

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit LINDENWOOD CHRISTIAN Remanent O Mobile Type of Establishment

2400 Union Ave. O Temporary O Seasonal Address

Memphis Time in 10:10 AM AM / PM Time out 11:20; AM City 02/09/2023 Establishment # 605308818 Embargoed 000 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 99 Risk Category О3 04 Follow-up Required 级 Yes O No

11	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	05=cc	rrect	ed on-s	ite dur	ing ins	spection R=repeat
					Compliance Status	cos	R	WT	ı⊏					Compliance St
	IN	OUT	NA	NO	Supervision				П	IN	ОИТ	NA	NO	Cooking and Reheati
	610			_	Person in charge present, demonstrates knowledge, and		_		н		1001		"	Control For Sa
1	盔	0			performs duties	0	0	5	1 10	120	0	0	0	Proper cooking time and te
	IN	OUT	NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedure
2	ЭK	0			Management and food employee awareness; reporting	0	0		ΙГ					Cooling and Holding, D
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	ОUТ	NA	NO	a Public H
	IN	ОИТ	NA	NO	Good Hygienic Practices				12	0	0	0	涎	Proper cooling time and ter
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	100	0	0	0	Proper hot holding tempera
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	1 °	20	124	0	0		Proper cold holding temper
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	0	100	0	0	Proper date marking and di
6	0	寒		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time as a public health con
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	1 -		_	
Ŀ	-		_		alternate procedures followed					IN	OUT	NA	NO	Consum
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	38		Consumer advisory provide
		OUT	NA	NO	Approved Source	-	_	_	ľ	_	_			food
9	黨	0			Food obtained from approved source	0	0]	L	IN	OUT	NA	NO	Highly Suscep
10	0	0	0	×	Food received at proper temperature	0	0	1.	2/	0	0	320		Pasteurized foods used; pr
11	0	×			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ			000		r asieur gea roods aseu, pr
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0	1	ш	IN	OUT	NA	NO	Che
ш	IN	OUT		NO	Protection from Contamination	-	_	_	25	0	0	8		Food additions appeared a
13				NO	Food separated and protected	0	~	4	20			350	J.	Food additives: approved a
_	9		0			_	0	_	1 12	_	_	210	NO	Toxic substances properly
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙL	IN	OUT	NA	NO	Conformance with
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, HACCP plan

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0		巡		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28		Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	-				

		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	•
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items	Т		Ī
55	題	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	×	
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a hearing reg , 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

02/09/2023

Date Signature of Environmenta Vea

02/09/2023

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) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Number #: 605308818

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
RIC 2	34				
RIC 1	40				
RIF	-5				
Walk-in refrigerator	40				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mixed vegetables 1	Hot Holding	150
Mixed vegetables 2	Hot Holding	155
Mixed vegetables 3	Hot Holding	145
Chicken nuggets	Hot Holding	135
Chicken nuggets 2	Hot Holding	140
Chicken nuggets 3	Hot Holding	135

Observed Violations
Observed Violations Total # 6
Repeated # ()
6: Proper hand washing has not been observed. Please properly wash hands between tasks and when changing gloves. 11: There were several products found with mold. Please discard outdated and
·
visibly soiled products. 21: Foods are improperly dated. Foods can only be held for 7 days while having an "in date" and a discard date. 37: The box of biscuits in the freezer are open. Please close boxes after your task has been completed.
45: The top oven is not clean. Please ensure cleanliness of all ovens. 55: Please obtain permit for this location. Please call 901-222-9175 or visit 1826 Sycamore View.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
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Comments/Other Observations 1: 2: 3: 4: 5: 7: 8: 9: US Foods, Sysco, Sam's Club, & Kroger 10: 12: 13: 14: 15: 16: 17: 18: 19: 20: 22: 23: 24: 25: 26: 27: 57: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5:		
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See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: LINDENWOOD CHRISTIAN	
Establishment Number: 605308818	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Name: LINDENWOOD CHRISTIAN Sources Source Type: Food Source: Gordon's Source Type: Source: Source Type: Source: Source Type: Source: Source Type: Source: Additional Comments
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Additional Comments