

Memphis

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit EGG KING CAFE Remanent O Mobile Establishment Name Type of Establishment 4458 ELVIS PRESLEY BLVD O Temporary O Seasonal

08/19/2021 Establishment # 605253724 Embargoed 2 Inspection Date

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

Number of Seats 78 Risk Category О3 Follow-up Required 级 Yes O No

Time in 11:15; AM AM/PM Time out 12:30; PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)\$=α	errecte	d on-si	te duri	ing ins	spectio
					Compliance Status	COS	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	C
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	0	0	40	Prop
	IN	OUT	NA	NO	Employee Health		-	-	17		_	ŏ	8	Prop
2	X	-	101		Management and food employee awareness; reporting	0	0		H	Ť	Ŭ	Ŭ	-	Cor
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NO	-
	IN	OUT	NA	NO	Good Hygienic Practices				18		0	0	涎	Prop
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	100	0	0	0	Prop
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	0	100	0		Prog
	IN	OUT	NA		Preventing Contamination by Hands				2	0	0	0	14	Prop
6	黨	0		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_		_	
•				~	alternate procedures followed	_	_			IN	OUT	NA	NO	
8	黑	0			Handwashing sinks properly supplied and accessible	0	0	2	23	120	lol	0		Con
			NA	NO		ļ.,	_	_		0.0	-	_		food
9	黨	_			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	2%	Food received at proper temperature	0	0	١. ١	2/	1 800	0	0		Past
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ		Ľ	_		1 051
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	
		OUT	NA	NO	Protection from Contamination				2	0	0	- XX		Food
13	×	0	0		Food separated and protected	0	0	4	2	黨	0			Taxi
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Com

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as 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	黨	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	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 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	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	×	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

			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	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	ō	Approved thawing methods used	Ō	Ō	Н
34	0	Thermometers provided and accurate	0	0	Н
	OUT	Food Identification			
35	0	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	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	100	Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pect	OH)	R-repeat (violation of the same code provision			147
		Compliance Status	cos	к	W
	OUT	Utensiis and Equipment	-	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, 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	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	寒	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

and post the most recent inspection report in a conspicuous manner. You have the right to request a h T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

08/19/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

08/19/2021 Date

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: EGG KING CAFE
Establishment Number ≠: |605253724

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 wenty-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.	
Sarage 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 (Fahrenhelt)				
Three compartment sink	Chlorine						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep cooler	58				
True Freezer	15				
Saturn cooler	41				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Grits	Hot Holding	150
Oatmeal	Hot Holding	145
Pork sausage	Hot Holding	150
Sliced tomatoes	Cold Holding	50
Diced bell peppers	Cold Holding	50
Cheese	Cold Holding	50

Observed Violations
Total # 9
Repeated # ()
14: Worn cutting board on prep cooler
20: (NO) No TCS foods are being held cold during the inspection.
31: Prep cooler not working properly
37: Pork sausage and biscuits uncovered on counter
43: Coffee filters uncovered on counter
45: Ice build up inside Thomson freezer
52: Trash on the ground inside dumpster enclosure
53: Dirty floor in food prep area
54: Vent a hood filter dirty

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: EGG KING CAFE	
Establishment Number: 605253724	
Comments/Other Observations	
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Additional Comments	

See last page for additional comments.

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Establishment Number: 605253724	Establishment Information	
Establishment Number: 605253724 Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: EGG KING CAFE	
Additional Comments (cont'd)	Establishment Number: 605253724	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Information		
Establishment Name: EGG KING CAFE		
Establishment Number #: 605253724		
(
Sources		
Source Type: Food	Source:	Sysco, US Food
Source Type:	Source:	
Additional Comments		