# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	1714	in the second	Ţ													O Farmer's Market Food		C		
Establi	shm	ent N	lam	ε.		CE - FD-SRV.						Тур	xe of E	Establi	shme	ent @Permanent OMo	Unit bile	ſ	<b>)</b>	
Addres	5					CY PARKWAY					_					O Temporary O Sea				
City					Memphis				9:0			_			me ou	at 09:45: <u>AM</u> AI	M/PM			
Inspect	ion (	Date		(	04/10/202	4 Establishment #	60524270	2		_	Embe	irgoe	d 0	00						
Purpos	e of	Insp	ecti	on (	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsuitation/Other				
Risk C			_		01	<b>31</b> (2	<b>O</b> 3		_	<b>O</b> 4						up Required O Yes		Seats	49	
		Risi		ICTO IS C	ontributing facto	aration practices a ors in foodborne illn	ess outbreak	s. P	ubli	c He	at c lith	Inte	rven <sup>1</sup>	tions	are	to the Centers for Dise control measures to pre	event illness or injury.	tion		
					ed compliance statu											INTERVENTIONS ach liam an applicable. Deduct	t nelata far estanor or subcat			
IN=in					OUT=not in compliant	e NA=not applicable	NO=not observe										iolation of the same code provis	ion)		
IN	OL	or N	IA	10	Comp	liance Status Supervision		cos	R	WT	F					Compliance Stat Cooking and Reheating		COS	R	WT
1 2	100		~		Person in charge pr	esent, demonstrates kn	owledge, and	0	0	5		IN		NA		Control For Safe	ty (TCS) Foods			
		JT N	IA		performs duties	Employee Health	-	-	•	-		00	00	0	훐	Proper cooking time and tem Proper reheating procedures	peratures for hot holding	00	0	5
2 1	_	_		- 1	Management and fo Proper use of restric	od employee awarenes	s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, De	•			
J IN		JT N	IA			d Hygienic Practices	1	Ľ	<u> </u>	-	18	0	0	0	X	Public Heat Proper cooling time and temp		0		
4 X	6		F			g. drinking, or tobacco u eyes, nose, and mouth	use	8	0	5	19	X	0	0		Proper hot holding temperatu Proper cold holding temperat			8	-
	OL	л п	IA	NO		g Contamination by	Hands	0			21	*	ŏ	0		Proper date marking and disp		ŏ	0	5
7 篇	_	_	5	0	No bare hand conta	ct with ready-to-eat food	ds or approved	6	0	5	22	O	0	NA	-	Time as a public health contr		0	0	
8 📓		2				properly supplied and a	coessible	0	0	2	23	0	OUT	12		Consumer Consumer advisory provided		0	0	4
9 📓	C		-		Food obtained from				0			IN	OUT		_	food Highly Suscepti	ble Populations		-	
10 O			<b>&gt;</b>  .		Food received at pr Food in good condit	oper temperature ion, safe, and unadulter	ated	8	0	5	24	0	0	×		Pasteurized foods used; proh	ibited foods not offered	0	0	5
12 0	_	2	ĸ		Required records av destruction	vailable: shell stock tags	, parasite	0	0			IN	ουτ	NA	NO	Chem	icais			
IN 13 💢		л N D C		NO	Protect Food separated and	tion from Contaminat protected	tion	0	0	4	25 26		0	0		Food additives: approved and Toxic substances properly id		0	8	5
14 📓	; C					es: cleaned and sanitize		ŏ	Ő	5		IN	OUT	NA	NO	Conformance with A	pproved Procedures		_	
15 漠	0				Proper disposition of served	f unsafe food, returned	tood not re-	0	0	2	27	0	0	黨		Compliance with variance, sp HACCP plan	ecialized process, and	0	٥	5
				Goo	d Retail Practice	s are preventive m	easures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physic	al objects into foods.			
								GOO	DR	ETA	L PR	ACT	ICE:	5						
				001	f=not in compliance Compl	iance Status	COS=corre	cted o			inspe	ction				R-repeat (violation Compliance State	on of the same code provision)	COS	R	WT
28	OL		aste	urize	Safe F d eggs used where	ood and Water required		0	0	1		_	UT F	ood ar	nd no	Utensils and Equip nfood-contact surfaces cleans				
29 30	C	5 W	ater	and	ice from approved s			0	0	2	4	+	•	onstru	cted,	and used		0	0	1
	OU	л			Food Ten	perature Control				_	4	-	_			g facilities, installed, maintain itact surfaces clean	ed, used, test strips	0	0	1
31	C	00	ntro	1		adequate equipment for	temperature	0	0	2		0	UT			Physical Facilit				1
32	_	_	_	_	properly cooked for thawing methods us			8	00	1	4	_	-			I water available; adequate pro stalled; proper backflow device		8	응	2
34	C	_	herm	ome	eters provided and a	courate		0	0	1	5		-			waste water properly dispose s: properly constructed, supp		0	8	2
35	C	-	bod	prope		container; required reco	ords available	0	0	1	5	_	_			use properly disposed; facilitie		ŏ	0	1
	OL	л			Prevention of	Food Contamination	•				5	3 0	0 P	hysica	al faci	lities installed, maintained, an	d clean	0	0	1
36	0	) Ins	sect	s, ro	dents, and animals r	not present		0	0	2	5	4	0 A	dequa	nte ve	ntilation and lighting; designat	ted areas used	0	٥	1
37	0		onta	mina	ition prevented durin	g food preparation, stor	age & display	0	0	1		0	UT			Administrative H	tems			
38					leanliness ths; properly used a	nd stored		0	0	1	5					nit posted inspection posted		0	0	0
40		<b>)</b> [W			ruits and vegetables	Use of Utensils			Ō			-	_			Compliance Sta Non-Smokers P		YES		WT
41	C	) In-			nsils; properly stored				0		5					with TN Non-Smoker Protecti		X	ु	
42 43	C	) Sir	ngle	-use	/single-service articl	; properly stored, dried, es; properly stored, use		0	00		5	5 9	_			ducts offered for sale oducts are sold, NSPA survey	r completed	0	8	0
44					ed properly		an ann de la second		0				distant.		مايين	President address and one discovery	al sisk feature and the interview			
service	estat	dishr	nent	perm	sit. Items identified as	constituting imminent heal	Ith hazards shall b	e corre	cted i	immed	ately	or op	eration	is shall	cease	Repeated violation of an identic e. You are required to post the filling a written request with the C	ood service establishment permi	t in a c	onspi	cuous
	т.с. <i>і</i>	L sec	tion	s 68-1	14-703, 68-14-706, 68-14	-708, 68-14-709, 68-14-711,					ang i		$\leftarrow$	$\dot{\mathbf{O}}$	· ·					
_\		ci v	1	ົ	y Nguy	in	04/1	L0/2	024	4	_	_(	ヲ	51	<u>n</u>	da Urhne		04/1		
Signat	ure	of Pe	erso	n In	Charge					Date						ental Health Specialist				Date
		-				F						-			-	ealth/article/eh-foodservic inty health department.	e			
PH-226	7 (Re	IV. 6-1	15)			Please				2229						p for a class.			RD	XA 629

