

Purpose of Inspection

**K**Routine

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 Address Memphis Time in 09:45 AM AM / PM Time out 10:45: AM AM / PM 08/29/2023 Establishment # 605260415 Embargoed 5 Inspection Date O Follow-up O Preliminary

O Complaint

Risk Category О3 Follow-up Required 级 Yes O No

	_							
- 12	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	_	_	_ 0
ᆫ					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	-
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			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	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	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	0	0	0	寒	Proper cooking time and temperatures	0	0	5		
17	0	0	0	350	Proper reheating procedures for hot holding	0	0	9		
	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	文	Proper hot holding temperatures	0	0			
20		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	×		Pasteurized foods used; prohibited foods not offered	0	0	5		
	IN	OUT	NA	NO	Chemicals					
25	0	0	X		Food additives: approved and properly used	0	0	5		
26	黨	0			Toxic substances properly identified, stored, used	0	0	9		
	IN	OUT	NA	NO	Conformance with Approved Procedures	Conformance with Approved Procedures				
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5		

O Consultation/Other

#### Good Retail Practices are preventive m res to control the introduction of pathoge ns, chemicals, and physical objects into foods.

					4/A
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	OUT				
28		Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	
31	ᄣ	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	123	Personal cleanliness	0	0	1
39	186	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	1
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	1
44	10	Gloves used properly	0	0	1

Signature of Person In Charge

specti	ion	R-repeat (violation of the same code provision	)		
	OUT	Compliance Status	COS	R	WT
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	308	Current permit posted	0	0	0
56	Ô	Most recent inspection posted	0	0	0
		Compliance Status	YES	NO	WT
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a hearing regarding this report by 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of th

08/29/2023

08/29/2023

\*\*\*\* 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) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

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)					
	Chlorine	50						
	' ' '							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Traulsen coller	41						
Milk cooler	35						
Walk-in cooler	37						

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Milk	Cold Holding	36					
Mac and cheese	Hot Holding	170					

Observed Violations
Total # 15
Repeated # 0
1: PIC is unaware of the inadequate food safety knowledge of the staff. Proper supervision of staff is not demonstrated
6: Male employee grabbed bag of contaminated chicken from 3 compartment
sink and began working on prep line 8: Soap and paper towels not provided for handsink
13: Bag of frozen chicken thawing inside of dirty mac and cheese pan left inside 3 compartment sink for warewashing. Bag of chicken discarded
31: Condensation leak inside walk-in freezer, door is frozen
38: Male employees preparing food without hair restraints
39: Dirty wiping cloths stored inside 3 compartment sink
41: Dirty utensils stored on 3 compartment sink drain board
45: Rusty interior of empty milk cooler 46: Employees are uneducated on warewashing procedure and could not set up
3 compartment sink for ware washing
47: Dirty interior of Traulsen cooler. Dirty exterior of kitchen equipment
51: Overfull trash can inside unisex restroom
52: Tops not provided for dumpsters
53: Damaged ceiling tile, dirty floor
55: Current permit must be posted

<sup>&</sup>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 GUTHRIE	
Establishment Number: 605260415	
Comments/Other Observations	
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.6:	
.7:	
.8: No food is cooled for further use at this establishment	
.9:	
9: 20: 21: 22: 23: 24: 25: 26: 27: 27: 27: 27: 27: 27: 27: 27: 27: 27	
.1:	
22:	
:3:	
.4: DE:	
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7. 57·	
7. 58·	
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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: 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 Name: ME Establishment Number #:	EMPHIS SCHOLARS 0 605260415	CALDWELL GUTHRIE		
Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
Info@feedwells.com				

Establishment Information