



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name THE CRESCENT CLUB
Address 6075 POPLAR AVE
City Memphis
Inspection Date 07/13/2022
Risk Category 03
Number of Seats 240

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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] 07/13/2022
Signature of Environmental Health Specialist [Signature] 07/13/2022

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: THE CRESCENT CLUB

Establishment Number #: 605254161

**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)
Conveyor rack low temp	Chlorine	100	131

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Walk in freezer	34
Cooler	27
Warming box	150
Walk in cooler	50

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cherry tomatos	Cold Holding	38
Chicken patty	Hot Holding	155
Squash	Hot Holding	155
Grilled chicken	Cooling	50
Onions	Cold Holding	40
Clam chowder	Cold Holding	50
Parmesan cheese	Cold Holding	48
Cut peppers	Cold Holding	58
Onions	Cold Holding	41
Tomatoes	Cold Holding	41
Lettuce	Cold Holding	41

**Observed Violations**

**Total # 6**

**Repeated # 0**

20: Left prep cooler and walk in cooler are not maintaining proper cold holding temperatures for TCS items inside

23: Items served raw and undercooked are not disclosed on menus

42: Plates improperly stored upright. Please invert.

45: Gaskets are worn on the walk in cooler. Walk in cooler not blowing cold.

53: A few ceiling tiles are missing. Please replace.

54: Inadequate lighting above stove. Please replace bulbs.



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**Comments/Other Observations**

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10: (NO) No food received during inspection.
- 11:
- 12: (NO) Shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.
- 13:
- 14:
- 15:
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19:
- 21:
- 22: (NA) No food held under time as a public health control.
- 24:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26:
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

\*\*\*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: Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

You should receive an invoice in the mail soon for your 2022-2023 food permit. If you would like to pay on the phone call 901-222-9175.