



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Sekisui East - Bar Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 6696 Poplar Ave. ☐ Temporary ☐ Seasonal

City Memphis Time in 03:50 PM AM / PM Time out 04:00 PM AM / PM

Inspection Date 09/29/2023 Establishment # 605223402 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☒ 1 ☐ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

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.)

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT
Supervision							
1	IN	OUT	NA	NO			5
Person in charge present, demonstrates knowledge, and performs duties							
Employee Health							
2	IN	OUT	NA	NO			5
Management and food employee awareness, reporting							
3	IN	OUT	NA	NO			5
Proper use of restriction and exclusion							
Good Hygienic Practices							
4	IN	OUT	NA	NO			5
Proper eating, tasting, drinking, or tobacco use							
5	IN	OUT	NA	NO			5
No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands							
6	IN	OUT	NA	NO			5
Hands clean and properly washed							
7	IN	OUT	NA	NO			5
No bare hand contact with ready-to-eat foods or approved alternate procedures followed							
8	IN	OUT	NA	NO			2
Handwashing sinks properly supplied and accessible							
Approved Source							
9	IN	OUT	NA	NO			5
Food obtained from approved source							
10	IN	OUT	NA	NO			5
Food received at proper temperature							
11	IN	OUT	NA	NO			5
Food in good condition, safe, and unadulterated							
12	IN	OUT	NA	NO			5
Required records available: shell stock tags, parasite destruction							
Protection from Contamination							
13	IN	OUT	NA	NO			4
Food separated and protected							
14	IN	OUT	NA	NO			5
Food-contact surfaces: cleaned and sanitized							
15	IN	OUT	NA	NO			2
Proper disposition of unsafe food, returned food not re-served							

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

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

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT
Safe Food and Water							
28	OUT						1
Pasteurized eggs used where required							
29	OUT						2
Water and ice from approved source							
30	OUT						1
Variance obtained for specialized processing methods							
Food Temperature Control							
31	OUT						2
Proper cooling methods used; adequate equipment for temperature control							
32	OUT						1
Plant food properly cooked for hot holding							
33	OUT						1
Approved thawing methods used							
34	OUT						1
Thermometers provided and accurate							
Food Identification							
35	OUT						1
Food properly labeled; original container; required records available							
Prevention of Food Contamination							
36	OUT						2
Insects, rodents, and animals not present							
37	OUT						1
Contamination prevented during food preparation, storage & display							
38	OUT						1
Personal cleanliness							
39	OUT						1
Wiping cloths: properly used and stored							
40	OUT						1
Washing fruits and vegetables							
Proper Use of Utensils							
41	OUT						1
In-use utensils; properly stored							
42	OUT						1
Utensils, equipment and linens; properly stored, dried, handled							
43	OUT						1
Single-use/single-service articles; properly stored, used							
44	OUT						1
Gloves used properly							

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

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. 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.

Signature of Person In Charge [Signature] Date 09/29/2023 Signature of Environmental Health Specialist [Signature] Date 09/29/2023

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

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DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Sekisui East - Bar
Establishment Number #:	605223402

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.	Yes
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	Cleaner Solutions	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Coolers	39

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 2

Repeated # 0

37: Uncovered beverage pitcher

41: Improperly stored ice scoop on ice bin lid

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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.

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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:	Sysco
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments