

City

Inspection Date

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

级 Yes O No

SCORE

Number of Seats 52

Establishment Name 6450 POPLAR STE 101 Address

Memphis

07/08/2022 Establishment # 605263782

BABALU TAPAS FOOD SERVICES

Time in 02:00 PM AM / PM Time out 03:20: PM AM / PM

Follow-up Required

Embargoed 025 O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

							0	
匚	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	 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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	×	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8 🕱 O			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	X	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							WT
	IN	оит	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	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	OUT	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	_	×	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	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=com Compliance Status	COS		_
	TOUT		1000	-	
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	H
-	OUT	Food Temperature Control	1	_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	ŀ
32	0	Plant food properly cooked for hot holding	0	0	г
33	Ō	Approved thawing methods used	O	ō	Т
34	0	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	Г
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	130	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	0	Gloves used properly	0	О	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000	-	
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	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	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	_

ost recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Co 68-14-703, 68-14-706, 68-14-706, 68-14-706, 68-14-706, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708, 68-14-708 n ten (10) days of the date of th

07/08/2022

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Signature of Person In Charge

**** 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)) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: BABALU TAPAS FOOD SERVICES

Establishment Number #: |605263782

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.	\top
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			
Conveyor rack dishwasher	Chlorine	0	180			

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Meat drawer	73				
Left prep cooler	68				
Right prep cooler	68				
Cold holding line	38				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Broccoli	Cold Holding	63			
Raw salmon	Cold Holding	68			
Raw shrimp	Cold Holding	70			
Raw steak	Cold Holding	68			
Rice	Cold Holding	60			
Squash	Cold Holding	60			
Chicken chipotle	Hot Holding	160			
Pork	Hot Holding	160			
Lettuce	Cold Holding	40			
Tomatoes	Cold Holding	41			
Onions	Cold Holding	42			
Shrimp	Hot Holding	157			
Pico de gallo	Cold Holding	41			
Pork belly	Cooling	105			
Rice	Cooling	55			

Observed Violations						
Total # 5						
Repeated # ()						
14: Ice machine needs cleaning to remove pink slime. Drain, wash, rinse, and sanitize.						
20: Several TCS foods held beyond 41 degrees at a prep cooler and in the meat						
41: Scoop handle touching food product						
42: Clean utensils should be stored inverted						
45: Ice machine needs cleaning. Gaskets need repair on coolers. Several						
coolers not maintaining proper temperatures.						

[&]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: BABALU TAPAS FOOD SERVICES	
Establishment Number: 605263782	
The state of the s	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8:	
2:	
3. 4.	
4. G-	
5. 6.	
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q.	
10: (NO): No food received during inspection.	
11:	
12: (NA) Shell stock not used and parasite destruction not required at this establishment.	
13:	
15:	
15: 16: 17:	
17:	
18:	
19:	
21:	
22: (NA) No food held under time as a public health control.	
23:	
24:	
25: (NA) Establishment does not use any additives or sulfites on the premises.	
26:	
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.	
57: 50:	
58:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: BABALU TAPAS FOOD SERVICES		
Establishment Number: 605263782		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
boo later page for additional comments.		

Establishment Information

Establishment Information Establishment Name: BABALU TAPAS FOOD SERVICES Establishment Number # 605263782 Sources Source Type: Food Source: Sysco Source Type: Food Source: Off the dock Food Palazolla Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**