



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name MEMORIES CAFE
Address 1098 MURFREESBORO PIKE
City Nashville
Inspection Date 04/21/2023
Risk Category 01
Number of Seats 70

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

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, 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.

m. b. of the... 04/21/2023
Signature of Person In Charge Date
Signature of Environmental Health Specialist Date

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

Observed Violations

Total # 11

Repeated # 0

- 8: Missing soap and paper towels at hand sink. CA- replaced
- 13: Raw shell eggs stored over produce in walk in cooler.
Raw chicken stored over raw beef in walk in cooler.
CA- moved and trained.
- 26: Insecticide stored under 3 compartment sink. CA- removed from kitchen.
- 31: Lamb shank cooling on prep table at 110°F. CA- reheated on stove top
- 33: Raw hamburger thawing in 3 compartment sink at room temperature.
- 36: Excessive mouse droppings under shelving in dry storage room.
- 37: Employee drink sitting on cutting board.
- 45: Excessive wear on scoring on cutting boards.
- 46: Missing sanitizer test strips.
- 47: Excessive food and debris buildup on walk in cooler shelving in walk in cooler and shelving over prep tables.
- 53: Excessive food and debris buildup on floors walls and ceilings.



Establishment Information

Establishment Name: MEMORIES CAFE

Establishment Number : 605253587

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy posted.
- 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.
- 9: Restaurant depot, sams
- 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.
- 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: No cooking done during inspection.
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18:
- 19:
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:
- 58:

***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)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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