



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
78

Establishment Name JJ FISH AND CHICKEN
Address 2757 KIMBALL AVENUE STE 105
City Memphis
Inspection Date 03/30/2023
Risk Category 01
Number of Seats 40

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: 03/30/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/30/2023

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: JJ FISH AND CHICKEN
 Establishment Number #: 605263011

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)
3 compartment sink	Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-in	32
Front display cooler	39

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Diced bell pepper	Cold Holding	41
Burger patty	Cooking	164

Observed Violations

Total # 10

Repeated # 0

- 6: Observed employee leave cooking station to go to the rear storage area and not properly wash his hands.
- 8: Hand washing station near stove does not have hand soap or paper towels.
- 13: Boxes of french stored on the floor of the walk-in cooler. Boxes of chicken being stored by the 3 compartment sink.
- 14: Ice machine has a buildup of pink slime and black mold.
- 33: Improperly thawing chicken in a 3 compartment sink in standing water.
- 34: No thermometers present in of the freezers.
- 44: Observed employee leaving station and not properly changing out gloves.
- 45: Deep freezers has an excessive buildup of ice. Non food contact surface in the rear food prep. area not cleaned.
- 53: Dust buildup on ceiling tiles.
- 54: Bulb is out under venta hood.



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Comments/Other Observations

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***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: JJ FISH AND CHICKEN

Establishment Number : 605263011

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Water

Source: Mlgw

Source Type: Food

Source: Sysco and US Foods

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

Given safe food donation pamphlet.