



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name BAD BREAKFAST
Address 6450 POPLAR AVE SUITE 119
City Memphis
Inspection Date 07/08/2022
Risk Category 03
Number of Seats 141

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge [Signature] 07/08/2022
Signature of Environmental Health Specialist [Signature] 07/08/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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Establishment Number #: 605309693

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.

Smoking 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

Description	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

Observed Violations

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 that's 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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Comments/Other Observations

- 1:
- 2:
- 3:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10: (NO): No food received during inspection.
- 11:
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13:
- 14:
- 15:
- 16:
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19: (NA) Establishment does not hot hold TCS foods.
- 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:
- 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.

***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: Food Source: Ben E Keith

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments