



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

97

Establishment Name **BABALU TAPAS FOOD SERVICES** Type of Establishment Farmer's Market Food Unit Permanent Mobile

Address **6450 POPLAR STE 101** Temporary Seasonal

City **Memphis** Time in **12:30 PM** AM / PM Time out **12:50 PM** AM / PM

Inspection Date **07/25/2022** Establishment # **605263782** Embargoed **0000**

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

Risk Category 01 02 03 04 Follow-up Required Yes No Number of Seats **52**

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status					COS	R	WT	Compliance Status					COS	R	WT				
IN	OUT	NA	NO					IN	OUT	NA	NO								
Supervision								Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
1	<input checked="" type="radio"/>	<input type="radio"/>					5	16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				5			
Employee Health								Cooling and Holding, Date Marking, and Time as a Public Health Control											
2	<input checked="" type="radio"/>	<input type="radio"/>					5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>							
3	<input checked="" type="radio"/>	<input type="radio"/>						18	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
Good Hygienic Practices								Consumer Advisory											
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>			5	19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>				20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				5			
Preventing Contamination by Hands								Highly Susceptible Populations											
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>				21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
7	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>			5	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							
8	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>			2	Chemicals											
Approved Source								Conformance with Approved Procedures											
9	<input checked="" type="radio"/>	<input type="radio"/>						23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>					4			
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					5			
11	<input checked="" type="radio"/>	<input type="radio"/>					5	Administrative Items											
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>				25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					5			
Protection from Contamination								Non-Smokers Protection Act											
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>								
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5	27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					5			
15	<input checked="" type="radio"/>	<input type="radio"/>					2												

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

GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT	Compliance Status					COS	R	WT				
OUT								OUT											
Safe Food and Water								Utensils and Equipment											
28	<input type="radio"/>						1	45	<input checked="" type="radio"/>							1			
29	<input type="radio"/>						2	46	<input type="radio"/>							1			
30	<input type="radio"/>						1	47	<input type="radio"/>							1			
Food Temperature Control								Physical Facilities											
31	<input type="radio"/>						2	48	<input type="radio"/>							2			
32	<input type="radio"/>						1	49	<input type="radio"/>							2			
33	<input type="radio"/>						1	50	<input type="radio"/>							2			
34	<input type="radio"/>						1	51	<input type="radio"/>							1			
Food Identification								Administrative Items											
35	<input type="radio"/>						1	52	<input type="radio"/>							1			
Prevention of Food Contamination								Compliance Status											
36	<input type="radio"/>						2	53	<input type="radio"/>							1			
37	<input type="radio"/>						1	54	<input type="radio"/>							1			
38	<input type="radio"/>						1	Non-Smokers Protection Act											
39	<input type="radio"/>						1	57	<input type="radio"/>							0			
40	<input type="radio"/>						1	58	<input type="radio"/>							0			
Proper Use of Utensils																			
41	<input checked="" type="radio"/>						1	59	<input type="radio"/>										
42	<input checked="" type="radio"/>						1												
43	<input type="radio"/>						1												
44	<input type="radio"/>						1												

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.S.A. sections 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge *[Signature]* 07/25/2022 Signature of Environmental Health Specialist *[Signature]* 07/25/2022

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



Establishment Information	
Establishment Name:	BABALU TAPAS FOOD SERVICES
Establishment Number #:	605263782

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 (Fahrenheit)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tomatoes	Cold Holding	39
Pico	Cold Holding	38
Cole slaw	Cold Holding	41

Observed Violations

Total # 3

Repeated # 0

- 41: Scoop handle touching food product
- 42: Clean utensils should be stored inverted
- 45: Ice machine needs cleaning. Gaskets need repair on coolers. Several coolers not maintaining proper temperatures.



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Violation for cold holding has been corrected. Management has fixed lids on all deli coolers and using ice bath to keep foods at cold holding.
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

