TENNESSEE DEPARTMENT OF HEALTH

CANES!						FOC	DD SERV	ICE ESTA	BL	ISH	IMI	ENT	r II	NS	PEC	TIO	ON REPORT	SCO	RE		
Fetz	hist	umen	t Nar		PICCA	DILLY											O Farmer's Market Food Unit	8	Ç	2	
	ress				4996 S	TAGE RD)					_	Тур	ce of	Establi	shme	O Temporary O Seasonal	U			
City					Memph	nis		Time in	01	L:0	4 F	PM	A	M/P	M Ti	me ou	ut 02:20: PM AM / PM				
Insp	ectic	n Da	rte		08/08	8/2022 E	stablishment #	60525688	1			Emba	irgoe	d C	000						
Pur	ose	of In	spec		Routine		ollow-up	O Complaint				elimin				Cor	nsultation/Other				
Risi	Cat	egon	y		01	382		O 3			O 4				Fo	low-	up Required 🕱 Yes O No	Number of Se	eats	24	2
		R															d to the Centers for Disease Cont	rol and Prevent			
	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 (IK, OUT, NA, NG) for each aumbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																				
IN	⊧in c	ompīi	ance		OUT=not in		A=not applicable	NO=not observe)S=cor	recte	d on-t	site duri	ng ins	spection R=repeat (violation of th				
	IN	оит	NA	NO		Compliance	e Status pervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/		cos	R	WT
1	_	0				charge present,	demonstrates kn	owledge, and	0	0	5		IN		NA		Control For Safety (TCS)		_	_	
			NA	NO	performs d		oyee Health		-		-		00	00	0	-	Proper cooking time and temperatures Proper reheating procedures for hot hok	ling	8	8	5
	0	_					ployee awarenes	is; reporting		P	5		IN	ουτ	NA	NO	Cooling and Holding, Date Markin				
	-	0 0UT	NA	NO	Proper use	e of restriction an Good Hyul	Ionic Practicos		0	0	_	18	0	0	0	0	Public Health Centr Proper cooling time and temperature	ol	0		
4	0	0		0		ing, tasting, drini	king, or tobacco		0	0	5	19	0	0	0		Proper hot holding temperatures		0	0	
	O IN		NA			ge from eyes, no reventing Cen	ose, and mouth tamination by	Hands	0	Ō	-	20 21		8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
-	_	0				an and properly v	washed ready-to-eat foor	de or accercued	0	-	5	22		0	0		Time as a public health control: procedu	res and records	0	0	
7	0	0	0	0	alternate p	rocedures follow	ved		0	0			IN	OUT	NA	NO					
8		X OUT		NO	Handwash		ly supplied and a ved Source	ccessible	0	0	2	23	0	0	0		Consumer advisory provided for raw and food	d undercooked	0	0	4
9	-	0	~			ned from approv				0			IN	ουτ	NA	NO	Highly Susceptible Popula	rtions			
		8	0	0	Food in go		fe, and unadulter		8	0	5	24	0	0	0		Pasteurized foods used; prohibited food	s not offered	0	0	5
12	0	0	0	0	Required re destruction		: shell stock tags	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
43	IN	OUT O	NA	NO	Food com	Protection fro	om Contamina	tion			_	25	00	8	0		Food additives: approved and properly u		0	읽	5
14		ð					aned and sanitiz	ed	ŏ	6	5	20	IN	OUT	NA		Toxic substances properly identified, sto Conformance with Approved I		-	-	
15	0	0			Proper disp served	position of unsaf	fe food, returned	food not re-	0	0	2	27	0	0	0		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				Goo	d Retail I	Practices are	preventive m	easures to co						_		gens	s, chemicals, and physical object	s into foods.			
				00	T=not in com	plance		COS=corre				inspe			5		R-repeat (violation of the san	ne code provision)			
_	_	OUT				Compliance Safe Food an				R		Ē		UT			Compliance Status Utensils and Equipment		COS	R	WT
2	8	0	Past			d where require			0	0	1	4	_	er F			onfood-contact surfaces cleanable, prope	1y designed,	0	0	1
2	_					pproved source specialized proc	cessing methods	1	8	8	2	\vdash	+				, and used			-	
		OUT			F	ood Temperat	ure Control					4		-			ng facilities, installed, maintained, used, te	st strips	0	0	1
3	1	0	Prop		oling metho	ds used; adequa	ste equipment for	r temperature	0	0	2	4	_	1 O	vontoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
3	_					oked for hot hol	ding					4	_	-			d water available; adequate pressure		0		2
3	3 4		<u> </u>			thods used led and accurate	,		8	00	1	4	_				stalled; proper backflow devices d waste water properly disposed		0	0	2
		OUT	_			Food Identif				_		5	1	<u>للا</u>	foilet fa	cilitie	es: properly constructed, supplied, cleane	d	0	0	1
3			Food	i prop		_	ner; required reco		0	0	1	5		-	-		use properly disposed; facilities maintaine	ю	0	0	1
	_	OUT					Contamination	n				5	_	-			ilities installed, maintained, and clean		_	2	1
3	6					animals not pres			0	<u> </u>	2	5	+	-	Adequa	de ve	entilation and lighting; designated areas u	sed	0	0	1
3						nted during food	preparation, stor	rage & display	0	0	1		-	UT			Administrative items				
3	_	-	-		leanliness	ly used and store	ed		0	0	1	5		_		-	nit posted inspection posted		0	0	0
4	0	0	Was		ruits and ve	getables				ŏ		Ĕ	· _ `	- I'		-anarris	Compliance Status			NO	WΤ
4	_	OUT		e ute	nsils; prope	Proper Use of rly stored	l Utensils		0	0	1	5		-	Somoli	ance	Non-Smokers Protection with TN Non-Smoker Protection Act		X	01	
4	2	25	Uten	sils, e	quipment a	ind linens; prope	rly stored, dried,		0	0	1	5	8		lopacc	o pro	oducts offered for sale		0	0	0
4					s/single-serv ed properly		perly stored, use	a		8		5	9	1	10080	co pr	roducts are sold, NSPA survey completed	1	0	0	
																	Repeated violation of an identical risk factor				
																	ie. You are required to post the food service of filing a written request with the Commissioner				

