



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

93

Establishment Name Perkins Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 1340 S. Germantown Pkwy ☐ Temporary ☐ Seasonal
 City Germantown Time in 09:45 AM AM / PM Time out 10:45 AM AM / PM
 Inspection Date 08/28/2019 Establishment # 605087314 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 186

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)																					
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT														
	IN	OUT	NA	NO	Supervision													IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																								
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐		5	16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐		5	17	☒	☐	☐	☐	Proper reheating procedures for hot holding					☐	☐							
2	☒	☐			Management and food employee awareness, reporting					☐	☐		5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																											
3	☒	☐			Proper use of restriction and exclusion					☐	☐		5																																	
	IN	OUT	NA	NO	Good Hygienic Practices														18	☒	☐	☐	☐	Proper cooling time and temperature					☐	☐		19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐			
4	☒	☐			☐	Proper eating, tasting, drinking, or tobacco use				☐	☐		5	20	☒	☐	☐	☐	Proper cold holding temperatures					☐	☐		21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐								
5	☒	☐			☐	No discharge from eyes, nose, and mouth				☐	☐		5																																	
	IN	OUT	NA	NO	Preventing Contamination by Hands														22	☒	☐	☐	☐	Time as a public health control: procedures and records					☐	☐			IN	OUT	NA	NO	Consumer Advisory									
6	☒	☐			☐	Hands clean and properly washed				☐	☐		5	23	☐	☐	☒	☐	Consumer advisory provided for raw and undercooked food					☐	☐		4		IN	OUT	NA	NO	Highly Susceptible Populations													
7	☒	☐	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				☐	☐		5																																	
8	☒	☐			☐	Handwashing sinks properly supplied and accessible				☐	☐		2	24	☒	☐	☐	☐	Pasteurized foods used; prohibited foods not offered					☐	☐		5		IN	OUT	NA	NO	Chemicals													
	IN	OUT	NA	NO	Approved Source														25	☒	☐	☐	☐	Food additives: approved and properly used					☐	☐		5	26	☒	☐	☐	☐	Toxic substances properly identified, stored, used					☐	☐		
9	☒	☐			☐	Food obtained from approved source				☐	☐		5																																	
10	☐	☐	☐	☒	☐	Food received at proper temperature				☐	☐		5																																	
11	☒	☐			☐	Food in good condition, safe, and unadulterated				☐	☐		5																																	
12	☐	☐	☒	☐	☐	Required records available: shell stock tags, parasite destruction				☐	☐		5																																	
	IN	OUT	NA	NO	Protection from Contamination														27	☐	☐	☒	☐	Compliance with variance, specialized process, and HACCP plan					☐	☐		5														
13	☒	☐	☐		☐	Food separated and protected				☐	☐		4																																	
14	☒	☐	☐		☐	Food-contact surfaces: cleaned and sanitized				☐	☐		5																																	
15	☒	☐			☐	Proper disposition of unsafe food, returned food not re-served				☐	☐		2																																	

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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)
Autochlor washer	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Right cooler	36
Salad prep	38
Left cooler	35
Walk in	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Hollandaise sauce	Cold Holding	40
Hash brown	Cold Holding	36
Hamburger	Cold Holding	45
Pickles	Cold Holding	37
Tomato	Cold Holding	37
Corn salsa	Cold Holding	10
Ck tortilla soup	Hot Holding	168
Bacon	Cold Holding	38
Ham	Cold Holding	37
Grits	Hot Holding	158

Observed Violations

Total # 3

Repeated # 0

20: Hamburger above 41F, pic put in walk in
35: Please label food containers
45: Fan blowing on food prep

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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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food	Source:	US foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments