TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NOT	1000	14	A STATE		Managian	The star Feed	Comico									O Farmer's Market Food Unit	$\mathbf{\cap}$	C		
Establishment Name		ne	Memories Theater Food Service						Type of Establishment O Fermer's Market Food Unit O Mobile						Č)				
Adx	fress				2141 Park	,										O Temporary O Seasonal				
City	/				Pigeon Fo	0			2:4	3 F	PM	A	// PI	M Ti	me o	иt 03:13: <u>PM</u> ам/рм				
Ins	pecti	on Da	rte		04/24/2	024 Establishment	60531635	6		_	Emba	rgoe	d 0)						
Pur	pose	of In	spect		Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsuitation/Other				
Ris	k Ca	tegon	v .		誕1	02	03			O 4				Fo	-wollo	up Required O Yes 質 No	Number of S	ieats	0	
																to the Centers for Disease Cont	rol and Preven			
				as c	contributing fi											control measures to prevent illne	ess or injury.			
		(Ma	ırk de	elgne	ted compliance s											INTERVENTIONS ach litem as applicable. Deduct points for e	ategory or subcate	gory.)	
1	≱in c	ompii	ance			biance NA=not applicabl	e NO=not observe)S=cc	recte	d on-s	ite dur	ing ins	pection R=repeat (violation of th	e same code provisi			WT
h	IN	OUT	NA	NO		Supervision		1005	R	wi	Ь		010	NA		Compliance Status Cooking and Reheating of Time/	Temperature	cua	ĸ	
1	黨	0				e present, demonstrates	s knowledge, and	0	0	5		IN	OUT	NA		Control For Safety (TCS)	Foods	_	_	
H		OUT	NA	NO	performs duties	Employee Health		-		-		00	00	쭚	-	Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	00	읭	5
	X					nd food employee aware	ness; reporting	-	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking				
3	8	0		110		estriction and exclusion		0	0	-						a Public Health Contr	61	_		
4	20	OUT	NA			Good Hygionic Practi asting, drinking, or tobac		0				0	0	훞	-	Proper cooling time and temperature Proper hot holding temperatures		0		
5	25	0		0	No discharge fr	om eyes, nose, and mou	ιth	0	0	5	20		0	25		Proper cold holding temperatures		0	0	5
6	N N	OUT	NA			nting Contamination of properly washed	by Hands	0	0		21		0	26		Proper date marking and disposition			0	
7	1	0	0	0	No bare hand o	ontact with ready-to-eat	foods or approved	0	ō	5	22		0	×		Time as a public health control: procedu	res and records	0	0	
	X		-	-	alternate proces Handwashing s	dures followed inks properly supplied ar	nd accessible		0	2	-	IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	~		
	IN	OUT	NA	NO		Approved Source	1				23	-	0	8		food		0	0	4
9 10	高の		0	52		from approved source at proper temperature		8				IN	OUT		NO	Highly Susceptible Popula				
11	2%	Ō			Food in good co	ondition, safe, and unadu		ō	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
12	0	0	X	0	destruction	ds available: shell stock t	tags, parasite	0	0			IN	OUT		NO	Chemicals				
43		OUT		NO	Pro Food separated	tection from Contam	Ination		0	4	25	0 刻	00	X	J	Food additives: approved and properly u Toxic substances properly identified, sto		00	응	5
		ŏ				urfaces: cleaned and sar	nitized	ŏ		5			OUT	NA	NO	Conformance with Approved P		<u> </u>		
		0			Proper dispositi served	ion of unsafe food, return	ned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail Prac	tices are preventive	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
						~				аr,			ICE	3						
H				00	T=not in complianc	mpliance Status	COS=come		R		Inspe	cson				R-repeat (violation of the sam Compliance Status	e code provision)	COS	R	WT
	28	OUT	Dect	0.1.1678	Sat ed eggs used wh	fe Food and Water		_	0	_			UT			Utensils and Equipment	h declared			
	29				d ice from approv			0	0	2	4	5 (nfood-contact surfaces cleanable, proper and used	ty designed,	0	0	1
-	30	O OUT		ince		cialized processing meth Temperature Control		0	0	1	4	5 (o v	Varew	ashin	g facilities, installed, maintained, used, te	st strips	0	0	1
Ε.	91	0	_	er co		sed; adequate equipmen		0	0	2	4	7 2	R N	lonfoo	d-cor	tact surfaces clean		0	0	1
