



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Establishment Name Renee's Sandwich Shop Type of Establishment ☒ Farmer's Market Food Unit
☒ Permanent ☐ Mobile
Address 202 G. E. Patterson Ave.
☐ Temporary ☐ Seasonal
City Memphis Time in 09:30 AM AM / PM Time out 10:30 AM AM / PM
Inspection Date 03/19/2024 Establishment # 605197421 Embargoed 000
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 20

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)												
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT		
	IN	OUT	NA	NO	Supervision														IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods														
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Person in charge present, demonstrates knowledge, and performs duties										<input type="checkbox"/>	<input type="checkbox"/>	5	16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time and temperatures										<input type="checkbox"/>	<input type="checkbox"/>	5		
	IN	OUT	NA	NO	Employee Health														17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding										<input type="checkbox"/>	<input type="checkbox"/>		
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Management and food employee awareness, reporting										<input type="checkbox"/>	<input type="checkbox"/>	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control														
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Proper use of restriction and exclusion										<input type="checkbox"/>	<input type="checkbox"/>		18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time and temperature										<input type="checkbox"/>	<input type="checkbox"/>	5		
	IN	OUT	NA	NO	Good Hygienic Practices														19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures										<input type="checkbox"/>		<input type="checkbox"/>	
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use										<input type="checkbox"/>	<input type="checkbox"/>			20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper cold holding temperatures										<input type="checkbox"/>		<input type="checkbox"/>	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	No discharge from eyes, nose, and mouth										<input type="checkbox"/>	<input type="checkbox"/>			21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking and disposition										<input type="checkbox"/>		<input type="checkbox"/>	
	IN	OUT	NA	NO	Preventing Contamination by Hands														22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Time as a public health control: procedures and records										<input type="checkbox"/>		<input type="checkbox"/>	
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	Hands clean and properly washed										<input type="checkbox"/>	<input type="checkbox"/>	5		IN	OUT	NA	NO	Consumer Advisory														
7	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										<input type="checkbox"/>	<input type="checkbox"/>		23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Consumer advisory provided for raw and undercooked food										<input type="checkbox"/>	<input type="checkbox"/>	4		
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Handwashing sinks properly supplied and accessible										<input type="checkbox"/>	<input type="checkbox"/>	2		IN	OUT	NA	NO	Highly Susceptible Populations														
	IN	OUT	NA	NO	Approved Source														9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food obtained from approved source										<input type="checkbox"/>	<input type="checkbox"/>	5	
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food received at proper temperature										<input type="checkbox"/>	<input type="checkbox"/>			10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food in good condition, safe, and unadulterated										<input type="checkbox"/>	<input type="checkbox"/>		
10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shell stock tags, parasite destruction										<input type="checkbox"/>	<input type="checkbox"/>			11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Protection from Contamination													
	IN	OUT	NA	NO															12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>														
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>			Food separated and protected										<input type="checkbox"/>	<input type="checkbox"/>	4		13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>		Food-contact surfaces: cleaned and sanitized										<input type="checkbox"/>	<input type="checkbox"/>	5	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>		Proper disposition of unsafe food, returned food not re-served										<input type="checkbox"/>	<input type="checkbox"/>	2		14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>															
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>													<input type="checkbox"/>	<input type="checkbox"/>			15	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Compliance with variance, specialized process, and HACCP plan										<input type="checkbox"/>	<input type="checkbox"/>	5	
14	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>												<input type="checkbox"/>	<input type="checkbox"/>			16	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>												<input type="checkbox"/>	<input type="checkbox"/>		

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

GOOD RETAIL PRACTICES															
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT
Safe Food and Water					Utensils and Equipment										
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1	45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1	47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
Food Temperature Control					Physical Facilities										
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2	48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1	50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
34	<input checked="" type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1	51	<input checked="" type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
Food Identification					Administrative Items										
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1	52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
Prevention of Food Contamination					Non-Smokers Protection Act										
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2	53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1	55	<input type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
39	<input type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1	56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	0
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1	Compliance Status					YES	NO	WT
Proper Use of Utensils					Non-Smokers Protection Act										
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	0
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1	58	<input type="radio"/>	Tobacco products offered for sale			<input type="radio"/>	<input checked="" type="radio"/>	0
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1								

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. 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 manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Diana Date 03/19/2024 Signature of Environmental Health Specialist Samuel Date 03/19/2024

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

Establishment Number #: 605197421

Smoking observed where smoking is prohibited by the Act.	Yes
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Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 compartment sink	Chlorine		

Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit)
Chopped tomatoes	Cold Holding	55
Sliced tomatoes	Cold Holding	45
Lettuce	Cold Holding	50
Hashbrown	Cold Holding	70
Burger patty	Hot Holding	125
Sausage	Cold Holding	41
Deli meat	Cold Holding	41

Observed Violations

Total # 10

Repeated # 0

7: Employees are observed preparing sandwiches without wearing gloves. Employees must wear gloves when preparing ready-to-eat foods.

14: Cutting boards are deeply stained and grooved. Please replace all worn cutting boards.

20: Tomatoes and lettuce are not at or below proper cold holding temperature. Please maintain all cold foods at or below 41 degrees.

21: There is no date marking system present. Please implement a proper date marking that includes use by or discard dates. All eligible foods must be dated within 7 days or less of preparation date. Example: 3/19/24-3/25/24.

34: There are no thermometers present in equipment. Please place thermometers in all operable equipment.

35: Foods and food containers are not labeled by contents or common name. Please label containers by contents or common names.

45: Reach-in cooler and steam table are not in working condition. Please repair or replace non-working equipment. The interior of steam table and cooler are not clean. Please clean interior of equipment, and maintain cleanliness. Counter top in back is not clean. Please clean and sanitize after use. The interior of equipment is not clean. There is extensive ice buildup in both freezers, and cooler is not clean. Reach-in freezer is not clean near restrooms; ice buildup present. Please clean interior of equipment, and maintain cleanliness.

47: The exterior of deep fryers, sides of the stove, and the burners are very dirty with extensive buildup. The shelf underneath flat top grill is very dirty. Please clean exterior of equipment, and maintain cleanliness.

51: Covers for lights are not present in restrooms. Please provide light cover in both restrooms. Men's toilet only flushes by holding handle. Please repair toilet at men's restroom.

53: The wall behind the equipment is not clean. The vent hood is not clean. The wall behind prep line and steam table is not clean. The floor behind equipment is not clean. The wall behind equipment in the back is not clean. The ceiling has brown, stained spots in certain areas. There is a hole in the wall near restrooms. Please repair, replace, or clean facilities, and maintain cleanliness.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Renee's Sandwich Shop

Establishment Number : 605197421

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted on wall in back
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4:
- 5:
- 6:
- 8:
- 9:
- 10:
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Orders prepared adequately. Violation is in.
- 17: Rice and grits are cooked, cooled, and reheated per order. Not observed.
- 18: Rice and grits are cooked, cooled, and reheated per order. Not observed.
- 19: Heated burger patties until temp was higher. Violation in.
- 22:
- 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:
- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 58:
- 1:
- 2:
- 3:
- 4:
- 5:

***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: Renee's Sandwich Shop

Establishment Number : 605197421

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information	
Establishment Name:	Renee's Sandwich Shop
Establishment Number #:	605197421

Sources

Source Type:	Food	Source:	Sam's Club, Sysco, Restaurant
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments