TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Eets	vhiel	hmer	nt Nar		APPLEBEES #82002- BAR									Farmer's Market Food Unit W Permanent O Mobile			
Add					2890 Bartlett				_	Ту;	xe of E	Establi	shme	O Temporary O Seasonal			
City		,			Memphis	01	L:4	5 F	M	4		и та	ma 01	а 01:55: РМ АМ/РМ			
Insp			ata		01/04/2022 Establishment # 60521923					-	d 0		110 01				
			nspect		ORoutine 御Follow-up OComplaint		_	O Pro			u <u>-</u>		Cor	nsuitation/Other		_	
,		tegor			¥1 02 03			04				Fo	low-	up Required O Yes 🕄 No Number of	Seats	0	
		-	üsk I		ors are food preparation practices and employee contributing factors in foodborne illness outbreat									to the Centers for Disease Control and Preve			
					FOODBORNE ILLNESS R	ISK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
	tin e	(L) ompli		elgne	ted compliance status (IN, OUT, NA, NO) for each aumbered ite OUT=not in compliance NA=not applicable NO=not observ		ite m							ach item as applicable. Coduct points for category or subca pection Rerepeat (violation of the same code provi-			
		_	_	_	Compliance Status	cos	R		Ē	100.00	u on-s	ne dun	ng ins	Compliance Status		R	WT
H	-		NA	NO	Supervision Person in charge present, demonstrates knowledge, and	-				IN	ουτ	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
\square	邕	O	NA	NO	performs duties Employee Health	0	0	5	16 17	00	0	Š		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
2	25	0	-		Management and food employee awareness: reporting	_	0	5	Ë	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	Ť		
3	渓 IN	_	NA	NO	Proper use of restriction and exclusion Good Hyglenic Practices	0	0	-	18	0	0	XX	Ō	Public Health Control Proper cooling time and temperature	0	0	
4	XX	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	8	5	19	_		흋	-	Proper hot holding temperatures Proper cold holding temperatures	ō	<u></u>	
H	IN	OUT	NA	NO	Preventing Contamination by Hands					õ			22	Proper cold holding temperatures Proper date marking and disposition	ŏ	ŏ	5
-+	直区	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	-	0	×		Time as a public health control: procedures and records	0	0	
8	25	0		-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN XX	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
	IN 高		NA	NO	Approved Source Food obtained from approved source	0	0		-	IN IN	OUT		NO	food Highly Susceptible Populations	Ť	_	
	0		0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
-+	õ	ō	×	0	Required records available: shell stock tags, parasite destruction	0	ō			IN	OUT	NA	NO	Chemicals		_	
13			NA	NO	Protection from Contamination Food separated and protected		0	4	25	0 炭	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	<u> </u>	5
14			ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	20	IN	OUT	NA	NO	Conformance with Approved Procedures		_	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DR	ETAI	L PR	ACT	ICE	5	_				
F									inspe	ction				R-repeat (violation of the same code provision)			
				00	T=not in compliance COS=com Compliance Status			WT						Compliance Status	COS	R	WT
	8	OUT	_		Compliance Status Safe Food and Water	COS					UT	ood a	ad no	Utensils and Equipment			WT
2	_	8	Past Wate	eurize er and	Compliance Status Safe Food and Water ed eggs used where required lice from approved source	COS O	8	1 2	4		UT EX F				0	R	WТ 1
2		8	Past Wate Varia	eurize er and ince o	Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods. Food Temperature Control	COS O	0	1 2	4	5 () 5 ()	UT K	onstru Varew	cted, ashin	Utensile and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0 0	1
2	9	000	Past Wate Varia	eurize er and ince o	Compliance Status Safe Food and Water ed eggs used where required lice from approved source obtained for specialized processing methods	COS O	8	1 2	\vdash	5 () 5 () 7 ()	UT S	onstru Varew	cted, ashin	Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	WT 1 1
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PH-2267 (Rev. 6-15)	Free food safety training ck	asses are available each mo	nth at the county health department.	RDA 62
P192201 (1004. 0=10)	Please call () 9012229200	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: APPLEBEES #82002- BAR Establishment Number #: 605219235

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Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: APPLEBEES #82002- BAR Establishment Number : 605219235

1: Correct, all violations at the bar are correct.

2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Correct 15: 16:

17: 18: 19: 20: 21:

22: 23: 24: 25:

26: Correct 27:

57: 58:

50.

***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: APPLEBEES #82002- BAR Establishment Number : 605219235

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: APPLEBEES #82002- BAR Establishment Number #: 605219235

SourcesSource Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments