

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	~~	``	
-		) R	_

97

Establishment Name

Sing Lay

Type of Establishment

O Farmer's Market Food Unit

Permanent

O Mobile

Address 2684 Frayser Blvd. O Temporary O Seasonal

City Memphis Time in 12:40 PM AM / PM Time out 01:25; PM AM / PM
Inspection Date 04/16/2024 Establishment # 605064399 Embargoed 0

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

Risk Category O1 \$2 O3 O4 Follow-up Required O Yes \$\ No Number of Seats 64

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	<b>4</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	OS=00	rrecte	d on-si	te dur	ing int	spec
					Compliance Status	cos	R	WT	] [					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	П
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1 16	- XX	0	0	0	Pr
	IN	OUT	NA	NO	Employee Health				1 17		ō	ō	XK.	Pr
2	100	0			Management and food employee awareness; reporting	0	0		1 🗀					c
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO	ľ
	IN	ОИТ	NA	NO	Good Hygienic Practices				1 178	0	0	0	涎	Pr
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19	1	0	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	125	0	0		Pr
	IN	-	NA	NO	Proventing Contamination by Hands				2	0	0	0	14	Pr
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	X	0	Tir
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	NA.	NO	1
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 2	0	0	M		C
	IN	OUT	NA	NO	Approved Source				1 Ľ	10	١	245		foo
9	黨	0			Food obtained from approved source	0	0		1 🗆	IN	OUT	NA	NO	П
10	0	0	0	×	Food received at proper temperature	0	0	1	1 5		$\overline{}$	323		Ь.
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	0	640		Pa
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	оит	NA	NO	Г
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Fo
13	黛	0	0		Food separated and protected	0	0	4	20	黛	0			To
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗆	IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Ct H/

	Compliance Status						R	WT
	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	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		0	0	L.	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	X		Food additives: approved and properly used	0	0	5
26	8	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

R\*repeat (violation of the same code provis

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

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	1
34	0	Thermometers provided and accurate	0	0	r
	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	188	Wiping cloths; properly used and stored	0	0	
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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0		0	0	Г
44	0	Gloves used properly	0	0	

		Compliance Status	cos	K	W
	OUT	Utensils and Equipment			
45	0	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	黨	Nonfood-contact surfaces clean	0	0	Г
	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	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	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	Г
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	Г
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

04/16/2024
nature of Person in Charge

Signature of Environmental Health Specialist

04/16/2024

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Date

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 9012229200 to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



_		 -	
	hment	A	APPENDING TO
1000		CREEK	ALDERE!

Establishment Name: Sing Lay
Establishment Number #: 605064399

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.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Т
Garage type doors in non-enclosed areas are not completely open.	Т
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$^{\dagger}$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)						
Autochlor	Chlorine	50							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Everest	37					
Chest freezer	0					
Walk-in cooler	32					

Food Temperature	Food Temperature							
Description	State of Food	Temperature ( Fahrenheit)						
Shrimp	Cold Holding	38						
Chicken	Cold Holding	37						
Gravy	Hot Holding	170						
White rice	Cooking	202						

Observed Violations
Total # 3
Repeated # ()
39: Dirty wiping cloths stored onlrep tables
42: Clean utensils improperly stored
47: Dirty exterior of kitchen equipment

<sup>\*\*\*</sup>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 Inform	nation	
Establishment Name: S	Sing Lay	
Establishment Number:	605064399	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
3:	
4:	
5:	
6:	33
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14:	
15:	
16:	
17:	
18:	
19:	
20:	
21:	
22:	
23:	
24:	
25:	
26:	
27:	
57:	
58:	
TTPC	997

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Sing Lay	
Establishment Number: 605064399	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional commissions.	

Establishment Information

Establishment Information				
Establishment Name: Sing Lay				
Establishment Number #: 605064399				
Sources				
Source Type: Food	Source:	Restaurant Depot		
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Additional Comments				
Awong288@bellsouth.net				