

Establishment Name

Address

Risk Category

SUGAR GRITS

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit Remanent O Mobile

Type of Establishment 150 PEABODY PL SUITE 111

O Temporary O Seasonal

Memphis Time in 12:00 PM AM/PM Time out 12:45: PM AM/PM City Inspection Date

10/27/2022 Establishment # 605263015 Embargoed 0

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other О3

ase Control and Prevention

Number of Seats 180 级 Yes O No

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observe					ed		0	
	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	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	
	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	0	26			Handwashing sinks properly supplied and accessible	100	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	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	OUT		NO	Protection from Contamination			
13	黛	0	0		Food separated and protected	0	0	4
14	×	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	0	Proper cooking time and temperatures	0	0	5
17	0	0	X	0	Proper reheating procedures for hot holding	0	0	۰
	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	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	0	246	0	Proper date marking and disposition	0	0	*
22	0	0	\mathbb{X}	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	26		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	XX.	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

GOOD R							
		OUT=not in compliance COS=corr					
		Compliance Status	cos	R	W		
	OUT	Caro i con amo i i mon	-		_		
28	0	Pasteurized eggs used where required	0	0	L.		
29	0		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	1		
32	0	Plant food properly cooked for hot holding	0	0	г		
33	0	Approved thawing methods used	0	0	П		
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 Food Contamination					
36	0	Insects, rodents, and animals not present	0	0			
37	0	Contamination prevented during food preparation, storage & display	0	0	Г		
38	25	Personal cleanliness	×	0	Г		
39	0	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0			
	OUT	Proper Use of Utensils			Π		
41	0	In-use utensils; properly stored	0	0	Г		
42	120	Utensils, equipment and linens; properly stored, dried, handled	黨	0	Г		
43		Single-use/single-service articles; properly stored, used	126	0	Т		
44	0	Gloves used properly	0	0			

		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	 Food and nonfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0		2
51 O Toilet facilities: properly constructed, supplied, cleaned		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	- 12	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	題	Current permit posted	異	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	-
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. thin ten (10) days of the date of th

10/27/2022

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Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

RDA 629

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SUGAR GRITS
Establishment Number #: 605263015

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.	Yes
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)						
Cleaner Solutions 3 compartment sink	Cleaner Solutions Quats	100 200							

Equipment Temperature						
Description Temperature (Fahrer						
Walk in cooler	39					
Walk in freezer	0					
Freezer	0					
Coolers	39					

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Grits	Hot Holding	165					
Beef Pattie	Cooking	169					
Six Shooter Steak	Cooking	163					
Eggs	Cooking	158					

Observed Violations							
Total # 7							
Repeated # ()							
8: No hand cleanser							
26: Unlabeled spray bottle, improperly stored toxic item							
38: No beard guard							
42: Improperly stored clean utensils							
43: Improperly stored single servicevitems(carry out containers)							
53: Missing ceiling tiles							
55: Kitchen permit expired							
100. Nitorien permit expired							

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



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stablishment Number: 605263015		
Comments/Other Observations		
:		
:		
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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 Name: SUGAR GRITS Establishment Number: 605263015 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Information	
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Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information		
Establishment Name: SUGAR GRITS		
Establishment Number #: 605263015		
Sources		
Source Type: Food	Source:	Ben E. Keith, Sysco
Source Type:	Source:	
Additional Comments		
Safe Food Donation Pamphlet		