

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

THE LOOKOUT @ THE PYRAMID - FD-SRV.

Remanent O Mobile

1 BASS PRO DRIVE Address

Type of Establishment

Memphis

Time in 10:00 AM AM / PM Time out 11:15: AM AM / PM

O Temporary O Seasonal

O Farmer's Market Food Unit

City

03/31/2023 Establishment # 605243780 Embargoed 000

Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint

O Preliminary

O Consultation/Other

Number of Seats 300

Risk Category

О3 04

Follow-up Required

级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			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	3%	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		NA	NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	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	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	г
39	180	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	г
44	0	Gloves used properly	0	0	

		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	782	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	題	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	

ent inspection report in a conspicuous manner. You have the right to request a hi 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

03/31/2023

Date Signature of Ex

03/31/2023

**** 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

Signature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: THE LOOKOUT @ THE PYRAMID - FD-SRV.
Establishment Number ≠: |605243780|

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	l
"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 inflitrating into areas where smoking is prohibited.	\neg
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Commercial Dishwasher	Hot Water		180				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep Cooler	34					
Raw Prep Station	34					
Center Prep Station	28					
Veggie Prep Cooler	28					

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Lettuce	Cold Holding	40			
Lettuce #2	Cold Holding	38			
Lettuce Head	Cold Holding	37			
Cherry Tomato	Cold Holding	38			
Tomato Whole	Cold Holding	39			
Corn Mix	Cold Holding	39			
Pimento Cheese	Cold Holding	40			
Meat Slices	Cold Holding	39			
Lettuce	Cold Holding	39			
Tomato SLICED	Cold Holding	39			
Swiss SLICED	Cold Holding	40			
Rice - Recently added	Cold Holding	105			
Cheese	Cooking	143			
Salmon	Cold Holding	39			
Red Fish RAW	Cold Holding	37			

Observed Violations
Total # 11
Repeated # ()
 14: Observed deep grooves and stains present on the white cutting board. 34: No thermometer present in the prep cooler in front of the grill station. 35: Observed unlabeled bottles near the grills and prep areas. 36: Observed gnats in the dishwasher area. 37: Observed uncovered food items on the left side of the prep station cooler. 39: Observed improperly stored wiping cloths stored in the prep cooler near food
items. 42: Observed improperly stored pans on the stove top. 46: No test strips available for sanitizer.
51: Observed dusty vent in the restroom. Provide waste bin with a lid to dispose of sanitary products.
53: Ceiling tiles stained in the dishwasher area. Vent hanging. 55: The permit for the restaurant expired 6/30/2019 based on system records. Contact the permit office at 901-222-9000 or 901-222-9175 to resolve permit fee issues. Payment for the permit fees is also accepted in-person at the permit office located at 1826 Sycamore View Rd Memphis, TN 38134.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: THE LOOKOUT @ THE PYRAMID - FD-SRV.	
Establishment Number: 605243780	
Comments/Other Observations	
1:	
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1: 2: 3: 4: 5: 6: 7:	
5:	
6:	
7:	
8:	
9: Food is obtained from Ben E Keith.	
10:	
11: 12: 13: 15:	
12:	
13: 45	
16:	
16: 17:	
18:	
19:	
20: Ice used for side cooler before opening to public and temperatures of the food items are taken.	
22:	
23:	
24:	
25:	
2 6:	
[27:	
5/: FO:	
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1. 2.	
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21: 22: 23: 24: 25: 26: 27: 57: 58: 1: 2: 3: 4: 5:	
5:	

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.

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e last page for	additional co	mments.	

Establishment Information

Establishment Name: T Establishment Number #:	HE LOOKOUT @ THE F 605243780	PYRAMID - FD-SRV.		
Sources				
Source Type:	Food	Source:	Ben E Keith	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
		Source:		
Source Type:		Source.		
Additional Comme				
*Provided safe food	I donation brochure.			

Establishment Information