

Purpose of Inspection

**K**Routine

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Renee's Sandwich Shop Remanent O Mobile Establishment Name Type of Establishment 202 G. E. Patterson Ave. O Temporary O Seasonal Memphis Time in 09:45 AM AM / PM Time out 10:45: AM AM / PM 08/20/2020 Establishment # 605197421 Embargoed 0 Inspection Date O Follow-up

O Consultation/Other

Number of Seats 20 Risk Category О3 Follow-up Required 级 Yes O No

O Preliminary

O Complaint

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							0	
	Compliance Status						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	ЭK	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion		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	黨	0		0	Hands clean and properly washed	0	0	
7	0	×	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			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	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	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	cos	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	文	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	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	0	0	333		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	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	1
	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	X	Thermometers provided and accurate	0	0	Г
	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	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	<u> </u>
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	Т
		Gloves used properly	0	0	-

spect	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment		_	
45	麗	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	- 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0		
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

icuous manner. You have the right to request a hi ten (10) days of the date of th

Signature of Person In Charge

08/20/2020

08/20/2020

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

Date

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: Renee's Sandwich Shop
Establishment Number #: |605197421

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)			

Equipment Temperature					
Description Temperature ( F					
Reach in freezer 4					
Reach in cooler	37				
Deep freezer	-10				
Beverage cooler	35				

Description	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	58
Lettuce	Cold Holding	47
Rice	Hot Holding	190

Observed Violations								
Total # 10								
Repeated # ()								
7: Employees observed handling ready to eat foods without wearing gloves or								
having a barrier								
11: Case of chips and coffee creamer observed stored on the floor								
20: Tomatoes and lettuce not reading temp.								
34: No thermometers observed in reach in cooler								
37: French fries uncovered in standing freezer								
44: Gloves not observed used when handling ready to eat foods								
45: Bottom of reach in freezer needs cleaning								
Reach in cooler doors and bottom of reach in cooler needs cleaning								
Fryers have grease build up								
Stove top needs cleaning								
Below prep line needs cleaning								
53: Wall behind prep lune needs cleaning								
Backsplash behind cooking equipment needs cleaning								
Floor behind cooking equipment needs cleaning								
54: Two lights out under vent a hood								
55: Most recent permit not 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: Renee's Sandwich Shop	
Establishment Number: 605197421	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 8: 9: Sysco Sam's	
3:	
4:	
5:	
6:	
8:	
9: Sysco	
Sam's	
Restaurant depot	
10. 12·	
13:	
14:	
15:	
<b>16</b> :	
<b>1</b> 7:	
18:	
Sam's Restaurant depot 10: 12: 13: 14: 15: 16: 17: 18: 19: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
21. 22·	
22. 23·	
24:	
25:	
26:	
27:	
57:	
<b>[</b> 58:	

## Additional Comments

See last page for additional comments.

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

<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: Renee's Sandwich Shop				
Establishment Number: 605197421				
Comments/Other Observations (cont'd)				
- Fan - F2				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: Renee's Sandwich Shop	
Establishment Number #: 605197421	
() 	
Sources	
Source Type:	Source:
Additional Comments	