TENNESSEE DEPARTMENT OF HEALTH ----

AND A DECEMBER OF						RVICE ESTA										sco	RE			
Establishment Name				Memphis :	St. BBQ						Tree		Fatabili	- b	O Farmer's Market Food Unit	10		$\left[\right]$)	
Address					5722 Main St. Type of Establishment O Temporary O Seasonal											/				
City					Collegeda				2:0	0 F	PM	AJ	M / PI	M Tir	ne ou	ат <u>02:30</u> ; <u>РМ</u> ам/рм				
Inspe	ctio	n Da	rte		11/04/20	22 Establishme	nt# 60526279	5			Emba	rgoe	d 0)						
Purpo	se	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	sultation/Other				
Risk (Cate	-			O 1	2 2	03			O 4						up Required O Yes 眞 No	Number of S		15	
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.																				
					ind compliance st		ORNE ILLNESS Ris									INTERVENTIONS ach liem as applicable. Deduct points for o	eletors or subcete			
IN=i	n co	mpli			OUT=not in comp	iance NA=not applica		rd .		cc						pection R=repeat (violation of the	same code provisio	on)		
	N	олт	NA	NO	Co	mpliance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/		cos	R	WT
	-	0	-	no	Person in charg	e present, demonstrat	es knowledge, and	0	0	5			OUT		NO	Control For Safety (TCS)				
		-	NA	NO	performs duties	Employee Heat	th	-	-	-			0			Proper cooking time and temperatures Proper reheating procedures for hot hold	ing	0	8	5
2 2	-	0 0				nd food employee awa estriction and exclusion		0 0	0 0	5		17 O O Image: Control of the second seco								
_	-		NA			Bood Hygienic Prac asting, drinking, or tob		~	0			0		_		Proper cooling time and temperature Proper hot holding temperatures		0	읽	
5 8	K	0		0	No discharge fro	om eyes, nose, and m	outh	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures		0	0	5
		001	NA			nting Contamination d properly washed	n by Hands	0	0		21 22		0	0		Proper date marking and disposition Time as a public health control: procedur	as and months	0	0 0	
7 8	ĸ	0	0	0	No bare hand co alternate proced	ontact with ready-to-ea dures followed	at foods or approved	0	0	5			-	NA		Consumer Advisory	es and records	~	~	_
8 3		0	NA	NO		inks properly supplied Approved Source	and accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and food	undercooked	0	0	4
9 8	ĸ	0				rom approved source			0			IN	OUT	NA		Highly Susceptible Popula	tions		_	
10 0	D K	8	0	<u>×</u>	Food received a Food in good co	at proper temperature andition, safe, and una	dulterated	0	0	5	24	0	0	8		Pasteurized foods used; prohibited foods	not offered	0	0	5
12 (_	0	X	0	Required record destruction	is available: shell stoc	k tags, parasite	0	0			IN	OUT	NA	NO	Chemicals				
13 y	N (OUT	NA	NO	Pref Food separated	tection from Conta	mination	0	0	4	25	٥ آرا	0	X		Food additives: approved and properly u Toxic substances properly identified, sto		0	읭	5
14 3	X	ŏ	ŏ		Food-contact su	urfaces: cleaned and s		ŏ	ŏ		_	IN N	OUT	NA		Conformance with Approved P	rocedures			
15 }	8	0			Proper disposition served	on of unsafe food, retu	rned food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized pr HACCP plan	ocess, and	0	٥	5
				Goo	d Retail Prac	tices are preventi	ve measures to co	ntro	the	intr	oduc	tion	of p	atho	jens	, chemicals, and physical objects	into foods.			
								600						8						
	_			00	T=not in complianc Col	e mpliance Status	COS=corre	COS	R	WT	Inspe	ction				R-repeat (violation of the sam Compliance Status	e code provision)	COS	R	WT
28	_	OUT O	Past	eurize	Saf ed eggs used wh	ere required		0	0	1			UT	ood ar	id no	Utensils and Equipment nfood-contact surfaces cleanable, proper	v designed.			
29 30		0	Wate	er and	ice from approv		thods	0	0	2	45	+				and used	1	0	0	1
		OUT			Food	Temperature Contr	el				46		-			g facilities, installed, maintained, used, te	st strips	0	0	1
31		0	Prop		oling methods us	ed; adequate equipme	ent for temperature	0	0	2	47	_	O N UT	lontoox	5-con	tact surfaces clean Physical Facilities		0	0	1
32					properly cooked thawing methods			8	8		48	_	_			water available; adequate pressure talled; proper backflow devices		8		2
34		0			eters provided an			ŏ	ŏ		50		o s	Sewage	and	waste water properly disposed		0	0	2
96	-		Factor			od identification	d execute a selable	0			51	_	_			s: properly constructed, supplied, cleane			0	1
35	_	O OUT	F-000	i prop		inal container; require n of Food Contamir		0	0	1	53		-			use properly disposed; facilities maintaine ities installed, maintained, and clean	0	0	0	1
36		0	Insec	sts, ro	dents, and anim	als not present		0	0	2	54	_	_			ntilation and lighting; designated areas us	ed	_	0	1
37		0	Cont	amina	ation prevented d	during food preparation	n, storage & display	0	0	1		0	UT			Administrative items				
38 39	_				leanliness	hond stored		0	0		55					nit posted inspection posted		0	읽	0
40		0		<u> </u>	ruits and vegetat	bles			õ		Ľ	- 1 '			vent	Compliance Status		YES	NO	WT
41	_	OUT	In-us	e ute	Prep nsils; properly str	per Use of Utensils ored		0	0	1	57	,	-0	Somplia	ince	Non-Smokers Protection / with TN Non-Smoker Protection Act	let	आ	01	_
	42 O Utensils, equipment and			quipment and lin	tens; properly stored,		0	0	1	58 59	5	T	obacc	o pro	ducts offered for sale oducts are sold, NSPA survey completed		0	0	•	
43					ed properly	irticles; properly stored	A, USEU	0	8	1	00	7	1	10080	Jo pri	outrus are solu, rear-A survey completed		0	0	
servic	allure 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 ervice 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																			
report	\mathcal{F}	ςÅ.	sectio	ns 68-	14-703, 68-14-706, 0	68-14-708, 68-14-709, 68-1	manner. You have the rig 4-711, 68-14-715, 68-14-7	ne to n 16, 4-5-	eques 320,	t a he	ring n	-		_		ling a written request with the Commissioner	within ten (10) days	of the	date	of this
1	A	5	\mathcal{I}_{i}	C	easo		11/0)4/2	022	2		V	Ø	U	đ	DA	1	1/0	4/2	022

Œ Signature of Person In Charge

Date Signature of Environmental Health Specialist

11/04/2022

Date

 Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	*
 Free food safety training classes are available each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training classes Please call (are available each mont) 4232098110	th at the county health department. to sign-up for a class.	RDA 629
	Fieldad Call (/4232090110	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Memphis St. BBQ Establishment Number #: 605262795

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	CL	50								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Reach in cooler	36					
Low boy	37					

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Raw pork (reach in)	Cold Holding	37				
Raw pork shoulder (low boy)	Cold Holding	38				
Potato salad (low boy)	Cold Holding	38				
Baked beans	Hot Holding	138				
Pulled pork	Hot Holding	139				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Memphis St. BBQ

Establishment Number : 605262795

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good handwashing observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food from approved sources.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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.

Establishment Information

Establishment Name: Memphis St. BBQ

Establishment Number : 605262795

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Memphis St. BBQ Establishment Number #: 605262795

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Reinhart	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments