TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

61.336

ALC: NO	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																		
Frida's Restaurant FD												O Fermer's Market Food Unit @ Permanent O Mobile		7					
		nmen	t Nan		1718 Madiso	n Ave					_	Тур	e of I	Establi	shme				
	iress				Memphis			11	·00							O Temporary O Seasonal			
City						1						_			me ou	ut <u>11:45</u> : <u>AM</u> AM/PM			
Insp	ectio	n Da	te	i	10/21/202	1 Establishment #	60524152	8		. '	Emba	irgoe	d C)					
Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other																			
Risi	(Cat	egoŋ			O 1	<u>88</u> 2	O 3			04						up Required O Yes 🕱 No Number of S		20	0
		R	isk F	acto as c	ors are food prep ontributing facto	aration practices a rs in foodborne illn	nd employee ess outbreak	beha s. P	viora ublic	Hea	st co uith i	omm Inter	ion); rven	repo tions	are	I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
						FOODBORNE	ILLNESS RI	SK F/	ACTO	ORS .	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
				elgnet					ile no							ach liem as applicable. Deduct points for category or subcate)	
	Pino	omplia	noe			e NA=not applicable	NO=not observe		R		5=00	recter	d on-s	ate duni	ng ins	pection R=repeat (violation of the same code provisi Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge pro performs duties	esent, demonstrates kno	wiedge, and	0	0	5	16	0	0	0	121	Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
			NA	NO		Employee Health					17		ŏ			Proper reheating procedures for hot holding	0	ŏ	5
23	Ř	0			Management and fo Proper use of restric	od employee awareness	c reporting	0		5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
-	× IN		NA	NO	,	i Hygionic Practicos		0	0	_	18	0	0	XX	0	Public Health Control Proper cooling time and temperature	0		_
4	X	0	101	0	Proper eating, tastin	g, drinking, or tobacco u	50	0	0	~	19	黨	0	6	0	Proper hot holding temperatures	0	0	
5	10 10	0	NA			yes, nose, and mouth g Contamination by I	Handa	0	0	<u> </u>	20	100	8			Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	23	0	104	and the second second	Hands clean and pro			0	0			0	0	×	-	Time as a public health control: procedures and records	0	ŏ	
7	罴	0	0	0	No bare hand contai alternate procedures	ct with ready-to-eat food	s or approved	0	0	5	"	IN	OUT			Consumer Advisory	~	<u> </u>	
8	×	0				properly supplied and ac	cessible	0	0	2	23	0	0	12	no	Consumer advisory provided for raw and undercooked	0	0	4
9	_		NA	NO	Food obtained from	Approved Source		0		_		IN	OUT		NO	food Highly Susceptible Populations	_	-	-
10	0	0	0	20	Food received at pro			0	0		24			0					
	×	_				on, safe, and unadultera ailable: shell stock tags,		0	0	5	24	_	0			Pasteurized foods used; prohibited foods not offered	0	0	•
12	0	0	×	0	destruction	-		0	0			IN	OUT			Chemicals			
13	IN Si	001	NA	NO	Protect Food separated and	ion from Contaminat	ion	0	o	4	25	巡 0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	x	ŏ	ŏ			es: cleaned and sanitize	d		ŏ					NA	NO	Conformance with Approved Procedures	_	-	
15	X	0			Proper disposition of served	f unsafe food, returned f	ood not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_		-							-								
				GOO	d Retail Practice	s are preventive m							_		gens	, chemicals, and physical objects into foods.			
				-00	T=not in compliance		COS=corre	COO cted o						5		R-repeat (violation of the same code provision)			
	_	-			Compl	iance Status		COS	R	WT						Compliance Status	COS	R	WT
	8	001	Past	eurize	d eggs used where r	equired		0	0	1		_	UT	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	9	0	Wate	r and	ice from approved s	ouroe		0	0	2	4	<u> </u>				and used	0	٥	1
-	0	OUT	Varia	nce c		ed processing methods perature Control		0	0	-	4	6 0	o v	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	1				oling methods used; a	adequate equipment for	temperature	0	0	2	4	_	_	lonfoo	d-con	ntact surfaces clean	0	0	1
		-	Contr		properly cooked for I	tot holding			0		4	-	UT	int and	Loold	Physical Facilities water available; adequate pressure	0		2
_	2				thawing methods use			0	8	1	4	_	-			stalled; proper backflow devices		8	2
3	4	0			eters provided and ac	curate		0	0	1	5	0 0	0 8	Sewage	and	waste water properly disposed	0	0	2
H	_	OUT	-			dentification		-		_	5	_				es: properly constructed, supplied, cleaned		0	1
Ľ	5		Food	prop		container; required reco		0	0	1	5		-	-		use properly disposed; facilities maintained	0	0	1
		out	lass	Ac		Food Contamination		0		_	5	_	-			lities installed, maintained, and clean	0	0	1
⊢	6	0	insec	AS, 10	dents, and animals n	or present		0	0	2	5	+	-	voequa	ne ve	ntilation and lighting; designated areas used	0	0	1
3	7	٥	Cont	amina	ition prevented during	g food preparation, stora	ige & display	0	0	1		0	UΤ			Administrative items			
	8 9				leanliness ths; properly used ar	hands he		0 嵐	0	1	5					nit posted inspection posted	0	0	0
	0				ruits and vegetables				0	1	F	× 1 '	<u> </u>	invok re	Jent	Compliance Status			WT
-	-	_	-	-		A REAL PROPERTY OF A REAL PROPER		-	-			-	_	_	_			_	_

40		washing note and vegetables	· •				L		Compliance Status	100	140	
	OUT	Proper Use of Utensils				1			Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1	57		Compliance with TN Non-Smoker Protection Act	X	0	
42	12	Utensils, equipment and linens; properly stored, dried, handled	黨	0	1	1	58	-	Tobacco products offered for sale			0
43	22	Single-use/single-service articles; properly stored, used	12	0	1	1	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1]	_					
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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. 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 (8-14-708, 48-14-708, 48-14-718, 48-718, 48-718, 48-718, 48-718, 48-718, 48-718, 48-718, 48-718, 48-718, 48-718, 48-718, 48												

· Otos	10/21/2021		10/21/2021						
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date						
	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****								
PH-2267 (Rev. 6-15)	Free food safety training classes are available		RDA 629						
	Please call () 9012229	200 to sign-up for a class.							

'H-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
192207 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	ND4 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Frida's Restaurant FD Establishment Number #: 605241528

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	Quats	200									

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Walk in cooler	38
Freezer	0

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Rice	Hot Holding	165				
Refried Beans	Hot Holding	169				
Chicken	Hot Holding	170				
Beef	Hot Holding	167				
Tomatoes	Cold Holding	39				
Guacamole	Cold Holding	39				
Salsa	Cold Holding	39				
	_					

Observed Violations

Total # 3 Repeated # ()

39: Improperly stored wiping cloths

- 42: Improperly stored clean utensils43: Improperly stored single service items

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Establishment Information

Establishment Name: Frida's Restaurant FD Establishment Number : 605241528

comments/Other Observations		

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 Information Establishment Name: Frida's Restaurant FD

Establishment Number : 605241528

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Establishment Number # 605241528

Sources				
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments