

City

Bartlett

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **Grand Pacific** Remanent O Mobile Establishment Name Type of Establishment 6196 Stage Road O Temporary O Seasonal Address

Time in 01:05 PM AM/PM Time out 01:40: PM AM/PM 05/13/2021 Establishment # 605252524 Embargoed 0 Inspection Date

Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 250 Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Prevention rted to the Centers for Dis

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, NA, NO) for each numbered item, For items marked OUT, mark COS or R for each item as applicable.

status (IH, OUT, HA, HO) for each nam

| IIN | #-in c   | ompli | ance |      | OUT=not in compliance NA=not applicable NO=not observe                   | ed  |   | CC   | <b>S</b> =co | rrecte | d on-si | te dur | ing ins | pection                         |
|-----|----------|-------|------|------|--|-----|---|------|--------------|--------|---------|--------|---------|---------------------------------|
|     |          |       |      |      | Compliance Status  | cos | R | WT   |              |        |         |        |         | Complia                         |
|     | IN       | оит   | NA   | NO   | Supervision  |     |   |      | Г            | IN     | оит     | NA     | NO      | Cooking and I                   |
| 1   | 氮        | 0     |      |      | Person in charge present, demonstrates knowledge, and<br>performs duties | 0   | 0 | 5    | 16           | 123    | 0       | 0      | 0       | Proper cooking tim              |
|     | IN       | OUT   | NA   | NO   | Employee Health  | -   |   |      | 17           |        | 0       | O      | Ó       | Proper reheating p              |
| 2   | $\neg x$ | 0     |      |      | Management and food employee awareness; reporting                        | 0   | 0 |      |              |        |         |        |         | Cooling and Ho                  |
| 3   | ×        | 0     |      |      | Proper use of restriction and exclusion                                  | 0   | 0 | 5    |              | IN     | OUT     | NA     | NO      | a F                             |
|     | IN       | OUT   | NA   | NO   | Good Hygienic Practices  |     |   |      | 18           | 0      | 0       | 0      | 涎       | Proper cooling time             |
| 4   | X        | 0     |      | 0    | Proper eating, tasting, drinking, or tobacco use                         | 0   | 0 | 5    | 19           | 130    | 0       | 0      | 0       | Proper hot holding              |
| 5   | *        | 0     |      | 0    | No discharge from eyes, nose, and mouth                                  | 0   | 0 | l °  | 20           | 125    | 0       | 0      |         | Proper cold holding             |
|     | IN       | OUT   | NA   | NO   | Preventing Contamination by Hands  |     |   |      | 21           | 100    | 0       | 0      | 0       | Proper date markir              |
| 6   | 100      | 0     |      | 0    | Hands clean and properly washed  | 0   | 0 |      | 22           | 0      | 0       | 0      | 鋖       | Time as a public h              |
| 7   | 800      | 0     | 0    | 0    | No bare hand contact with ready-to-eat foods or approved                 | 0   | 0 | 5    |              | _      |         | _      |         | Time as a pacie in              |
| -   |          |       | _    | _    | alternate procedures followed  | _   | _ | Щ    |              | IN     | OUT     | NA     | NO      |                                 |
| 8   | 0        |       | 515  | LIN. | Handwashing sinks properly supplied and accessible                       | 0   | 0 | 2    | 23           | 0      | l٥l     | 33     |         | Consumer advisor                |
|     |          |       | NA   | NO   | Approved Source  | -   |   | -    | -            | _      | -       |        |         | food                            |
| 9   | 黨        | 0     |      |      | Food obtained from approved source                                       | 0   | 0 |      | ш            | IN     | OUT     | NA     | NO      | Highly                          |
| 10  | 0        | 0     | 0    | ×    | Food received at proper temperature                                      | 0   | 0 | ١. ١ | 24           | 88     | ا ہ ا   | 0      |         | Pasteurized foods               |
| 11  | ×        | 0     |      |      | Food in good condition, safe, and unadulterated                          | 0   | 0 | 5    | 1            |        |         | _      |         | T distinguished roods           |
| 12  | 0        | 0     | ×    | 0    | Required records available: shell stock tags, parasite<br>destruction    | 0   | 0 |      |              | IN     | ОUТ     | NA     | NO      |                                 |
|     | IN       | OUT   | NA   | NO   | Protection from Contamination  |     |   |      | 25           |        | 0       | 0      |         | Food additives: ap              |
| 13  | ×        | 0     | 0    |      | Food separated and protected   | 0   | 0 | 4    | 26           | 黨      | 0       |        |         | Toxic substances                |
| 14  | X        | 0     | 0    |      | Food-contact surfaces: cleaned and sanitized                             | 0   | 0 | 5    |              | IN     | OUT     | NA     | NO      | Conforman                       |
| 15  | Ħ        | 0     |      |      | Proper disposition of unsafe food, returned food not re-<br>served       | 0   | 0 | 2    | 27           | ×      | 0       | 0      |         | Compliance with v<br>HACCP plan |

|    |     |     |    |    | Compliance Status   | cos | R | WT |
|----|-----|-----|----|----|---|-----|---|----|
|    | IN  | OUT | NA | NO | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |     |   |    |
| 16 | ×   | 0   | 0  | 0  | Proper cooking time and temperatures  | 0   | 0 | 5  |
| 17 | *   | 0   | 0  | 0  | Proper reheating procedures for hot holding                                 | 0   | 0 | ٠  |
|    | IN  | оит | NA | NO | Cooling and Holding, Date Marking, and Time as<br>a Public Health Control   |     |   |    |
| 18 | 0   | 0   | 0  | ×  | Proper cooling time and temperature   | 0   | 0 |    |
| 19 | ×   | 0   | 0  | 0  | Proper hot holding temperatures   | 0   | 0 |    |
| 20 |     | 0   | 0  |    | Proper cold holding temperatures  | 0   | 0 | 5  |
| 21 | *   | 0   | 0  | 0  | Proper date marking and disposition   | 0   | 0 | *  |
| 22 | 0   | 0   | 0  |    | Time as a public health control: procedures and records                     | 0   | 0 |    |
|    | IN  | OUT | NA | NO | Consumer Advisory   |     |   |    |
| 23 | 0   | 0   | ×  |    | Consumer advisory provided for raw and undercooked<br>food                  | 0   | 0 | 4  |
|    | IN  | OUT | NA | NO | Highly Susceptible Populations  |     |   |    |
| 24 | 氮   | 0   | 0  |    | Pasteurized foods used; prohibited foods not offered                        | 0   | 0 | 5  |
|    | IN  | OUT | NA | NO | Chemicals   |     |   |    |
| 25 | 320 | 0   | 0  |    | Food additives: approved and properly used                                  | 0   | 0 | 5  |
| 26 | 2   | 0   |    |    | Toxic substances properly identified, stored, used                          | 0   | 0 |    |
|    | IN  | OUT | NA | NO | Conformance with Approved Procedures  |     |   |    |
| 27 | ×   | 0   | 0  |    | Compliance with variance, specialized process, and<br>HACCP plan            | 0   | 0 | 5  |

R\*repeat (violation of the same code provision)

### s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

|    |     |  | GOO |   |    |
|----|-----|--|-----|---|----|
|    |     | OUT=not in compliance COS=con  |     |   |    |
|    |     | Compliance Status  | cos | R | W  |
|    | OUT | Safe Food and Water  |     |   |    |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | Γ. |
| 29 | 0   | Water and ice from approved source   | 0   | 0 |    |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | _  |
|    | OUT | Food Temperature Control   |     |   |    |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | 1  |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г  |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | Т  |
| 34 | X   | Thermometers provided and accurate   | 0   | 0 | г  |
|    | OUT | Food Identification  |     |   |    |
| 35 | ×   | Food properly labeled; original container; required records available      | 0   | 0 |    |
|    | OUT | Prevention of Food Contamination   |     |   |    |
| 36 | 0   | Insects, rodents, and animals not present                                  | 0   | 0 | :  |
| 37 | 328 | Contamination prevented during food preparation, storage & display         | 0   | 0 | ŀ  |
| 38 | 0   | Personal cleanliness   | 0   | 0 | г  |
| 39 | 188 | Wiping cloths; properly used and stored                                    | 0   | 0 |    |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | Г  |
|    | OUT | Proper Use of Utensils   |     |   |    |
| 41 | 0   | In-use utensils; properly stored   | 0   | 0 | г  |
| 42 | 100 | Utensils, equipment and linens; properly stored, dried, handled            | 0   | 0 |    |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 |    |
| 44 |     | Gloves used properly   | 0   | 0 |    |

| ecti | OH  | R-repeat (violation of the same code provision)  Compliance Status                       | cos  | R  | W   |
|------|-----|--|------|----|-----|
|      | OUT | Utensils and Equipment   | 1000 |    |     |
| 45   | 0   | Food and nonfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0    | 0  | 1   |
| 46   | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0    | 0  | 1   |
| 47   | 0   | Nonfood-contact surfaces clean   | 0    | 0  | 1   |
|      | OUT | Physical Facilities  |      |    |     |
| 48   | 0   | Hot and cold water available; adequate pressure  | 0    | 0  | - 2 |
| 49   | 0   | Plumbing installed; proper backflow devices  | 0    | 0  | - : |
| 50   | 0   | Sewage and waste water properly disposed   | 0    | 0  | - 2 |
| 51   | 0   | Toilet facilities: properly constructed, supplied, cleaned                               | 0    | 0  |     |
| 52   | ×   | Garbage/refuse properly disposed; facilities maintained                                  | 0    | 0  |     |
| 53   | 0   | Physical facilities installed, maintained, and clean                                     | 0    | 0  |     |
| 54   | 0   | Adequate ventilation and lighting; designated areas used                                 | 0    | 0  | -   |
|      | OUT | Administrative Items   |      |    | Ī   |
| 55   | 0   | Current permit posted  | 0    | 0  | _   |
| 56   | 0   | Most recent inspection posted  | 0    | 0  |     |
|      |     | Compliance Status  | YES  | NO | W   |
|      |     | Non-Smokers Protection Act   |      |    |     |
| 57   |     | Compliance with TN Non-Smoker Protection Act   | 18   | 0  |     |
| 58   |     | Tobacco products offered for sale  | 18   | 0  | •   |
| 59   |     | If tobacco products are sold, NSPA survey completed                                      | 0    | 0  |     |

st recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request visit-4-703, 68-14-706, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

05/13/2021

05/13/2021

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information Establishment Name: Grand Pacific Establishment Number #: 605252524

| 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. | Yes |
| Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.   | Yes |
| "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.  | Yes |
| Garage type doors in non-enclosed areas are not completely open.  | No  |
| Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.  | No  |
| Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.   | No  |
| Smoking observed where smoking is prohibited by the Act.  | No  |

| Warewashing Info                        |                           |     |                           |  |  |  |  |  |
|---|---------------------------|-----|---------------------------|--|--|--|--|--|
| Machine Name                            | Sanitizer Type            | PPM | Temperature ( Fahrenheit) |  |  |  |  |  |
| ADC 44 dishwasher<br>3 compartment sink | Chlorine<br>Quat. Ammonia |     |                           |  |  |  |  |  |

| Equipment Temperature |                           |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |
| Walk in Cooler        | 37                        |  |  |  |  |
| Stand up Cooler       | 41                        |  |  |  |  |
| Small Cooler          | 37                        |  |  |  |  |
| Small Cooler          | 41                        |  |  |  |  |

| Description     | State of Food | Temperature (Fahrenheit |
|-----------------|---------------|-------------------------|
| Raw Beef Tip    | Cold Holding  | 39                      |
| Raw Shrimp      | Cold Holding  | 38                      |
| Raw Chicken     | Cold Holding  | 40                      |
| Beef and Pepper | Cooking       | 168                     |
| White Rice      | Hot Holding   | 161                     |
|                 |               |                         |
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| Observed Violations  |
|--|
| Total # 8  |
| Repeated # ()  |
| 8: Hand sink in the kitchen area close to the witress area does not have paper |
| towels.  |
| 34: No thermometer in the walk in freezer.                                     |
| 34: No thermometer in stand up cooler near cooking area                        |
| 35: Unlabeled containers in the stand up cooler.                               |
| 37: Observed uncooked chicken stored in the walk in cooler. Keep all food      |
| covered in the walk in cooler.   |
| 39: Wet wiping cloth stored improperly at the hand sink                        |
| 42: Using bowls as scoops. Scoops must have an handle.                         |
| 52: Dumpster top lid is open and a large amount boxes are surrounding the      |
| dumpster. Please keep the dumpster area clean.                                 |
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information         |  |
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| Establishment Name: Grand Pacific |  |
| Establishment Number: 605252524   |  |

| Comments/Other Observations  |  |
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# Additional Comments

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| Establishment Information              |  |
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| Establishment Name: Grand Pacific      |  |
| Establishment Number: 605252524        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Establishment Information                     |                          |                 |                  |  |
|---|--------------------------|-----------------|------------------|--|
| Establishment Name:<br>Establishment Number # | Grand Pacific 605252524  |                 |                  |  |
|   | 000202024                |                 |                  |  |
| Sources                                       |                          |                 |                  |  |
| Source Type:                                  | Food                     | Source:         | Sysco            |  |
| Source Type:                                  | Food                     | Source:         | Restaurant Depot |  |
| Source Type:                                  | Food                     | Source:         | PFG              |  |
| Source Type:                                  |                          | Source:         |                  |  |
| Source Type:                                  |                          | Source:         |                  |  |
| Additional Comm                               | nents                    |                 |                  |  |
| Establishment is c                            | ompliance with shelby co | ounty ordinance |                  |  |
|   |                          |                 |                  |  |
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