TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the local division of the loc		714															
Est	abīs	hmen	t Nar		Perkins Restaurant					Tur	o of l	Establi	Le linues o	Fermer's Market Food Unit @ Permanent O Mobile		K	
Adx	fress				1340 S. Germantown Pkwy					T Y	xe or i	Establ	isnime	O Temporary O Seasonal			
City	,				Germantown	. 11	L:1	0 A	M	A	M/P	м та	me o	ut 11:20:AM AM/PM			
					11/22/2021 Establishment # 60508731					-	d 0		1170 101				
		on Da					_									_	
			spect		O Routine 猶 Follow-up O Complaint			O Pro	imin	ary				nsultation/Other		10	6
Ris	k Ca	tegor,			O1 X2 O3 ors are food preparation practices and employee	beha	vio	04	st ci	omn	nonh			up Required O Yes 🗮 No Number of S		10	0
					ontributing factors in foodborne illness outbreak												
					FOODBORNE ILLNESS R ed compliance status (IK, OUT, HA, NO) for each numbered lite												WT 5 5 5 5 5 5 7 5 7 7 7 7 7 7 7 7 7 7 7
IB	≹⊨in c	ompli			OUT=not in compliance NA=not applicable NO=not observ		1000							pection R=repeat (violation of the same code provis			
					Compliance Status	COS	R	WT			_	_	_	Compliance Status	COS	R	WT
			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			
1	黨	0	NA	10	performs duties Employee Health	0	0	5	16	e	8	8		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	읽	5
2	X	0	nen.	no	Management and food employee awareness, reporting	0	-		۲			NA		Cooling and Holding, Date Marking, and Time as	-	-	
3	×	0			Proper use of restriction and exclusion	0	0	5		IN				a Public Health Control		-	
4	IN XX		NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0		18	0	0	8		Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N N		NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			*				Proper date marking and disposition	0	0	
7	10	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	O IN	0	NA		Time as a public health control: procedures and records Consumer Advisory	0	9	
8		0			Handwashing sinks properly supplied and accessible	0	0	2	23		0	0	- NO	Consumer advisory provided for raw and undercooked	0	0	4
9	IN 家	_	NA	_	Approved Source Food obtained from approved source	0	0		-	IN N	OUT	-	NO	food Highly Susceptible Populations	-	-	
10	0	0	0		Food received at proper temperature	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11	<u>※</u>	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	6	ľ		IN	OUT	-	NO	Chemicals			
			NA	-	destruction Protection from Contamination	ľ	-	-	25	0	0			Food additives: approved and properly used	0	न	
		0			Food separated and protected		0		26	鬣	0		·	Toxic substances properly identified, stored, used	0	0	5
		0	0		Food-contact surfaces: cleaned and sanitized	10	0			IN	LOUT	I NA	NO	Conformance with Approved Procedures			
	٤ <u>ال</u>		-	1	Proper disposition of unsafe food, returned food not re-	-	-	5	27	-				Compliance with variance, specialized process, and			
	莫			,		-	0		27	0		2		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_				Proper disposition of unsafe food, returned food not re-	0	0	2		0	0	実		HACCP plan	0	0	5
	_				Proper disposition of unsafe food, returned food not re- served	0 ontro	0 I the	2	duc	o	0 of p	笑 atho		HACCP plan	0	0	5
	_			Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to contract in compliance COS=compliance COS=com	ontro ected o	0 I the D R	2 intro	duc	0 tion	o of p	笑 atho		HACCP plan a, chemicals, and physical objects into foods. R-repeat (violation of the same code provision)			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training classes are a	available each month at the county health	department. RDA 629
(Nev. 0-15)	Please call () 90	012229200 to sign-up for a class	5.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Perkins Restaurant Establishment Number # 605087314

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)							

Equipment Temperature	
Description	Temperature (Fahrenheit)
	·

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 7

Repeated # ()

35: Some Food removed from original container and prepped food are missing labels of conmon name

37: Uncovered food items in walk in freezer

39: Wiping cloths not stored in proper concentration of sanitizer solution

41: Ice scoop is not covered

44: Gloves were not changed between tasks

52: Dumpster lids are open.

53: Ice build up inside walk in freezer. Floors needs repair.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Perkins Restaurant Establishment Number: 605087314

Comments/Other Observations		
:		

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: Perkins Restaurant Establishment Number: 605087314

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Perkins Restaurant Establishment Number #: 605087314

Sources		
Source Type:	Source:	

Additional Comments