TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

2 and		H	AN A		Springhill S	Suites (Bar)										O Fermer's Market Food Unit	6		
Establishment Name		85 W. Cour	. ,					_	Тур	xe of E	Establi	shme	ent @ Permanent O Mobile						
Ađ	dress				Memphis	1 51.		1(<u>.</u>	0 0						O Temporary O Seasonal			
Cit	y					22	00500700		J.U						me o	ut 10:10; AM AM / PM			
	pectio				01/30/20								d 0			L			
	rpose			tion	ORoutine	劉 Follow-up	O Complaint			O Pre	limin	ary				nsultation/Other			
Ris	k Cat	-							vior					repo	ortec	up Required O Yes X No Number of to the Centers for Disease Control and Prevent		_	
				as c	ontributing fac											control measures to prevent illness or injury.			
		(11	rk de	elgne	ted compliance stat											INTERVENTIONS ach liem as applicable. Deduct points for category or subcat	egory.)	
	N≓in c	ompile	ance			nce NA=not applicable	NO=not observe		R		S=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	оит	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	鶑	0			Person in charge performs duties	present, demonstrates i	knowledge, and	0	0	5		0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2	IN XX	OUT	NA	NO	Management and	Employee Health food employee awaren	ess; reporting	0	0		17	0	0			Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	Ő	0
3	黨	0			Proper use of res	triction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
4		OUT O	NA			od Hygionic Practice sting, drinking, or tobacc		0	0			0	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	XX X×	0	NA	0	No discharge from	n eyes, nose, and mouth ting Contamination b	h	ō	ō	5	20		0	8		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	邕	0			Hands clean and	properly washed		—	0		22		ō	×		Time as a public health control: procedures and records	ō	ō	
7	×	0	0	0	alternate procedu			0	0	°,		IN	OUT	NA	NO	Consumer Advisory			
		OUT	NA	NO		ks properly supplied and Approved Source	accessible		0	2	23	-	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
10		0	0	20		m approved source proper temperature		0	0		24	IN O	OUT	NA		Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	
_	×	0		_		dition, safe, and unadult available: shell stock ta		0	0	5	24		OUT	_			-	<u> </u>	9
12		0 олт	XX NA	O NO	destruction	ction from Contamin		0	0	_	25	IN O	001	NA XX		Chemicals Food additives: approved and properly used	0	o	
13	X	0	0		Food separated a				2		26	民 IN	0 OUT			Toxic substances properly identified, stored, used Conformance with Approved Procedures	ŏ	00	5
	黨員		-		Proper disposition	n of unsafe food, returne		6	0	5 2	27	0	001	104 522		Compliance with variance, specialized process, and	0	0	5
	\sim	-			served			-	ľ			-	-	~		HACCP plan	-	Ť	
L				Goo	d Retail Practi	ces are preventive	measures to co						-	_	gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance		COS=come	icted o	n-site					3		R-repeat (violation of the same code provision)			
F	_	OUT				pliance Status Food and Water		cos	R	WT	F	0	UT			Compliance Status Utensils and Equipment	COS	R	WT
	28 29		_		d eggs used when lice from approved				0		4	5 8	WA 11			nfood-contact surfaces cleanable, properly designed, and used	0	0	1
	30				obtained for specia	lized processing method emperature Control	żs	ŏ	ŏ	ĩ	4	6 (-			g facilities, installed, maintained, used, test strips	0	0	1
Γ.	31	0				d; adequate equipment f	for temperature	0	0	2	4	_	-	lonfoo	d-cor	rtact surfaces clean	0	0	1
	32	-	contr Plant		properly cooked for	or hot holding		-	0	1	4		UT O H	lot and	1 cold	Physical Facilities water available; adequate pressure	0	ा	2
_	33 34				thawing methods and eters provided and			0	0	1	49	_	_		-	stalled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT				d identification		Ľ		_	5		-			s: properly constructed, supplied, cleaned	ŏ	ŏ	1
Ľ	35		Food	i prop		al container; required re		0	0	1	5		~	-		use properly disposed; facilities maintained	0	0	1
	36	OUT	Insec	ts, ro	dents, and animal	of Food Contaminati s not present	on	0	0	2	5	_	_			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
	37	-				ring food preparation, st	orace & disclay	0	0	1	F	0	υт			Administrative Items			
	38				leanliness		and the second second	0	0	1	5	5 (0 0	Jurrent	pern	nit posted	0	0	•
_	39 40			- N	ths; properly used ruits and vegetable			0	0	1	54	6 (0 N	fost re	cent	inspection posted Compliance Status		0 NO	WT
		OUT			Prope	r Use of Utensils			· · ·							Non-Smokers Protection Act			
	41 42	0	Uten	sils, e		ns; properly stored, drie		0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	0	0
	43 44				s/single-service art ed properly	ticles; properly stored, us	sed		8		58	9	If	10580	co pr	oducts are sold, NSPA survey completed	0	0	
																Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
ma	mer a	nd por	st the	most	recent inspection rep		ner. You have the rig	pht to r	eques							e. You are required to post the food service establishment permissioner within ten (10) day			
	ort. T.					And the second se									1				
<u> </u>	De		2	<u> </u>	nead of	2	01/3	รก/ว	023	R						\mathbb{Z}	01/3	งกาว	いしつ
_	7e	ž	\geq	on In	Charge	2	01/3	30/2	_	3 Date	Sig	natu	ire of	Æ	onme	Htal Health Specialist	01/3	80/2	Date
_	7e	ž	\geq	on In		* Additional food safe			(Date				Jin.g	onme pw/h	\sim	01/3	30/2	

PH-2267 (Rev. 6-15)	Free food safety training cla		th at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	hDH 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Springhill Suites (Bar) Establishment Number # [605227289

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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 wenty-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.	
Sarage 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 Mashine Name Sanitizer Type PPM Temperature (Fahrenheit)

Equipment Temperature							
Description	Temperature (Fahrenheit)						
	1						

Description	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 4

Repeated # ()

34: Thermometer missing from the beer cooler.

45: Observed stains in the microwave.

51: The mens restroom floor needs to be cleaned and the trash needs to be taken out.

Provide a waste bin with a lid for the womens restroom.

52: Trash present in the dumpster area. The dumpster door gate is open.

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Comments/Other	Observations	
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1: PIC demonstrates proper knowledge.

8: Paper towels are present for the	handwashing sink.
9:	
10:	
11:	
12:	
13:	
14:	

15: 16: 17: 18: 19:

2:

3: 4: 5: 6:

7:

22: 23: 24: 25: 26:

20: 21:

27: 57: 58:

1: 2: 3: 4: 5:

***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.

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Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments