



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

84

Establishment Name Bamboo Garden Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2235 Whitten Rd., STE 101 ☐ Temporary ☐ Seasonal
City Memphis Time in 01:30 PM AM / PM Time out 02:30 PM AM / PM
Inspection Date 09/07/2022 Establishment # 605189072 Embargoed 000
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 12

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									
	IN	OUT	NA	NO	Supervision																								
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5																	
	IN	OUT	NA	NO	Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5																	
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	5																	
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5																	
7	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>																		
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2																	
	IN	OUT	NA	NO	Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>																		
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>	5																	
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>																		
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
	IN	OUT	NA	NO	Protection from Contamination																								
13	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4																	
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>	5																	
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2																	

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

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

GOOD RETAIL PRACTICES										GOOD RETAIL PRACTICES									
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)					Compliance Status				
OUT					COS	R	WT			OUT					IN	OUT	NA	NO	
Safe Food and Water										Utensils and Equipment									
28	<input type="radio"/>	Pasteurized eggs used where required								45	<input checked="" type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
29	<input type="radio"/>	Water and ice from approved source								46	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips							
30	<input type="radio"/>	Variance obtained for specialized processing methods								47	<input type="radio"/>	Nonfood-contact surfaces clean							
Food Temperature Control										Physical Facilities									
31	<input checked="" type="radio"/>	Proper cooling methods used; adequate equipment for temperature control								48	<input type="radio"/>	Hot and cold water available; adequate pressure							
32	<input type="radio"/>	Plant food properly cooked for hot holding								49	<input type="radio"/>	Plumbing installed; proper backflow devices							
33	<input type="radio"/>	Approved thawing methods used								50	<input type="radio"/>	Sewage and waste water properly disposed							
34	<input type="radio"/>	Thermometers provided and accurate								51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned							
Food Identification										52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained							
35	<input checked="" type="radio"/>	Food properly labeled; original container; required records available								53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean							
Prevention of Food Contamination										54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used							
36	<input type="radio"/>	Insects, rodents, and animals not present								Administrative Items									
37	<input checked="" type="radio"/>	Contamination prevented during food preparation, storage & display								55	<input checked="" type="radio"/>	Current permit posted							
38	<input checked="" type="radio"/>	Personal cleanliness								56	<input checked="" type="radio"/>	Most recent inspection posted							
39	<input type="radio"/>	Wiping cloths: properly used and stored								Compliance Status									
40	<input type="radio"/>	Washing fruits and vegetables								Non-Smokers Protection Act									
Proper Use of Utensils										57	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act							
41	<input type="radio"/>	In-use utensils; properly stored								58	<input type="radio"/>	Tobacco products offered for sale							
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled								59	<input type="radio"/>	If tobacco products are sold, NSPA survey completed							
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used																	
44	<input type="radio"/>	Gloves used properly																	

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, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge Susan Date 09/07/2022 Signature of Environmental Health Specialist [Signature] Date 09/07/2022

**** 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: Bamboo Garden Restaurant

Establishment Number #: 605189072

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)
3 compartment sink	Qac		

Equipment Temperature

Description	Temperature (Fahrenheit)
White refrigerator	41
White top freezer	-10
Walk in cooler	38
Walk in freezer	-10

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken	Cold Holding	40
Raw beef	Cold Holding	40
Cooked shrimp	Cold Holding	41
Beef	Cold Holding	41
Lettuce	Cold Holding	70
Broccoli	Cold Holding	79
Rice	Hot Holding	153
Fried Chicken	Cooling	85

Observed Violations

Total # 11

Repeated # 0

- 13: Raw food stored above vegetables in walk in cooler.
- 20: Improper cold holding temperature. Broccoli and lettuce were left out on counter and temp above 41 degrees Fahrenheit.
- 21: No date marking on eggrolls that was cooked yesterday.
- 31: No food thermometer to check temperature of food. They put food in cooler after feeling the outside of the container to check if its cold enough
- 35: Unlabeled food thats not in original packaging
- 37: Uncovered food in coolers.
- 38: Employee not wearing hair restraints while preparing food. (Hair net or cap)
- 45: Rusty refrigerator door.
- 53: Floor tile missing at back door. Dirty walls and dirty equipment.
- 55: Current permit not posted.
- 56: Moste recent inspection not posted. Inspection from 2020 was posted.

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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: Source:

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Additional Comments

I was told that they switch the broccoli and lettuce every 20 minutes. I recommend that they use time as a public health so they can continue to leave broccoli and lettuce on counter so they won't be written up for improper cold holding. I left time as a public health sheet and explained how it works.

Please pay for permit at 1826 sycamore view rd within 24-49 hours.