#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

			A. C. S.													O Fermer's Merket Food Unit				
Establishment Name			BAD BREAKFAST						Type of Establishment     Server's Market Food Unit     Server's Market Food Unit     Server's Market Food Unit											
Address			AR AVE SUITE	-									O Temporary O Seasonal							
City					Memphis				):4	5 A	١M	_ A	M/P	M Ti	me o	ut 10:45: AM AM / PM				
Inspe	ctio	n Da	rte		07/08/202	22 Establishment #	60530969	3		_	Emba	argoe	d C	000						
Purpo	se	of In	spec	tion	Routine	O Follow-up	O Complaint			<b>O</b> Pr	elimir	ary		c	Cor	nsuitation/Other				
Risk (	Cate	egorj	y		01	<b>3</b> \$2	<b>O</b> 3			<b>O</b> 4				Fo	low-	up Required 🕱 Yes O No 🛛 Nur	nber of Sea	its	14	1
		R	isk I													to the Centers for Disease Control and control measures to prevent illness or in		n		
					on an an and a second											INTERVENTIONS				
		(14	irk de	algaa	ted compliance statu											ach item as applicable. Deduct points for category o	r subcatego	H77-)		
IN=i	n co	iiqmo	ance			ce NA=not applicable	NO=not observe	ed COS	R		)S=co	rrecte	d on-t	site duri	ing ins	spection R=repeat (violation of the same co Compliance Status			R	WT
1	N	OUT	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Tempera		_	_	
1 8	ĸ	0			Person in charge performs duties	resent, demonstrates k	nowledge, and	0	0	5	16	23	0			Control For Safety (TCS) Foods Proper cooking time and temperatures		51	oT	
			NA	NO		Employee Health						õ	ŏ	ŏ		Proper reheating procedures for hot holding		8	ŏ	5
2 2		0			Management and for Proper use of restri	ction and exclusion	ss; reporting	6	0	5		IN	001	NA	NO	Cooling and Holding, Date Marking, and Ti a Public Health Control	ime as			
L-F-	_	-	NA	NO	,	d Hygienic Practice		ľ	-	_	18	RX I	6	0	0	Proper cooling time and temperature		न	ा	
4 (	2	26				ng, drinking, or tobacco	use	0	0	5		õ	0	122		Proper hot holding temperatures		51	ত	
	N		NA			eyes, nose, and mouth ng Contamination by	Hands	0	0	_		0	1 8 0	8		Proper cold holding temperatures Proper date marking and disposition		위	8	5
6 8	_	0		_	Hands clean and pr	roperly washed act with ready-to-eat foo	de or accercuad	_	0		22	0	0	X	0	Time as a public health control: procedures and re	cords (	0	0	
		0	0	0	alternate procedure	s followed		0	0	Ť		IN	OUT	NA	NO					
8 3	N	ᅋ	NA	NO	Handwashing sinks	properly supplied and Approved Source	accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and underco food	oked (	٥	이	4
98	K	0	~	-	Food obtained from	approved source		8	0			IN	OUT	NA	NO	Highly Susceptible Populations	_	_	_	
11 8	K	ŏ	0			tion, safe, and unadulte		ŏ	ŏ	5	24	区	0	0		Pasteurized foods used; prohibited foods not offer	red (	0	이	5
	_	0	X	0	Required records a destruction	vailable: shell stock tag	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
	N	OUT	NA	NO	Protoc	tion from Contamin	ation				25	0	0	X		Food additives: approved and properly used		3	의	5
13 S		응	8		Food separated and Food-contact surface	d protected ces: cleaned and sanitiz	red		0		26	<u>実</u> IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedur		5	0	
14 8 15 8	n a	ō	-		Proper disposition of	of unsafe food, returned		0	0	2	27	0	0	8		Compliance with variance, specialized process, an		Ъ	0	5
	~1	-			served			-	-			-	-	1~		HACCP plan		-	-	
				Goo	d Retail Practic	es are preventive r	neasures to co	ontro	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into fo	ods.			
								GOO						5						
	_			00	T=not in compliance Comp	liance Status	COS=corre		R			ction				R-repeat (violation of the same code pro Compliance Status		08	R	WT
28	_	001	Past	eurize	Safe F ed eggs used where	food and Water		0	0	1			UT	lood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly design	ed.			
29		0	Wate	er and	lice from approved :	source		0	0	2	4	5				and used	~ (	익	이	1
30		OUT		ince o		ted processing method: mperature Control	5	0	0	1	4	6	۰ŀ	Narew	ashin	g facilities, installed, maintained, used, test strips		٥	이	1
31	Τ	0			oling methods used;	adequate equipment fo	r temperature	0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean		٥	0	1
32	+	0	contr Plan		properly cooked for	hot holding		0	0	1	4		UT O	lot and	1 cold	Physical Facilities (water available; adequate pressure		эт	от	2
33	1	0	Appr	oved	thawing methods us	ed		0	0	1	4	9	ŌF	Numbi	ng ins	stalled; proper backflow devices	- 0	0	Ō	2
34	-	OUT	Ther	mom	eters provided and a Food	identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned			응	2
35	T	0	Food	i prop	erly labeled; original	container; required rec	ords available	0	0	1	5	_	_			use properly disposed; facilities maintained			0	1
		OUT				Food Contaminatio					5	3 2		hysica	al faci	lities installed, maintained, and clean		5	0	1
36		0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	4 1	箧 /	Adequa	ite ve	ntilation and lighting; designated areas used		0	0	1
37		0	Cont	amina	ation prevented durin	ng food preparation, sto	rage & display	0	0	1		0	UT			Administrative Items				
38	+	0	Pers	onal o	leanliness			0	0	1	5	5	0	Durrient	t pern	nit posted		0	ा	_
39	_				ths; properly used a				0	1	5	6	0	/lost re	cent	inspection posted		0		WT
40	_	OUT	_	ning i	ruits and vegetables Proper	Use of Utensils		0	0	1	H					Compliance Status Non-Smokers Protection Act	1	εə	101	WI
41 42					nsils; properly stored	d s; properly stored, dried	handlad	8	0	1	5					with TN Non-Smoker Protection Act ducts offered for sale		5	श्ल	0
43		0	Sing	e-use	single-service artic	les; properly stored, use		0	0	1	5					oducts are sold, NSPA survey completed		ŏ	ŏ	Ů
44	_				ed properly				0											
service		tablis	shmer	t perm	nit. Items identified as	constituting imminent he	alth hazards shall b	e corre	cted i	mmed	iately	or op	eratio	ns shal	l ceas	Repeated violation of an identical risk factor may resul e. You are required to post the food service establishm	ent permit in	ace	mspi	cuous
manne	r ar	nd po	st the	most	recent inspection repo		er. You have the rig	the to r	eques							fling a written request with the Commissioner within ten				
	~	vi		1	< V	-	07/0			2		/		2		INT2	07	7/∩0	วเว	022
Sign	Ì	ie of	Per	on le	Charge	-	07/0		_	Date	Si	- unat-	10.01	Envir	0000	ental Health Specialist	07	100		Date
orgine	n,ull	e vi	- C18	on m		Additional food and the	information or	he f												Date
		-													·	ealth/article/eh-foodservice **** unty health department.				
PH-22	67 (	Rev.	6-15)	)			call /									n for a class			RD	XA 629