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



#### Establishment Information Establishment Name: HYATT PLACE - FD-SRV. Establishment Number #: 605242702

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"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.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 compartment sink High hot pressure dishwasher	Oasis 146 Multi EcoLab	100 100	65 165						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Motax Refrigerator	39
Motax Freezer	-6

Food Temperature						
State of Food	Temperature (Fahrenheit					
Hot Holding	155					
Hot Holding	150					
Cold Holding	37					
Hot Holding	160					
Cold Holding	34					
Cold Holding	36					
	Hot Holding Hot Holding Cold Holding Hot Holding Cold Holding					

#### Observed Violations

Total # 2

Repeated # 0

38: Emloyee did not have on hair restraints.

47: Floors are sticky in the kitchen.

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



## Establishment Information

Establishment Name: HYATT PLACE - FD-SRV.

Establishment Number : 605242702

### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Emloyee illness 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: Observed hands cleaned and properly washed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food obtained from an approved source.

- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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 at the time of inspecton.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling done at the time of inspection.
- 19: Proper hot holding temperatures.
- 20: Proper cold holding temperatures.
- 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: Food additives approved an properly used.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

1: 2:

<u>3</u>:

4: 5:

6:

7:

1:

2: 3:

\*\*\*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.

# Establishment Information

Establishment Name: HYATT PLACE - FD-SRV. Establishment Number : 605242702

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information

Establishment Name: HYATT PLACE - FD-SRV. Establishment Number #. 605242702

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments