

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

KALE YEAH IT'S VEGAN LLC Establishment Name

O Permanent MMobile Type of Establishment

Follow-up Required

111 S HIGHLAND Address

O Temporary O Seasonal

Memphis City

Time in 10:05 AM AM / PM Time out 11:00: AM AM / PM

O Farmer's Market Food Unit

03/15/2023 Establishment # 605313923 Inspection Date

Embargoed 000

级 Yes O No

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

11	<b>¥</b> =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		CC	)\$=c	orre	cte
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					1	IN
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0
	IN	OUT	NA	NO	Employee Health				1	7 (	Ō
2	ЭX	0			Management and food employee awareness; reporting	0	0			T.	
3	×	0			Proper use of restriction and exclusion	0	0	5		'	IN
	IN	OUT	NA	NO	Good Hygienic Practices				1		0
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 (	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	L o	2		1
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 (	0
6	0	0		300		0	0		2	ء او	0
7	0	0	0	×	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-		IN
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	2	17	0
	IN	OUT	NA	NO	Approved Source				Ľ	<u>"</u>	_
9	黨	0			Food obtained from approved source	0	0			1	IN
10	0	0	0	×	Food received at proper temperature	0	0	1 1	2	4	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	<u>'l'</u>	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			11.	IN
	IN	OUT	NA	NO	Protection from Contamination						0
13	黛	0	0		Food separated and protected	0	0	4	2	6 0	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		T	IN
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0

					Compliance Status	cos	R	WT
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods							
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	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	X	0	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	00 5		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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	26		Food additives: approved and properly used	0	0	-
26	0	25.			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

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

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	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	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	XX	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	-		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision	)		
		Compliance Status	cos	R	W
	OUT Utensils and Equipment				
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	•
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	黨	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
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	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
Tobacco products offered for sale			0	0	١ ا
59		If tobacco products are sold, NSPA survey completed	0	0	$\perp$

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

Alam Ils 03/15/2023

03/15/2023

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

Date

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



Establishment Information				
Establishment Name: KALE YEAH IT'S				
Establishment Number #: 605313923				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.				
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable form	of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	picuously posted at every	entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	s in non-enclosed areas are n	not completely removed o	ropen.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		
Smoking observed where smoking is prohibited	d by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
Freezer			20	
Cooler			35	
Food Temperature				
Description		State of Food	Temperature ( Fah	renhelt)
I			I	

Observed Violations
Total # 10
Repeated # ()
1: Pic does not demonstrate any knowledge of safe food handling, equipment and food temp. Examples - the proper kind of test strips
- the name of three compartment sink and their compartments - the need to bring sanitizer - the need for thermometers
Food temps Etc.
<ul><li>26: No sanitizer on site during this inspection .</li><li>34: No thermometer on site for food and equipment temp monitoring .</li><li>45: Freezer compartment almost closed with frost.</li></ul>
46: Quat strip used for chlorine testing. 47: Food residue present on equipment . 48: No hot water available during inspection.
52: No trash can present during this inspection . 53: The wall has a gap between ceiling surfaces . 55: State permit is not posted.

<sup>&</sup>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: KALE YEAH IT'S VEGAN LLC

Establishment Number: 605313923

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sams/restaurant Depot
- 10: (NO): No food received during inspection.
- 11: No food is present during this inspection
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No food present during this inspection
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NO) No TCS foods are being held cold during the inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: KALE YEAH IT'S VEGAN LLC Establishment Number: 605313923				
Comments/Other Observations (cont'd)				
Additional Commante (contid)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information						
	ALE YEAH IT'S VEGAI	N LLC				
Establishment Number #	605313923					
Courses						
Sources						
Source Type:	Food	Source:	Restaurant Depot			
Source Type:	Water	Source:	City			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comme	nts					
Operator needs mor	e training in overall foc	d safety. I provided some tra	nining today which consumed a lot of time.			
A registration in a fo course.	od safety course is nee	eded to correct #1. Ten days	may not be enough time to complete a			