Pat	N	~1	77
Signature of P	erson In (Charge	

08/08/2022
Date

// 2 Signature of Environmental Health Specialist 08/08/2022

<u> -</u>	_	_
D	at	e

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

2267 (Rev. 6-15)	Free food safety training cla	isses are available each mon	RDA 629	
2201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	104.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PICCADILLY Establishment Number #: 605256881

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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink Commercial dishwasher	Qac QaC	200						

Equipment Temperature					
Description Temperatu					
Oven	450				
Walk in cooler	41				
Walk in cooler (cake)	41				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Roast beef	Hot Holding	145				
Baked chicken	Hot Holding	155				
Black eyed peas	Hot Holding	150				
Potato salad	Cold Holding	43				

Total # 9

Repeated # ()

8: No paper towels at 2nd and 3rd hand washing sink. Soap not available at hand washing sink behind line. No soap and hot water at handwashing sink #4. 35: Unlabeled food in containers in walk in cooler.

36: Flies present.

37: Buckets of icing stored on the floor on kitchen. Uncovered food in walk in cooler and walk in freezer. Uncovered food containers in storage area.39: Wiping cloths stored on line table. Wiping cloths should be stored in sanitizer bucket.

42: Scoop left on shelf in storage area. Scoop stored in batter mix container.
45: Handle on walk in Cooler is missing. (Next to can goods). Cutting board need to be replaced because it has Too many grooves and its stained.
49: Hand washing sink # 4 pipe leaks.

51: Toilet seat in employee women's restroom is broken and toilet tank cover is missing. (1st stall) no paper towels in women restroom.

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Establishment Information

Establishment Name: PICCADILLY Establishment Number: 605256881

Comments/Other Observations

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.

Establishment Information

Establishment Name: PICCADILLY

Establishment Number : 605256881

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	

Additional Comments