



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: CHOPZ
Address: 5985 STAGE RD
City: Memphis
Inspection Date: 06/28/2022
Time in: 03:00 PM
Time out: 03:30 PM
Risk Category: 01
Purpose of Inspection: Routine

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

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, 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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 06/28/2022
Signature of Environmental Health Specialist: [Signature] Date: 06/28/2022



**Observed Violations**

**Total # 6**

**Repeated # 0**

8: No hand soap at front and back handwashing sink.

13: Raw ground beef stored above ready to eat food in refrigerator. Raw eggs stored on top shelf. Put eggs on bottom shelf.

35: Food not properly labeled that's not in original container. (Flour, sauces, condiments )

45: Microwaves need to be washed, rinsed and sanitized. bottom of Refrigerator needs to be cleaned.

51: Women's restroom need a waste container with a lid.

52: Dumpster Door and lid is open. Please keep doors and lids closed when not in use.



***Establishment Information***

Establishment Name: CHOPZ

Establishment Number : 605314052

***Comments/Other Observations***

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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: CHOPZ

Establishment Number : 605314052

***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Source:

**Additional Comments**Javonna Shelbia  
901-581-0686