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



#### Establishment Information

Establishment Name: BAD BREAKFAST Establishment Number #: 605309693

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\vdash$
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Single rack dishwasher	Chlorine	100	120							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Egg cooler	48
Prep cooler	38
Prep cooler	39
Meat cooler	46

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Whipped butter	Cold Holding	37
Pico de gallo	Cold Holding	36
Pooled eggs	Cold Holding	55
Ham	Cold Holding	56
Shrimp	Cold Holding	52
Spinach	Cold Holding	53
Raw chicken	Cold Holding	53
Oysters	Cold Holding	53
Tomatoes	Cooling	51
Onions	Cooling	51
Omelette	Cooking	148
Cooked spinach	Cooling	51

Total # 6

Repeated # 0

4: Employee drinking in kitchen prep area

20: Improper cold holding at the egg cooler and meat drawer. Several items beyond 41 degrees

39: Wiping cloths stored on counters or in an inadequate sanitizer solution
41: Butter scoop stored in standing water at room temperature. It must be stored in either water thats 135 degrees or more, running water, or dried and covered.
53: Walls and floor underneath the dishwasher need cleaning to remove mold. Floors between equipment need cleaning to remove buildup

54: Employee personal items and drinks stored are not stored in a designated area away from food preparation and utensil storage

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Establishment Name: BAD BREAKFAST Establishment Number : 605309693

Comments/Other Observations	
.0: (NO): No food received during inspection.	
1:	
2: (NA) Shell stock not used and parasite destruction not required at this establishment.	
.3:	
3: 4: 5:	
5:	
.6:	
.7: (NO) No TCS foods reheated during inspection.	
9: (NA) Establishment does not hot hold TCS foods.	
1: 22 (NA) Na faad bald wadan tinga aa a ny blia baatta aantaal	
22: (NA) No food held under time as a public health control.	
4: VE: (NA) Establishment does not use any additives or sulfites on the promises	
25: (NA) Establishment does not use any additives or sulfites on the premises.	
6: 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.	
7: (NA) Establishment is not required to have a variance of HACCP plan, performs no special processes.	
8:	
0.	
***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: BAD BREAKFAST

Establishment Number : 605309693

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: BAD BREAKFAST

Establishment Number #: 605309693

Sources				
Source Type:	Food	Source:	Ben E Keith	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments