

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal Time in 11:15; AM AM / PM Time out 12:15; PM AM / PM

Follow-up Required

02/23/2023 Establishment # 605249358 Embargoed 0 Inspection Date

PIMENTOS KITCHEN AND MARKET - FD-SRV

6450 POPLAR AVE

Memphis

O Follow-up O Complaint Purpose of Inspection **K**Routine O Preliminary O Consultation/Other **Ж**3

Number of Seats 120

04

	N=in o	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe				OS=cc	omect	ed on-	ite dur	ing in:	spection R=repeat (violation of the same code provis															
					Compliance Status	COS	COS R WT Compliance Status				Compliance Status	COS	R	WT															
П	IN	OUT	NA	NO	Supervision																П		0.17	NA.	NO	Cooking and Reheating of Time/Temperature			
Н	1				Dorego is charge recent demonstrates impulation and	-	_	_	н	IN OUT NA NO		NO	Control For Safety (TCS) Foods																
11	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0 0 5		10	6 0	10	0	87	Proper cooking time and temperatures	0	0													
н	IN	OUT	NA	NO	Employee Health					+ + + 0~			Proper reheating procedures for hot holding	ŏ	ŏ	5													
ь	100	-			Management and food employee awareness: reporting	0	0	-	H	H	Ť	-	Ť		Ť	_	_												
H	_			-		5	ш	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as																	
Ľ	×	0			Proper use of restriction and exclusion	0	0		L				a Public Health Control																
П	IN	OUT		NO	Good Hygienic Practices				18	ВО	0	0	涎	Proper cooling time and temperature	0	0													
13	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	9 2	0	0	0	Proper hot holding temperatures	0	0	1												
E	100	0		0	No discharge from eyes, nose, and mouth	0	0		20	0 24	0	0		Proper cold holding temperatures	0	0	۱.												
	IN	OUT	NA	NO	Proventing Contamination by Hands				2.	21 0 0 0 2		120	Proper date marking and disposition	0	0] ~													
[6	0	黨		0	Hands clean and properly washed	0	0		₂	2 0	0	×	0	Time as a public health control: procedures and records	0	0	1												
Б	80	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		1		_		Ľ	Ľ													
Ľ	100		_		alternate procedures followed	_				IN	OUT	NA	NO	Consumer Advisory															
Ľ	180	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 0	0	M		Consumer advisory provided for raw and undercooked	0	lo	4												
ш		OUT	NA	NO	Approved Source				ľ	1	_		_	food	_	Ľ	_												
1	黨	0			Food obtained from approved source	0	0		ш	IN	OUT	NA	NO	Highly Susceptible Populations															
1	0		0	×	Food received at proper temperature	0	0		2/	4 0	0	320		Pasteurized foods used; prohibited foods not offered	0	0	- 5												
1	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	٦,				Pasteurized roods asea, promoted roods not oriered		Ľ													
1	0	0	333	0	Required records available: shell stock tags, parasite	0	0		П	IN	OUT	NA	NO	Chemicals															
Ľ	_			110	destruction	_		_	l	- 0	-	900	-	E - 1 - 10	_														
Į,		OUT		NO	Protection from Contamination	_		_	25			350	J.	Food additives: approved and properly used	0	0	5												
12	夏	0	0		Food separated and protected	_	0	_	20	-	_		1	Toxic substances properly identified, stored, used	0	0													
1	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures															
1	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5												

			GOO	DD R	ar.\	IL PRA	CTIC	E8			
		OUT=not in compliance COS=corre	cted o	n-site	durin			R-repeat (violation of the same code provision)			
	Compliance Status				WT		Compliance Status			R	WT
OUT Safe Food and Water							OUT	Utensils and Equipment			
28 29		Pasteurized eggs used where required Water and ice from approved source		0		45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods	ŏ	ŏ	1	I	_	The second secon	1		
	OUT	Food Temperature Control				46	0	Warewashing facilities, installed, maintained, used, test strips	0	이	1 1
31	0	Proper cooling methods used; adequate equipment for temperature	6	0 0 2 47		080	Nonfood-contact surfaces clean	0	0	1	
	-	control	_	-	_		OUT	Physical Facilities			
32	O Plant food properly cooked for hot holding O O 1		48	0	Hot and cold water available; adequate pressure	0	0	2			
33	0	Approved thawing methods used	0	0	O 1 49 O Plumbing installed; proper backflow devices		Plumbing installed; proper backflow devices	0	0	2	
34	X	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	Ж	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination			53	28	Physical facilities installed, maintained, and clean	0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2	54		Adequate ventilation and lighting; designated areas used	0	0	1
37	왮	Contamination prevented during food preparation, storage & display	0	0	1		оит	Administrative Items			
38	28	Personal cleanliness	0	0	1	55	328	Current permit posted	0	О	
39		Wiping cloths: properly used and stored	0	0	1	56		Most recent inspection posted	0	0	o l
40	0	Washing fruits and vegetables	0	0	1		Compliance Status		YES	NO	WT
	OUT Proper Use of Utensils Non-Smokers Protection Act		Non-Smokers Protection Act		_	\neg					
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	W	ा	\Box
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale	0	0	1 o 1
43	38	Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						-

conspicuous manner. You have the right to request a hearing regarding this report by filing a wr 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. en (10) days of the date of the

02/23/2023

Date

Signature of Person In Charge

**** 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.

02/23/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV

Establishment Number #: |605249358

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)							

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk-in cooler	40						
Continental cooler	41						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Sliced tomatoes	Cold Holding	39
Raw beef	Cold Holding	38
Raw steak	Cold Holding	29
Corn	Cold Holding	41
Ham	Cold Holding	42
Cheese	Hot Holding	162
Chili	Hot Holding	168

Observed Violations						
Total # 11						
Repeated # 0						
6: Employees are not dicarding gloves, washing hands and putting on new gloves after handling raw meat before handling RTE food items 34: Thermometers not provided for all coolers 35: Unlabeled food containers						
37: Boxed potato chips stored on floor, uncovered sliced tomatoes inside walk-in cooler						
38: Employees preparing food without hair restraints42: Small clean skillets and large pot on top rack stored upright43: Uncovered coffee filters stored upright47: Dirty food containers						
51: Covered waste receptacle not provided for women's restroom53: Dirty floor, dirty equipment exterior						
55: CURRENT PÉRMIT MUST BE PAID AND POSTED IMMEDIATELY						

[&]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: PIMENTOS KITCHEN AND MARKET - F	-D-SRV
Establishment Number: 605249358	
Comments/Other Observations	
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Additional Comments	

Additional Comments	
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Establishment Name: PIMENTOS KITCHEN AND M	1ARKET - FD-SRV	
Establishment Number: 605249358		
Comments/Other Observations (cont'd)		
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Additional Comments (cont'd)		
See last page for additional comm	nents.	

Establishment Information

Establishment Information Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV									
Establishment Number #:	605249358	AND MARKET - FD-SRV							
	000240000								
Sources									
Source Type:	Food	Source:	Gordins Foods						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commen	ıts								
6450@pimentos.com	1								

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