

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Tug's Grill Remanent O Mobile Establishment Name Type of Establishment 51 Harbor Town Sq O Temporary O Seasonal

Memphis Time in 12:15 PM AM / PM Time out 02:00; PM City 03/31/2023 Establishment # 605200498 Embargoed 000 Inspection Date

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

Number of Seats 90 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	N≃in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	05 =∞	rrecte
匚					Compliance Status	COS	R	WT		
	IN	OUT	NA	NO	Supervision					IN
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	黨
	IN	OUT	NA	NO	Employee Health				17	0
2	TXC	0			Management and food employee awareness; reporting	0	0			
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN
	IN	OUT	NA	NO	Good Hygienic Practices				18	100
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0		20	0.00
		OUT	NA		Preventing Contamination by Hands				21	X
6	0	寒		0	Hands clean and properly washed	0	0		22	0
7	왮	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	23	0
	IN	OUT	NA	NO	Approved Source				Ľ	1
9	黨	0			Food obtained from approved source	0	0			IN
10	0	0	0	×	Food received at proper temperature	0	0		24	0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[47	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN
	IN	OUT	NA	NO	Protection from Contamination				25	
13	窟	0	0		Food separated and protected	0	0	4	26	窦
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

			Compliance Status	cos	к	WI		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	0	氮	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	冥	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	3%		Food additives: approved and properly used	0	0	5
26	X	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

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

		OUT=not in compliance COS=com	GOO		
		OUT=not in compliance COS=con	COS		_
	OUT		-	-	
28	-	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	1
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	H
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	ŀ
32	0	Plant food properly cooked for hot holding	0	0	Н
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	麗	Insects, rodents, and animals not present	0	0	
37	335	Contamination prevented during food preparation, storage & display	0	0	Г
38	245	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0		0	0	г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	120	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	120	Gloves used properly	0	О	

pecti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	000		
45	0	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	1
	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	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	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	٧
		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	

You have the right to request a l n (10) days of the date of the

03/31/2023

Signature of Person In Charge

Date Signature of Environmental Health

03/31/2023

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: Tug's Grill

Establishment Number #: 605200498

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)					
Sanitizer Bucket Commercial Dishwasher	Hot Water	100	180					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Condiment Cooler	41				
Prep Freezer	18				
Veggie Prep Station					
Pizza Topping Cooler	40				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	38
Tomato SLICED	Cold Holding	39
Turkey	Cold Holding	40
Ham	Cold Holding	40
Chicken Queso	Cold Holding	40
Asian Chicken	Cold Holding	40
Chicken	Cold Holding	40
Cherry Tomato	Cold Holding	39
Beef Patty	Cold Holding	41
Lettuce	Cold Holding	41
Tomato DICED	Cold Holding	41
Beans	Hot Holding	154
Cabbage	Hot Holding	155
Lima Beans	Hot Holding	162
Squash	Hot Holding	154

Observed Violations
Total # 12
4: Observed employee eat at the prep line. 6: Observed employee eat at the line and switch tasks without washing their hands. Observed employee switch tasks without washing their hands. 14: Observed stained cutting boards with deep grooves. 23: Observed no disclaimer for food items applied to the consumer advisory in the menu. 35: Observed several unlabeled bottles at the prep stations and grill areas. Unlabeled containers in the storage area. 36: Observed gnats near the prep station. 37: Observed food items stored on the floor of the walk-in freezer. 38: Observed employees prepare food without the proper hair restraints. 39: Observed an improperly stored wiping cloths on the prep line and sink divider. 42: Observed improperly stored pans above the grill area and dishwasher. 44: Observed an employee switch tasks without changing their gloves. 53: Observed stained ceiling tiles in the kitchen area.

[&]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: Tug's Grill	
Establishment Number: 605200498	

Comments/Other Observations	
1: PIC demonstrates proper knowledge. 2: 3: 5: 7: 8: 9: Food is purchased from Ben E Keith, Sysco, and GFS.	
2: 3 ⁻	
5:	
7: o.	
9: Food is purchased from Ben E Keith, Sysco, and GFS.	
10:	
11: 13:	
13:	
1 5:	
16: 17:	
18:	
18:	
19: 20:	
21:	
22:	
10: 11: 12: 13: 15: 16: 17: 18: 18: 19: 20: 21: 22: 24: 25: 26: 27: 57: 58: 1: 2: 3: 4: 5:	
26:	
27: -7:	
57: 58 [.]	
1:	
2:	
4:	
5:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Tug's Grill	
Establishment Number: 605200498	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Inform	A SHO HARRIE			
Establishment Name: Tu Establishment Number #:	ig's Grill			
Lacabillatinie it (Valifiber W.	605200498			
Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Food	Source:	GFS	
Source Type:	Food	Source:	Ben E Keith	
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			
*provided safe food	donation brochure.			
	ions a follow-up is sche	eduled.		