cold Holding	42
Waffle batter	Cold Holding	41
Cracked eggs	Cold Holding	39
Grits	Hot Holding	180
Sausage patties	Hot Holding	135
Sausage links, split	Hot Holding	150
Scrambled eggs	Hot Holding	135

Observed Violations

Total # 6

Repeated # 0

2: Employee illness policy is not present. Please provide an appropriate employee illness policy.

21: Date marking exceeds 7 days for expiration dates. Please maintain a maximum hold of 7 days and then products must be discarded. Example: 11/28-12/4

37: There are several uncovered foods in reach-in equipment. Please cover foods in storage until it is used.

39: Wiping cloths stored on counters and work stations. Please place towels in an appropriate receptacle after and between uses.

45: Beverage station is not clean. Please clean beverage station, and maintain cleanliness. Coolers are not clean. Please clean reach-in equipment and maintain cleanliness.

53: The floor is not clean in kitchen. Please clean floor and maintain cleanliness.



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Comments/Other Observations

- 1: Ruben Wallace, Owner/operator, ServSafe certification 10/15/2025. ServSafe Instructor and Examination Proctor 12/16/2023.
- 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:
- 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:
- 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: Observed several orders being prepared adequately
- 17: Potatoes are reheated for service, and hot held. Turkey is served hot or cold depending on customer's order. Observed being prepared in omelette.
- 18: Potatoes, roasted turkey breast. 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 entire consumer advisory for all eligible menu dishes.
- 24: Fresh squeezed orange juice is served to guests. Statement is available on menu to make customers aware of unpasteurized juice.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26:
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 58:
- 1:
- 2:

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

Additional Comments

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.

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Comments/Other Observations (cont'd)

5:

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Ben E. Keith, Sysco, Off The Dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments