

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit LENNY'S Permanent O Mobile Establishment Name Type of Establishment 3801 E SHELBY DR O Temporary O Seasonal Address Memphis Time in 02:00 PM AM/PM Time out 02:45: PM AM/PM City 03/09/2022 Establishment # 605240521 Embargoed 2 Inspection Date

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

Number of Seats 57 Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

117	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	O\$=cc	rrect
					Compliance Status	cos	R	WT		
	IN	OUT	NA	NO	Supervision				П	IN
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0
	IN	OUT	NA	NO	Employee Health				17	
2	300	0			Management and food employee awareness; reporting	0	0		1 🗀	
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN
	IN	OUT	NA	NO	Good Hygienic Practices				1 12	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 19	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	10
6	黨	0		0	Hands clean and properly washed	0	0		2	0
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1	
	IN	OUT	NA	NO	Approved Source				23	9
9	黨	0			Food obtained from approved source	0	0		1 🗆	IN
10	0	0	0	×	Food received at proper temperature	0	0		1 2	1 200
11	0	涎			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	1 🛎
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		ΙГ	IN
	IN	OUT	NA	NO	Protection from Contamination					100
13	×	0	0		Food separated and protected	0	0	4	20	1
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

Compliance Status				cos	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	9
	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	26	0	0	Proper date marking and disposition	0	0	
22	0	0	0	鼷	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	200	0	0		Food additives: approved and properly used	0	0	5
26	1	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

duction of pathogo ns, chemicals, and physical objects into foods.

			GOO	D R	3/
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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				
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	25	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	120	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	0	Gloves used properly	0	0	1

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	0
56	麗	Most recent inspection posted	0	0	·
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a h 09, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of th

03/09/2022 03/09/2022 Date Signature of Environmental Health Specialist Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information						
Establishment Name:	LENNY'S					
Catabilation and Mississippe #	605240521					

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)					
Three compartment sink	Quat							

Equipment Temperature						
Description	1	Temperature (Fahrenheit)				
Prep cooler						
Meat cooler	40					

Food Temperature	State of Food	Temperature (Fahrenheit
Salami	Cold Holding	40
Ham	Cold Holding	40
Tomatoes	Cold Holding	41
Lettuce	Cold Holding	40
Meat balls	Hot Holding	152

Observed Violations								
Total # 8								
Repeated # ()								
11: Meat found with expired date								
21: Date not done properly								
34: Thermometer not observed in prep cooler								
36: Drain flies in food prep area								
38: Employee not wearing hair restraint								
41: Ice scoop improperly stored on ice machine								
55: Current permit not posted								
56: Inspection report not posted								

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: LENNY'S	
Establishment Number: 605240521	

Comments/Other Observations	
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Additional Comments

See last page for additional comments.

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Establishment Information	
Establishment Name: LENNY'S	
Establishment Number: 605240521	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information						
Establishment Name: LE	NNY'S					
Establishment Number #:	605240521					
Sources						
Source Type:	Food	Source:	Sysco			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				
Additional Comments						
Kevin8312001@gma	ail.com					