

Purpose of Inspection

ERoutine

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Rockhouse Live (Restaurant) Remanent O Mobile Establishment Name Type of Establishment 5709 Raleigh Lagrange Rd. O Temporary O Seasonal Address Memphis Time in 01:25 PM AM / PM Time out 02:10; PM 05/18/2023 Establishment # 605228751 Embargoed 000 Inspection Date O Follow-up

O Preliminary

O Consultation/Other

Number of Seats 125 Risk Category Follow-up Required O Yes 疑 No

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								0
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	篾	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15 💢 O Proper disposition of unsafe food, ret		Proper disposition of unsafe food, returned food not re-	0	0	2			

					Compliance Status	cos	R	WT
	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	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	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	\mathbb{X}	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	X		Food additives: approved and properly used	0	0	5
26	菜	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 HACCP plan	0	0	5

						inspecti	on
			cos	R	WT	\vdash	
	OUT	Pasteurized eggs used where required O O 1		OUT			
28	_		_	_	-	45	0
29						-10	_
30			0	0	1	46	l٥l
	OUT	Food Temperature Control				10	_
31	0		0	0	2	47	OUT
32	0	Plant food properly cooked for hot holding	0	0	1	48	0
33	家		0	Ō	1	49	ō
34	0	- 11	0	0	1	50	0
	OUT	Food Identification		_		51	100
35	0	Food properly labeled; original container; required records available	0	0	1	52	×
	OUT	Prevention of Feed Contamination				53	3%
36	0	Insects, rodents, and animals not present	0	0	2	54	麗
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT
38	0	Personal cleanliness	0	0	1	55	0
39	0	Wiping cloths; properly used and stored	0	0	1	56	0
40	0	Washing fruits and vegetables	0	0	1	\Box	
	OUT	Proper Use of Utensils		_			
41	0	In-use utensils; properly stored	0	0	1	57	
42	ō		0	ō	1	58	
43		Single-use/single-service articles; properly stored, used	ō	ō	1	59	
44		Gloves used properly	ŏ	ŏ	-		

pect		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, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	OUT Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	2
51	385	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	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	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

0) days of the date of t

05/18/2023 Date Signature of Environmental 05/18/2023

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: Rockhouse Live (Restaurant)

Establishment Number #: |605228751

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	\vdash
Sarage type doors in non-enclosed areas are not completely open.	\top
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)					
Commercial dish washer	Chlorine	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk on cooler	40					
Walk in freezer	10					
Prep cooler	40					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Coleslaw	Cold Holding	41
Tomatoes	Cold Holding	41
Fried chicken	Hot Holding	183

Observed Violations									
Total # 6									
Repeated # ()									
33: I observed Bologna at 3 compartment sink thawing without being under									
running water when I arrived in kitchen.									
Food can be thawed by sitting under running water at 3 compartment									
sink,microwave ,or placing in refrigerator.									
51: Waste container does not have a lid in women's restroom. Women's									
restroom must have a lid for sanitary napkins.									
51: The wall in men's restroom stall is dirty.									
52: Dumpster door was open. Please keep doors closed.									
53: Ceiling tile missing near Back door.									
54: Light blown out under ventilation hood.									

[&]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: Rockhouse Live (Restaurant)	
Establishment Number: 605228751	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
o. Z:	
3. Λ:	
6:	
7:	
8:	
9:	
10:	
11:	
12. 12·	
13. 14 [.]	
15:	
16:	
17 :	
18:	
19:	
20:	
ZI: 22.	
22. 23 [.]	
24:	
25:	
26:	
27:	
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.

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

Establishment Name: Rockhouse Live (Restaurant)					
Establishment Number: 605228751					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
oo last page for additional comments.					

Establishment Information

Establishment Information							
Establishment Name: Rockhouse Live (Restaurant)							
Establishment Number #: 605228751							
Sources							
Source Type: Food	Source:	Sysco,restaurant depo					
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
cindyweaver6969@gmail.com							