TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Contraction of the second															O Fermada Market Food Up?	10		ſ	\mathbf{r}	
Establishment Name			ne	HYATT PLACE - FD-SRV.					Type of Establishment O Fermer's Market Food Unit St Permanent O Mobile]			
Address					1220 PRIMACY PARKWAY					O Temporary O Seasonal										
City Memphis							.:0	0 A	M	_ AI	M/PN	4 Tir	ne ou	иt <u>11:15</u> : <u>АМ</u> ам/Р	4					
Inspection Date 10/04/2021 Establishment # 605242702							2		_	Embi	argoe	d 0				_ L				
Purpo	se	of In:	spect	tion	Routine	O Follow-up	O Complaint			O Pr	Nimir	hary		0	Cor	nsuitation/Other				
Risk (Cate				01	3 22	O 3			O 4						up Required O Yes 眞 N			49	
		R														to the Centers for Disease control measures to prevent		tion		
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 Nem. For Nems marked OUT, mark COS or R for each Nem as applicable. Deduct po							a for calegory or subcate a of the same code provision	_												
	_		_			npliance Status			R		Ĩ	100.00	u urra	ne our	-y	Compliance Status		cos	R	WT
\rightarrow	-	TUC	NA	NO	Person in charge	Supervision present, demonstrate	s knowledge and					IN	ουτ	NA	NO	Cooking and Reheating of 1 Control For Safety (1				
	- L	0	NA	NO	performs duties	Employee Health	÷ ·	0	0	5		0		Š		Proper cooking time and temperate Proper reheating procedures for ho		0	응	5
21	K)	0	nue.	no	Management an	food employee aware		0	0	5	۲,		олт		NO	Cooling and Holding, Date Ma			01	
	~	0			,	triction and exclusion		0	0	°						a Public Health (-	
4	ĸ	0	NA	NO O		ood Hygionic Practi sting, drinking, or tobac		0	0		19	0	ō	英文		Proper cooling time and temperatu Proper hot holding temperatures	7e	0	0	
5 3			NA	O NO		m eyes, nose, and mou ting Contamination		0	0	-		0		X		Proper cold holding temperatures Proper date marking and dispositio	n	8	8	5
6 }	K.	0		0	Hands clean and	properly washed ntact with ready-to-eat		0	0	6	22	-	0	X		Time as a public health control: pro			0	
		2	×	0	alternate proced	ures followed		0	0	ľ		_	OUT	NA		Consumer Adv			-	
	NC	DUT	NA	NO		ks properly supplied a Approved Source	nd accessible		0	-	23	-	0	篇		Consumer advisory provided for ra food		0	0	4
10 0	13 D	응	×		Food received at	proper temperature		8	0		24	IN	OUT	NA	NO	Highly Susceptible P		0	0	5
11 2	×	0	_	_	Food in good cor	dition, safe, and unadi available: shell stock		0	0	5	-	-				Pasteurized foods used; prohibited		-	9	-
		о 501	X	O NO	destruction	ection from Contam		0	0	_	25	IN O	OUT	NA	NO	Chemical: Food additives: approved and prop		01	от	_
13 3	3	0	0		Food separated	and protected			0		26	黨	0			Toxic substances properly identifie	d, stored, used	0	ŏ	5
14 2	_	_	0			faces: cleaned and sa n of unsafe food, return		0	0	2	27	_	OUT	NA	NO	Conformance with Appro Compliance with variance, special		0		
15 🕱 O Proper disposition of unsafe food, returned food not re- served					U	U	-	-	<u> </u>	<u> </u>	~		HACCP plan		~	<u> </u>	Ů			
				Goo	d Retail Pract	ices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical of	jects into foods.			
				011	T=not in compliance		COS=corre	GOO					1CES	3		Propert intelation of 8	he same code provision)			
		SUT	_		Con	pliance Status	000-0011		R		Ê				_	Compliance Status		COS	R	WT
28	T				d eggs used whe			0	0	1	4					Utensils and Equipmen nfood-contact surfaces cleanable, p		0	0	1
29 30				Vater and ice from approved source ariance obtained for specialized processing methods					0	2	\vdash	+	-			and used g facilities, installed, maintained, us	ad tast string	0	0	1
	Ŧ	DUT	Prop	er cor		Food Temperature Control g methods used; adequate equipment for temperature				_		-	_			gracilites, installeo, maintalleo, us itact surfaces clean	eu, iesi sirips	0	0	-
31		<u> </u>	contr	lo	-		it for compensione	0	0	2		0	UT			Physical Facilities				
32	_				properly cooked thawing methods			8	0		_	_	_			I water available; adequate pressure stalled; proper backflow devices	,		0	2
34	_	O	Ther	mome	eters provided an	i accurate		0	0	1			-			waste water properly disposed is: properly constructed, supplied, or	leaned		0	2
35	-		Food	i prop		al container; required	records available	0	0	1						use properly disposed; facilities mai		ō	ō	1
	4	DUT			Prevention	of Food Contamina	tion				5	3 (o P	hysica	l faci	lities installed, maintained, and clea	n		•	1
36	\downarrow	0	Insec	cts, ro	dents, and anima	is not present		0	0	2	5	4 (0 A	dequa	te ve	ntilation and lighting; designated an	as used	0	٥	1
37		0	Cont	amina	ation prevented d	iring food preparation,	storage & display	0	0	1		0	υτ			Administrative items				
38	_	-			leanliness ths: properly used	and stored		0	0	1						nit posted inspection posted		0	0	0
40		0	Was		ruits and vegetab	es		ŏ			É	_	-			Compliance Status		YES		WT
41			In-us		nsils; properly sto				0			7				Non-Smokers Protect with TN Non-Smoker Protection Ac		X		_
42						ins; properly stored, dr ticles; properly stored,		0	0		5	8				ducts offered for sale oducts are sold, NSPA survey com	pleted	0	0	0
44 O Gloves used properly O O 1																				
servic	e est	tablis	hmer	t perm	sit. Items identified	as constituting imminent	health hazards shall b	e corre	cted i	mmed	ately	or op	ration	is shall	ceas	Repeated violation of an identical risk e. You are required to post the food se	rvice establishment permit	t in a o	onspi	cuous
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 t report. T.C.A. sections (8-14-703, 68-14-708, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-6-329.									of this											
10/04/2021						10/04/202							021							
Sign	ature	e of	Pers	on In	Charge				(Date	Si	gnatu	re of	Envir	onme	ental Health Specialist				Date
							P									ealth/article/eh-foodservice	r			
PH-22	67 (8	Rev.	6-15)				ety training classe ase call (ilable						nty health department. p for a class.			RD	A 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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Establishment Information							
Establishment Name: H	ATT PLACE - FD-SRV.						
Establishment Number #:	605242702						

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HYATT PLACE - FD-SRV. Establishment Number : 605242702

Comments/Other Observations	
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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: HYATT PLACE - FD-SRV. Establishment Number : 605242702

Comments/Other Observations (cont'd)

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

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Establishment Name: HYATT PLACE - FD-SRV. Establishment Number # 605242702

Sources		
Source Type:	Source:	

Additional Comments