

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Springhill Suites - E & D Remanent O Mobile Establishment Name Type of Establishment

85 W. Court St.

O Temporary O Seasonal

Memphis Time in 11:10; AM AM / PM Time out 11:30; AM AM / PM City 11/29/2023 Establishment # 605156785 Embargoed 000 Inspection Date

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

Number of Seats 44 Risk Category О3 04 Follow-up Required O Yes 疑 No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	<b>ê</b> ∙in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		
_					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	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
П	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	°
Ī	IN	OUT	NA	NO	Preventing Contamination by Hands			
3	100	0		0	Hands clean and properly washed	0	0	$\Box$
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
3	×	0			Handwashing sinks properly supplied and accessible	0	0	2
Ī	IN	OUT	NA	NO	Approved Source			
,	黨	0			Food obtained from approved source	0	0	$\Box$
0	0	0	0	×	Food received at proper temperature	0	0	
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
3	×	0	0		Food separated and protected	0	0	4
4	X	0	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		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	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	335		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	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

		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	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	1
34	0	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	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	200	Single-use/single-service articles; properly stored, used	0	0	
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	麗	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg C.A. sections 68-14-703, 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 th

Walker Signature of Person In Charge

11/29/2023

Date Signature of Environmental He

11/29/2023

\*\*\*\* 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

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



FOOD INSPECTION DATA				CER
Establishment Information				
Establishment Name: Springhill Suites	s - E & D			
Establishment Number #:  605156785				
NSPA Survey - To be completed if	f#57 is "No"			
Age-restricted venue does not affirmatively restwenty-one (21) years of age or older.		facilities at all times to	persons who are	
Age-restricted venue does not require each pe	erson attempting to gain entry	to submit acceptable	form of identification.	$\top$
"No Smoking" signs or the international "Non-S	Smoking" symbol are not cons	picuously posted at e	very entrance.	
Garage type doors in non-enclosed areas are	not completely open.			
Tents or awnings with removable sides or veni	ts in non-enclosed areas are	not completely remove	ed or open.	
Smoke from non-enclosed areas is inflitrating	into areas where smoking is p	rohibited.		$\top$
Smoking observed where smoking is prohibite	d by the Act.			_
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( F	ahrenheit)
	I		1	

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Walk in freezer	5				
Walk in cooler	36				

Description	State of Food	Temperature ( Fahrenheit

Observed Violations							
Total # B							
Repeated # 0							
35: Unlabeled food containers. Please label all containers with food that's not in t's original packaging. 43: Single use Items improperly stored in cabinets.							
45: Observed ice build up in milk cooler. Inside of ovens has debris build up. Inside of microwave needs cleaning.							

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Establishment Name: Springhill Suites - E & D	
Establishment Number: 605156785	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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Additional Comments	

See last page for additional comments.

<sup>\*\*\*</sup>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: Springhill Suites - E & D	
Establishment Number: 605156785	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information							
Establishment Name: Springhill Suites - E & D							
Establishment Number #: 605156785		The state of the s					
Sources		- 1					
Source Type: Food	Source:	US Foods					
Source Type:	Source:						
	_						
Source Type:	Source:						
Source Type:	Source:						
	Course						
Source Type:	Source:						
Additional Comments							