TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	2000 1714																_	
The Old Daisy Theater					O Fermer's Market Food Unit													
Establishment Name		me	329 Beale St.						_	Type of Establishment								
Address												O Temporary O Seasonal						
City				Memphis Time in 03:55 PM AM / PM Time out 04:20: PM AM / PM														
Inspection Date			06/08/2023 Establishment # 605220207 Embargoed 0000															
Purpose of Inspection			tion	Routine O Follow-up O Complaint O Preliminary O Consultation/Other														
Risk C	-			01	3 22	03			O 4						up Required O Yes 窥 No Number of S		_	
		Risk.													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
						ORNE ILLNESS RI												
INeir		liance	algan	OUT=not in comp				lle ma		And OUT, mark COB or R for each Item as applicable. Deduct points for category or subcat COS=corrected on-site during inspection R=repeat (violation of the same code provis								
	- Comp		_		mpliance Status		cos	R		Ĩ	100.00			- sy 11 io	Compliance Status		R	WT
	ou	-	NO	Dessea in chara	Supervision	·					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1 8				performs duties		÷ ·	0	0	5		0	0	8		Proper cooking time and temperatures	0 0	0	5
2)		T NA	NO	Management ar	Employee Hea nd food employee aw		0	0		17		0	34	-	Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3 🕅					estriction and exclusion		0	0	5		IN		NA	NO	a Public Health Control			
4 2			NO O		Sood Hygionic Pra asting, drinking, or tol		0	0	_	18 19	0	00	8		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5 🔊	0		0	No discharge fro	om eyes, nose, and n	nouth	ŏ	ŏ	5	20	12	0	0		Proper cold holding temperatures	0	0	5
6 8				Hands clean an	nting Contaminati d properly washed		0	0		21	_	0	<u>x</u>		Proper date marking and disposition Time as a public health control: procedures and records	0 0	0 0	
7 8			0	No bare hand or alternate proced		at foods or approved	0	0	5		IN	OUT		-	Consumer Advisory	-	-	
8 3		T NA	NO	Handwashing si	Approved Sour		0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
9 8					rom approved source at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Populations			
11 8	0			Food in good co	ondition, safe, and un	adulterated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12 C		1	0	destruction	is available: shell sto		0	0			IN	OUT			Chemicais			
13 📡			NO	Food separated	tection from Contr and protected	amination	0	0	4	25 26	0 民	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14 🖇	0 ک]		urfaces: cleaned and		ŏ	_	5			OUT	NA	NO	Conformance with Approved Procedures		_	
15 🔉	0			Proper dispositi served	on of unsafe food, ret	turned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
			Goo	d Retail Prac	tices are prevent	live measures to co	ontro	l the	intr	oduc	tion	of p	atho	oens	, chemicals, and physical objects into foods.			
							GOO					<u> </u>		_	d auseries and hills and alloca une research			
			00	Tenot in compliance	e mpliance Status	COS=corre	icted o	n-site	during						R-repeat (violation of the same code provision)	006		WT
	00	r			le Food and Water		cos	R	WI		0	UT			Compliance Status Utensils and Equipment	COS	ĸ	WI
28 29				ed eggs used wh lice from approv			8	8	1	4	5 1				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30	_	Vari		obtained for spec	ialized processing m Temperature Cont	101100		ŏ		4	6 (-			g facilities, installed, maintained, used, test strips	0	0	1
31	0	-	xer co		ed; adequate equipm		0	0	2	4	7 0	0 1	lonfoo	d-con	tact surfaces clean	0	0	1
32		cont		properly cooked	for hot holding		-	0	1			UT K	lot and	t cold	Physical Facilities	0		2
33	Ō	App	roved	thawing methods	s used		0	0	1	4	9 (O P	lumbir	ng ins	stalled; proper backflow devices	0	0	2
34	0		mome	eters provided ar	nd accurate		0	0	1	5	_				waste water properly disposed s: properly constructed, supplied, cleaned		0	2
35	0	-	d prop		inal container; require	ed records available	0	0	1	5	_				use properly disposed; facilities maintained	ō	ō	1
	ou			Preventio	n of Feed Contami	nation				5	3 0	o P	hysica	al faci	lities installed, maintained, and clean	0	0	1
36	0	Inse	cts, ro	dents, and anim	als not present		0	0	2	5	4 (0 A	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
37	0	Con	tamina	ation prevented of	during food preparatio	n, storage & display	0	0	1		0	υτ			Administrative items			
38 39	-			leanliness ths: properly use	d and stored		0	0	1	5	_				nit posted inspection posted	0	00	0
40	_			ruits and vegetal				ŏ		-	<u>e (</u>	<u>∽</u> [∾	ICBL PE	cent	Compliance Status	YES		WT
41	00		se ute	Prop nsils; properly st	per Use of Utensili ored		0	0	1	5	7	-	omoli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	0	- 67/1	
42	0	Uter	nsils, e	quipment and lin	nens; properly stored,		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	2	0
43 44				ed properly	articles; properly store	id, used		8	1	5	9	1	tobac	co pre	oducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in revo			
manne	and p	ost the	most	recent inspection	report in a conspicuous	manner. You have the rig	the to r	eques							e. You are required to post the food service establishment permi fling a written request with the Commissioner within ten (10) days			
report.		sector	ATS 08-	HEY WA, 08-14-706, 1	1 1 1	-14-711, 68-14-715, 68-14-7			、		1	\mathcal{Q}		5	M >		0.15	
\checkmark	`(rl	1. C	ch>	06/0	J8/2				>			$\overline{\mathbf{A}}$	Derio	16/0	8/2	2023
Signa	ure c	r Pén	son in	Charge					Date				Envir					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)	Free food safety training class	RDA 629		
172201 (1001. 0-10)	Please call () 9012229200	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: The Old Daisy Theater Establishment Number #: 605220207

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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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 compartment sink	Bleach									

Equipment Temperature								
Description	Temperature (Fahrenheit)							
	1							

Food Temperature	State of Food	Temperature (Fahrenheit

Total # 2

Repeated # ()

45: Beer coolers are not in working condition. Please repair beer coolers.48: Hot and cold water is not available at the 3 compartment sink. Please fix hot water at 3 compartment sink.

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Comments/Other Observations		
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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: The Old Daisy Theater Establishment Number : 605220207

Comments/Other Observations (cont'd)

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

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Sources			
Source Type:	Food	Source:	Athens & West TN Crown
Source Type:		Source:	
4			

Additional Comments