



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: Yo Mama Restaurant
Address: 2545 Jackson Ave.
City: Memphis
Inspection Date: 08/25/2023
Time in: 01:10 PM
Time out: 02:10 PM
Risk Category: 03
Number of Seats: 32

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.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 08/25/2023
Signature of Environmental Health Specialist: [Signature] Date: 08/25/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Yo Mama Restaurant

Establishment Number #: 605220845

**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.

**Warewashing Info**

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Chest freezer	1

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Hamburgers	Cooking	207
Cut lettuce	Cold Holding	85
Ranch dressing	Cold Holding	89

## Observed Violations

Total # 11

Repeated # 0

- 8: Paper towels not provided for handsink
- 13: Boxed raw beef stored on dolly on floor
- 20: Cut lettuce 85 degrees cold holding, ranch dressing 89 degrees cold holding temps
- 31: Inadequate equipment to keep cheese, cut lettuce and cut tomatoes at proper cold holding temp 41 degrees or below
- 34: Thermometers not provided for freezers
- 37: Beverages stored on floor in front lobby
- 39: Dirty wiping cloths stored on prep table
- 45: Rusty grease trap cover
- 47: Dirty food containers .Dirty interior of refrigerator/freezer, dirty prep table
- 53: Dirty floor, dirty walls , grease build-up, dirty walls inoperable equipment
- 54: Blown bulb in restroom, dirty vent-a-hood



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***Comments/Other Observations***

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 9:
- 10:
- 11:
- 12:
- 14:
- 15:
- 16:
- 17:
- 18: This establishment does not cool down food for further use
- 19:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 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***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Food Source: Restaurant Depot

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Store raw beef 6 inches off floor before immediately placing inside freezer or cooler/  
Barbarajones954@yahoo.com