

Purpose of Inspection

**K**Routine

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit LAROSE ELEMENTARY Remanent O Mobile Establishment Name Type of Establishment 864 Willoughby St O Temporary O Seasonal Address Memphis Time in 09:30 AM AM / PM Time out 10:30; AM City 11/10/2022 Establishment # 605311442 Embargoed 000 Inspection Date O Follow-up

Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

O Complaint

10	in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			c
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	ı .
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	l °
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	38			Handwashing sinks properly supplied and accessible	0	0	2
Ì	IN		NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	28	Food received at proper temperature	0	0	1
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	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	338	0			Proper disposition of unsafe food, returned food not re-	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	Proper reheating procedures for hot holding	0	0	
	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	Proper hot holding temperatures	0	0	
20	24	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	
26	0	28.			Toxic substances properly identified, stored, used OO		9	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

						L PRA		2.
		OUT=not in compliance COS=con				inspect	on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28	_	Pasteurized eggs used where required	0	0	1	45	38	Foo
29		Water and ice from approved source	0	0	2	4.0	(00)	cor
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				1.0		1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	No
31	•	control	"	١٧	l * I		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	ŏ	Approved thawing methods used	ŏ	ŏ	1	49	ŏ	Plu
34	0	Thermometers provided and accurate	0	ō	1	50	ō	Se
-	OUT	Food Identification	Ť	_	÷	51	ŏ	To
35	×	Food properly labeled; original container; required records available	0	0	1	52	×	Ga
	OUT	Prevention of Feed Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adi
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	188	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	О	1			
	OUT	Proper Use of Utensils						$\Box$
41	0	In-use utensils; properly stored	0	0	1	57		Co
42		Utensils, equipment and linens; properly stored, dried, handled	0	ō	1	58	1	Tol
43		Single-use/single-service articles; properly stored, used	ō	ō	1	59	1	If to
44		Gloves used properly	ŏ	ŏ	-		_	_

pecti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W
	OUT	Utensils and Equipment	-	-	
45	H	Food and nonfood-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	-
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act		0	
Tobacco products offered for sale				0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

11/10/2022

Date Signature of Environmental Health Specialist

11/10/2022

\*\*\*\* 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: LAROSE ELEMENTARY

Establishment Number #: |605311442

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.	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 infiltrating 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)				

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Hot holding	165				
Cold holding	39				

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Chicken nuggets	Hot Holding	145
Green beans	Hot Holding	165
Milk	Cold Holding	40.1

Observed Made de la companya del companya del companya de la compa
Observed Violations
Total # 6
8: Handwashing sink is not working properly in the prep area. Manager has put in a work order. Hot water knob has a leak
26: Detergent soap was not label . Improper label for chemical
35: Cheese has not date marking once opened. Food need to be properly
labeled once opened.
39: Too much sanitizer in the wiping cloth water. Need to be 50ppm to 100 ppm. 45: Can opener dirty. Can opener need to be washed cleaned and sanitized. 52: Garbage is overflowing. Keep garbage area clean with side doors and tops closed.

<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: LAROSE ELEMENTARY	
Establishment Number: 605311442	
Comments/Other Observations	
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Additional Comme	ents		
See last page	for additional cor	nments.	
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<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: LAROSE ELEMENTARY					
Establishment Number: 605311442					
Comments/Other Observations (cont'd)					
Comments/Outer Observations (Cont u)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information	
Establishment Name: LAROSE ELEMENTARY	
Establishment Number #: 605311442	
Sources	
Source Type:	Source:
Additional Comments	