

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit THE CRESCENT CLUB Remanent O Mobile Type of Establishment

6075 POPLAR AVE O Temporary O Seasonal Address

Memphis Time in 10:10 AM AM / PM Time out 11:55: AM AM / PM City Embargoed 000 03/10/2022 Establishment # 605254161 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 240 Risk Category **Ж**3 04 Follow-up Required 级 Yes O No ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

| 12 | ¥=in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observ | ed | | C |)S=0 | соп | ecte |
|----|--------|-------|------|----|---|-----|---|----|------|--------|------|
| | | | | | Compliance Status | cos | R | WT | Ι | | |
| | IN | OUT | NA | NO | Supervision | | | | П | Т | IN |
| 1 | × | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | - | 16 | × |
| | IN | OUT | NA | NO | Employee Health | - | | | Ιŀ | 17 | 0 |
| 2 | 300 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | ı | \neg | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 | Ш | | IN |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | | 17 | 18 | 0 |
| 4 | 30 | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 1 | 19 | × |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | ٥ | 7 | 20 | 0 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | | 21 | × |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | I I, | 22 | 0 |
| 7 | 級 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 | H | | IN |
| 8 | X | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | I [| 23 | × |
| | IN | OUT | NA | NO | Approved Source | | | | Ľ | - | |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | Ш | | IN |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | | ΙĘ | 24 | 0 |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Ľ | 1 | _ |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | | | IN |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | 25 | 0 |
| 13 | 黛 | 0 | 0 | | Food separated and protected | 0 | 0 | 4 | | 26 | X |
| 14 | 0 | X | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | П | | IN |
| 15 | Ħ | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 2 | 27 | 0 |

| | | | | | Compliance Status | cos | R | WT |
|----|----|-----|----------|-----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | 凝 | 0 | 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 | 0 | × | 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 | | 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 | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 黨 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | ۰ |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

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

L 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 | Г |
| 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 | |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | г |
| 33 | 0 | Approved thawing methods used | 0 | 0 | г |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | г |
| | OUT | Food Identification | | | - |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | Γ |
| | OUT | Prevention of Feed Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | |
| 37 | 0 | Contamination prevented during food preparation, storage & display | 0 | 0 | Γ |
| 38 | 0 | Personal cleanliness | 0 | 0 | г |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | Н |
| 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 | 100 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | Г |
| 43 | O | | 0 | 0 | Н |
| 44 | 0 | Gloves used properly | 0 | 0 | Н |

| spect | ion | R-repeat (violation of the same code provision |) | | |
|-------------------|-----|--|------|---|----|
| | | Compliance Status | COS | R | WT |
| | OUT | Utensiis and Equipment | | | |
| 45 | 麗 | Food and norfood-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 | 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 | 羅 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | Т | | |
| 55 | 0 | Current permit posted | ि | 0 | |
| 56 | 0 | Most recent inspection posted | 0 | 0 | 0 |
| Compliance Status | | | | | WT |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - 3% | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | 0 |
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

rt in a conspicuous manner. You have the right to request a hearing regarding this report by fill 1-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

Signature of Person In Charge

PH-2267 (Rev. 6-15)

03/10/2022

03/10/2022

**** 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.) 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: THE CRESCENT CLUB

Establishment Number #: |605254161

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 (Fahrenhelt) | | | | |
| Commercial dishwasher | Heat | | 180 | | | | |

| Equipment Temperature | | | | | |
|-----------------------|---------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| Beer cooler | 37 | | | | |
| Right prep cooler | 39 | | | | |
| Walk in cooler | 39 | | | | |
| Cooler | 41 | | | | |

| Food Temperature | | |
|------------------|---------------|-------------------------|
| Description | State of Food | Temperature (Fahrenheit |
| Lettuce | Cold Holding | 41 |
| Tomatoes | Cold Holding | 41 |
| Onions | Cold Holding | 41 |
| Mashed potatoes | Cold Holding | 49 |
| Grilled chicken | Cold Holding | 50 |
| Squash | Cold Holding | 46 |
| Soup | Hot Holding | 183 |
| Grilled chicken | Hot Holding | 135 |
| Salmon | Cooking | 173 |
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| Observed Violations |
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| Total # 7 |
| Repeated # () |
| 14: Ice machine needs to be cleaned. Please drain, wash, rinse, and sanitize to clean. |
| 20: Food improperly held above 41 degrees at the left prep cooler. Please service this cooler. |
| 41: Ice scoop is stored improperly on a plate next to thr machine. Please cover to prevent contamination. |
| 42: Flateware stored improperly. please invert to prevent contamination. 45: Several cutting boards need to be replaced. |
| 46: Rinse Temperature guage is inaccurate and does not move. Please repair. 54: Inadequate lighting above the stove. Light bulbs above stove need to be replaced. |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| stablishment Name: THE CRESCENT CLUB stablishment Number: 605254161 | |
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| Handwashing not observed during inspection | |
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| Handwashing not observed during inspection | |
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| stablishment Number: 60525 | 4101 | |
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| omments/Other Observat | ions (cont'd) | |
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Establishment Information

| Establishment Information | | |
|---------------------------------------|---------|--------------------------------|
| Establishment Name: THE CRESCENT CLUB | | |
| Establishment Number #: 605254161 | | |
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| Sources | | 1 |
| | | |
| Source Type: Food | Source: | Sysco, mccartney, off the dock |
| Course Turner | Carman | |
| Source Type: | Source: | |
| Source Type: | Source: | |
| | Couroc. | |
| Source Type: | Source: | |
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| Additional Comments | | |
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