

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit University Club (Kitchen) Establishment Name Permanent O Mobile Type of Establishment 1346 Central O Temporary O Seasonal Address Memphis Time in 01:35 PM AM / PM Time out 02:15: PM AM / PM City 05/29/2019 Establishment # 605016243 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 287

Follow-up Required

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 117 | IN-in compliance | | | | OUT=not in compliance NA=not applicable NO=not observed | | | 0 | |
|------|------------------|-----|----|-----|---|-----|---|----|--|
| Comp | | | | | Compliance Status | COS | R | WT | |
| | IN | OUT | NA | NO | Supervision | | | | |
| 1 | × | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | |
| | IN | OUT | NA | NO | Employee Health | | | | |
| 2 | 0 | 20 | | | Management and food employee awareness; reporting | 0 | 0 | | |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | | |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 0 | |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | |
| 6 | 0 | 0 | | 333 | Hands clean and properly washed | 0 | 0 | | |
| 7 | 0 | Ж | 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 | 100 | 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 | × | 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 | X | 0 | | Food-contact surfaces: cleaned and sanitized | X | 8 | 5 | |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | | 0 | 2 | |

| | Compliance Status | | | | | | | 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 | 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 | 文 | Proper hot holding temperatures | 0 | 0 | |
| 20 | 0 | 黨 | 0 | | Proper cold holding temperatures | 0 | 巡 | 5 |
| 21 | * | 0 | 0 | 0 | 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 | 氮 | 0 | 0 | | 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 | 黨 | 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 |

级 Yes O No

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

| | | OUT=not in compliance COS=con | ected or | 1-site | du |
|----|-----|--|----------|--------|----|
| | | Compliance Status | cos | | _ |
| | OUT | Safe Food and Water | | _ | _ |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | г |
| 29 | 0 | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | - |
| | OUT | Food Temperature Control | | | |
| 31 | 0 | Proper cooling methods used; adequate equipment for temperature control | 0 | 0 | 1 |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | Г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | |
| 34 | X | Thermometers provided and accurate | 0 | 0 | г |
| | OUT | Food Identification | | | |
| 35 | × | Food properly labeled; original container; required records available | 0 | 挺 | , |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 涎 | Insects, rodents, and animals not present | 0 | × | : |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | ŀ |
| 38 | 0 | Personal cleanliness | 0 | 0 | г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | г |
| 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 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | |
| 44 | 10 | Gloves used properly | - | 0 | _ |

| pect | | R-repeat (violation of the same code provision Compliance Status | COS | R | W' |
|-----------------------------------|-----|---|-----|----|-----|
| | OUT | Utensils and Equipment | - | | |
| 45 | × | Food and norifood-contact surfaces cleanable, properly designed, constructed, and used | 0 | Ħ | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 黨 | Nonfood-contact surfaces clean | 0 | 黨 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 窳 | Hot and cold water available; adequate pressure | 100 | 0 | - 2 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - 2 |
| 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 | 1 |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | 1 |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | T-6 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | _ ` |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | | 0 | |
| Tobacco products offered for sale | | | | | ١. |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

cuous manner. You have the right to request a h within ten (10) days of the date of the

05/29/2019 Signature of Person In Charge

Date Signature of Enviro

05/29/2019

**** 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: University Club (Kitchen)
Establishment Number #: |605016243

| 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. | Yes |
| Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification. | Yes |
| "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance. | Yes |
| Garage type doors in non-enclosed areas are not completely open. | Yes |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open. | Yes |
| 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 (Fahrenhelt) | | | | | |
| Auto Chlor dishmachine Three compartment | Mach Drymate AutoChlor Mach | 100 | 220 131 | | | | | |

| Equipment Temperature | | | | | | |
|----------------------------|----|--|--|--|--|--|
| Description Temperature (F | | | | | | |
| Walkin dessert cooler | 40 | | | | | |
| Walk in freezer | 20 | | | | | |
| Walk in cooler | 39 | | | | | |
| Hoshizaki freezer | -6 | | | | | |

| Food Temperature | | |
|-------------------------|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Tuna salad | | 41 |
| Raw chicken | Cold Holding | 43 |
| Beef patty | Cooking | 173 |
| Roma tomatoes | Cold Holding | 42 |
| Boiled eggs | Cold Holding | 41 |
| Shrimp salad | | 41 |
| Beef sliders | Cold Holding | 37 |
| Cooked wings | Cold Holding | 45 |
| Raw fillet migon | Cold Holding | -5 |
| Grilled chicken patties | Cold Holding | 47 |
| Black eyed peas | Hot Holding | 156 |
| Shredded cheese | Cold Holding | 41 |
| Raw fish | Cold Holding | 36 |
| | | |
| | | |

| Observed Violations |
|--|
| Total # 11 |
| Repeated # () |
| 2: No employee illness policy on site. Provided copy & educated. 7: I observed young food worker touch ready to eat food(RTE) food with his barehands. |
| 8: Handwashing sink was not properly supplied with single towels. 14: I observed scoop handles touching flour and cornmeal. 20: Improper cold holding on cooked chicken wings and grilled chicken patties. |
| 34: No thermometer visible in refrigeration.35: No labels on working containers of food.36: I observed dead roaches on floor in food preparation area.45: Prep cooler doors are not in good repair. |
| 47: Non food contact surfaces of equipment are dirty & has been exposed to splash, spillage & other food soiling . |
| 48: Inadequate hot water pressure available at handwashing sink. |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: Un | niversity Club (Kitchen) | |
|---|---|---|
| Establishment Number : | 605016243 | |
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| Comments/Other Obse | ervations | Т |
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| Establishment Name: University Club (Kitchen) | | | | |
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| Establishment Number: 605016243 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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Establishment Information

| Establishment Information | | |
|---|---------|------------|
| Establishment Name: University Club (Kitchen) | | |
| Establishment Number #: 605016243 | | |
| 11332323 | | |
| Sources | | 1 |
| | | |
| Source Type: Food | Source: | U.S. Foods |
| | | |
| Source Type: | Source: | |
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| Additional Comments | | |
| Additional Comments | | |
| Note: I observed persons unnecessary to the food operation in food preparation area. PIC must make sure | | |
| steps are taken to prevent contamination. | | |
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