		-	contr		erer et an et a	for hat half on							UT			Physical Facilities		_		
	33				thawing method			8	0	1	4	_				I water available; adequate pressure stalled; proper backflow devices		8	8	2
	34	0	<u> </u>		eters provided an	nd accurate		0		1	5		o s	iewag	e and	waste water properly disposed		0	0	2
H		OUT				ood identification					5	_	_			s: properly constructed, supplied, cleane			0	1
Ľ	35	-	Food	1 prop		ginal container; required		0	0	1	5				·	use properly disposed; facilities maintaine	d	0	0	1
H		OUT				n of Feed Contamina	tion				5		_			lities installed, maintained, and clean		-	0	1
Ľ	36	0	Insec	cts, ro	dents, and anim	ais not present		<u> </u>	0	2	5	• •	0 A	vaequa	ste ve	ntilation and lighting; designated areas u	ed	0	0	1
Ŀ	37	0	Cont	amin	ation prevented of	during food preparation,	storage & display	0	0	1		0	UT			Administrative Items				
	18 19		-		cleanliness	and stored		0	0	1	5					nit posted inspection posted		0	0	0
	10				ths; properly use fruits and vegetal			H		1	P	9 V	<u> 1</u>	IOSI PE	cent	Compliance Status		YES		WT
		OUT			Pro	per Use of Utensils										Non-Smokers Protection	Act			
	11				nsils; properly st equipment and lin	ored nens; properly stored, dri	ied handled	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		Ň		0
	13	0	Sing	e-use	e/single-service a	articles; properly stored, di		0	0	1	5	5				oducts are sold, NSPA survey completed		ŏ	ő	*
	14				ed properly				0											
																Repeated violation of an identical risk factor e. You are required to post the food service e				
mar	mer a	nd po	st the	most	recent inspection		anner. You have the rig	pht to r	eques							lling a written request with the Commissioner				
-		(\frown	-	04/2			4			9	٥.		Rent - S			A 10	
			\sim		, ~		11/1/												111	2024
Ci-	N	-	Deer	on le	Charge		04/2	24/2	-	+ Date	01	\subset	\searrow	Envir	92	ertal Nealth Specialist	()4/2	. –, 2	Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(192201 (1997. 0-10)	Please call () 8654532787	to sign-up for a class.	nue de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Memories Theater Food Service Establishment Number #: 605316356

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp (not set)	Chlorine		

Equipment Temperature	
Description	Temperature (Fahrenheit)
	·

ecoription	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 2

Repeated # ()

47: There is a build up of a gray substance on the non food contact surface of the ice machine.

53: There are missing and damaged ceiling tiles in the dish washing area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Memories Theater Food Service

Establishment Number : 605316356

Comments/Other Observations

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

2: There is an employee illness policy in place. According to the PIC there has not been any employees with reportable symptoms within the last 2 weeks.

- 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: Proper hand washing was observed during the inspection.

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 and water recieved from a safe and 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: The establishment does not cool TCS food.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: (NA) Establishment does not cold hold TCS food.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 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: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: 58:

***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.

Establishment Information

Establishment Name: Memories Theater Food Service Establishment Number: 605316356

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Memories Theater Food Service Establishment Number # 605316356

Sources			
Source Type:	Water	Source:	City of Pigeon Forge
Source Type:	Food	Source:	Gordon
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments