



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
73

Establishment Name: Coletta's
Address: 1063 S. Parkway E.
City: Memphis
Inspection Date: 03/08/2023
Time in: 02:25 PM
Time out: 03:40 PM
Risk Category: 03
Number of Seats: 130

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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include 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, and 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: Compliance Status (OUT) and COS/R/WT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES/NO/WT).

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

Signature of Person In Charge: [Signature] Date: 03/08/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/08/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: Coletta's
 Establishment Number #: 605007724

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)
Auto-Chlor 3 compartment sink	Quad	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Refrigerator	36
Downstairs walk-in cooler	39
Downstairs Walk-in 2	40
Downstairs freezer 2	10

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken Wings	Hot Holding	124
Lasagna	Hot Holding	112
Chopped bell pepper	Cold Holding	55
Pork shoulder	Hot Holding	155

Observed Violations

Total # 13

Repeated # 0

6: Employees were switched stations without washing their hands or changing gloves their gloves.

13:

Raw beef being stored on the same refrigerator shelf as chopped celery and cheese. Bread is improperly stored in a drawer with cooking utensils .

Boxes of food stored on the floor in the Walk-in cooler in building #2.

14: Ice machine needs cleaning.

19: Chicken wings temp at 124F and lasagna 112F

20: Chopped bell peppers temp. At 55F

21: No date marking on cooked noodles, cooked greens and salads in the refrigerator .

34: Thermometers missing from refrigerator.

36: Live roach crawling on the food prep. table.

38: Employees not wearing hair restraints.

39: Wiping clothes not properly being used. There is no bucket of sanitizing solution. Employees are rinsing the wet cloths in the 3 compartment sink.

44: Gloves are not being used by employees properly. They are not switching out gloves when changing stations.

45: Food prep tables and equipment not properly cleaned. Seeing buildup.

53: Facility needs to be completely cleaned and old equipment that is not in use be removed.



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
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***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.

Establishment Information

Establishment Name: Coletta's

Establishment Number : 605007724

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Water

Source: Mlgw

Source Type: Food

Source: Sysco, US Foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Safe Food Donation given.