TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser.	100	14	T.C.													O Farmer's Market Food Unit	Ο	ſ	٦	
Est	bisł	nmen	t Nar	ne		VEN HIGH						Тур	e of	Establi	shme	ent Permanent O Mobile	8		J	
Add	ress					IS PRESLEY										O Temporary O Seasona				
City					Memphis				3:4	5 A	١M	A	M/P	M Ti	me ou	ut 10:30: AM AM / PN				
Insp	ectio	n Da	rte		12/08/2	022 Establishmen	60531141	4		_	Emba	argoe	d C	0000						
Pur	pose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsuitation/Other				
Ris	Cat	egor			01	3 82	O 3			O 4						up Required 🕱 Yes O N			_	
		R														to the Centers for Disease control measures to prevent		tion		
																INTERVENTIONS				
12	kin o	(Ch ompli		elgnet	OUT=not in comp				ltema							ach item as applicable. Deduct point pection R=repeat (violation	of the same code provisi		9	
		_		_		mpliance Status		cos	R		Ĩ			one den		Compliance Status			R	WT
	_	OUT	NA	NO	Person in chara	Supervision e present, demonstrate	s knowledge and			_		IN	ουτ	NA	NO	Cooking and Reheating of T Control For Safety (1				
1	黨	0	NA	NO	performs duties		• ·	0	0	5		10	00			Proper cooking time and temperat. Proper reheating procedures for ho		0	8	5
	X	0	nea	NO	Management ar	nd food employee aware		0	0		H"	IN	001		NO	Cooling and Holding, Date Ma		-		
3	×	0				striction and exclusion		0	0	5						a Public Health C				
4	10	0	NA			Bood Hygionic Pract asting, drinking, or toba		0				0	0			Proper cooling time and temperatu Proper hot holding temperatures	.6	8	8	
5	25	0	NA	0	No discharge fr	om eyes, nose, and mo	uth	0	0	•		0	80	0		Proper cold holding temperatures Proper date marking and dispositio	n	0	8	5
6	1	0		0	Hands clean an	d properly washed		0	0		22		0	×		Time as a public health control: pro		ō	ŏ	
7	×	0	0	0	No bare hand o alternate proces	ontact with ready-to-eat dures followed	foods or approved	0	0	5		-	OUT		NO	Consumer Adv		-	-	
8		OUT	NA	NO	Handwashing s	inks properly supplied a Approved Source	nd accessible	0	0	2	23	0	0	麗		Consumer advisory provided for ra food	w and undercooked	0	0	4
	黨					rom approved source		-	0			IN	OUT	NA	NO	Highly Susceptible P	pulations			
10		10	0	0	Food in good co	t proper temperature indition, safe, and unad		8	0	5	24	0	0	22		Pasteurized foods used; prohibited	foods not offered	0	0	5
12	0	0	×	0	Required record destruction	is available: shell stock	tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
43		OUT L	NA	NO	Pro Food separated	tection from Contam	ination			_	25	0 美	0	X		Food additives: approved and prop Toxic substances properly identifie		0	8	5
		õ				infaces: cleaned and sa	nitized	ŏ		5	20	IN	OUT		NO	Conformance with Approv		Ŭ		
15	篾	0			Proper dispositi served	on of unsafe food, return	ned food not re-	0	0	2	27	0	0	8		Compliance with variance, speciali HACCP plan	ted process, and	0	0	5
_	_			-							_							_		
				GOO	d Retail Prac	tices are preventiv	e measures to co								gens	, chemicals, and physical of	jects into foods.			
				00	renot in compliant		COS=corre		n-site	during			ICE	a			e same code provision)			
		OUT				mpliance Status le Food and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipmen	t	cos	R	WT
	8 9				d eggs used wh ice from approv			8	8	1	4	5 (nfood-contact surfaces cleanable, p and used	roperly designed,	0	0	1
_	0	0	Varia		btained for spec	ialized processing meth		ŏ	ŏ	1	4	6 (g facilities, installed, maintained, us	ed, test strips	0	0	1
			_	er coo		Temperature Control ed; adequate equipment		0			4	7 0	_			tact surfaces clean		0	0	1
_	1	0	contr	lo	-				0	2		_	UT	lat on	f oold	Physical Facilities		_		
_	3				properly cooked thawing method			0	Õ	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices	1	8	8	2
3	4	O OUT		mome	eters provided an	nd accurate		0	0	1	5		_			waste water properly disposed is: properly constructed, supplied, c	eaned	0	0	2
1	5	_	_	i prop		inal container; required	records available	0	0	1	5					use properly disposed; facilities mail		ō	ō	1
		OUT				n of Feed Contamina					5	3 3		Physica	al faci	lities installed, maintained, and clea	n	0	0	1
3	6	0	Insec	rts, ro	dents, and anim	als not present		0	0	2	5	4 (0 /	Adequa	de ve	ntilation and lighting; designated an	as used	0	0	1
3	7	0	Cont	amina	ation prevented of	during food preparation,	storage & display	0	0	1		0	UT			Administrative items				
-	8	-	-		leanliness			0	0	1	5	_			-	nit posted		0	8	0
	9 0				ths; properly use ruits and vegetal				8	1	P	6 (VIOSE FE	cent	Compliance Status		O YES	NO	WT
4	1	OUT		e ute	Prop nsils; properly st	per Use of Utensils				1	5	7	-	Come	2008	Non-Smokers Protect with TN Non-Smoker Protection Act		x		
4	2	0	Uten	sils, e	quipment and lin	ens; properly stored, dr		0	0	1	5	8		Tobacc	o pro	ducts offered for sale		0	Š	0
	3 4				/single-service a ed properly	inticles; properly stored,	used		8		5	9		r tobac	co pr	oducts are sold, NSPA survey com	Delex	0	0	
																Repeated violation of an identical risk				
		nd po	st the	most	recent inspection	report in a conspicuous m	anner. You have the rig	pht to r	eques							e. You are required to post the food se lling a written request with the Commis				
repo	4		sectio		14 703, 68-14-706,	4-700 68-14-709, 68-14						-								
	\sum		($\tilde{\boldsymbol{\Sigma}}$	AX	-lal	12/0)8/2			_		~			inthe		12/0)8/2	2022
Sig	natu	e of	Pers	on in	Charge					Date						ental Health Specialist				Date
_							,							-		ealth/article/eh-foodservice				
PH	2267	(Rev.	6-15))			ety training classe ase call (onth			nty health department. p for a class.			R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: WHITEHAVEN HIGH Establishment Number # 605311414

No
Yes
No

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
RIF	0				
RIF 2	-6				
Walk-in refrigerator	40				
Walk-in freezer	0				

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Corn	Hot Holding	160					
Spaghetti	Hot Holding	180					
Green beans	Hot Holding	170					
Hamburger patty	Hot Holding	150					
Burrito	Hot Holding	150					
Milk	Cold Holding	40					
Milk 2	Cold Holding	39					
Milk 3	Cold Holding	40					

Total # 8

Repeated # ()

8: One sink did not have soap. Please provide soap at every hand washing sink. Two hand washing sinks are experiencing water issues. One sink has a a leak and another one has water pressure issue. All sinks must be properly supplied and adequately functioning.

11: There were a few dented cans in the dry storage area. Any dented cans cannot be with regular cans; they must be either removed from the area or placed in a dented can section.

13: All TCS food must be organized according to its contents in the walk-in refrigerator. Chicken/poultry at the bottom, then beef, pork, seafood, and on the top shelf are ready to eat foods.

20: Foods were improperly held at room temperature. Foods must be maintained cold until ready to use.

33: Improper thawing techniques were observed for several food items. Frozen foods may not sit at room temperature. Frozen foods may go from the freezer to its cooking method or it may go from frozen to refrigerator and then its cooking method.

35: There were several items that were not properly labeled. All refrigerated items and freezer items that are not labeled by manufacturer must be labeled by staff.

51: The sink in the bathroom has a deep blue stain. The sink must be thoroughly cleaned or replaced. The water is spraying from the top of the faucet while the water is running. The water should flow in a steady stream.

53: The ceiling has a missing section between the walk-in refrigerator and the walk-in freezer. Please repair section.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: WHITEHAVEN HIGH Establishment Number : 605311414

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 Information

Establishment Name: WHITEHAVEN HIGH Establishment Number: 605311414

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