TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISUMENT INSPECTION REPORT

6/200

A STATE			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									ON REPORT	SCORE							
Est	bist	imen	t Nan		University Club (Kitchen)								7!							
Address 1346 Central																				
					Memphis Time in 09:00 AM AM / PM Time out 09:45; AM AM / PM															
Insr		n Da	to.		04/26/202	22 Establishment #					Emba	-								
			spect		Routine	O Follow-up	O Complaint	-		_	elimin		-		0.000	nsultation/Other				
				0011			_				earrais	aiy					mber of Sea		28	7
Risi	Cat	egon R		act	O1 ors are food prep	aration practices a	O3 ind employee	beha		04	at co	min	nonh			up Required XX Yes O No Nu I to the Centers for Disease Control and	Prevention	ats on	20	1
																control measures to prevent illness or i				
		(11)	rk de	elgnet	ed compliance status											INTERVENTIONS ach item as applicable. Deduct points for category e	or subcatego	ery.)		
IN	⊧in ci	ompii			OUT=not in compliance	e NA=not applicable	NO=not observe									pection R=repeat (violation of the same co	de provision	1)		
F					Comp	liance Status		COS	R	WT		_	_	_		Compliance Status		:05	R	WT
H	_	OUT	NA	NO	Person in charge or	Supervision esent, demonstrates kno	owledge and					IN	OUT	NA	NO	Cooking and Reheating of Time/Temper Control For Safety (TCS) Foods	ture			
1	嵩	0		110	performs duties		omeoge, and	0	0	5		澎	0	0		Proper cooking time and temperatures		8	읽	5
2	Ň		NA	NO	Management and fo	Employee Health od employee awarenes	s; reporting	0	0		"	0	0	0		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and T		01	0	
3	黨	0			Proper use of restric	tion and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
	IN 嵐	OUT O	NA			d Hygionic Practicos g. drinking, or tobacco u		~	0			0 家	0	8		Proper cooling time and temperature Proper hot holding temperatures		8	읽	
5	2	ŏ				yes, nose, and mouth	194 1	ŏ		5	20	25	0	ŏ		Proper cold holding temperatures		0	0	6
6	IN	OUT O	NA		Preventin Hands clean and pr	g Contamination by	Hands	0			21	0	12		0	Proper date marking and disposition		<u> </u>	0	
7	直区	0	0	0		ct with ready-to-eat food	ds or approved	0	0 0	5	22	0	0	8	-	Time as a public health control: procedures and n	ecords	0	이	
Ľ.	200 200		•	-	alternate procedures	s followed properly supplied and a	nnaesihla		6	-		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and underco	-	_	_	
	IN	OUT	NA	NO		Approved Source	0000331040			_	23	0	0	0		food		이	이	4
	8	8	0	~	Food obtained from Food received at pre			0	0		н	IN	OUT		NO	Highly Susceptible Populations		_	_	
11	×	ŏ		~	Food in good condit	ion, safe, and unadulter		ŏ	ŏ	5	24	0	0	0		Pasteurized foods used; prohibited foods not offe	red (<u> </u>	0	5
12	0	0	Ж	0	Required records av destruction	vailable: shell stock tags	, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
		OUT 送	NA	NO		tion from Contaminat	tion	~			25	0	0	0		Food additives: approved and properly used		응		5
14	허	훒	0		Food separated and Food-contact surfac	es: cleaned and sanitize	ed	8	6	4	26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedu		01	01	
	12	0			Proper disposition o served	f unsafe food, returned f	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, a HACCP plan	ind (0	0	5
		_		Goo	d Retail Practice	a are preventive m	easures to co	ntro	l the	intr	oduc	tion	ofe	atho	gens	, chemicals, and physical objects into f	oods.	-	-	
				_							L PR					,				
				00	T=not in compliance		COS=corre	cted o	n-site	during				<u> </u>		R-repeat (violation of the same code pr			_	
	_	OUT				liance Status ood and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment	c	:05	R	WT
2	8	0			d eggs used where i	required		0	0	1	4	_	er F			nfood-contact surfaces cleanable, properly design	ned,	0	0	1
2	9	_			lice from approved s obtained for specializ	ource ed processing methods		0	0	2		+	- C			and used		\rightarrow	\rightarrow	
	-	OUT			Food Tem	perature Control		_			46				_	g facilities, installed, maintained, used, test strips		-	<u> </u>	1
3	1	0	Prop		oling methods used;	adequate equipment for	r temperature	0	0	2	47	_	K N NT	lontoo	d-cor	tact surfaces clean Physical Facilities		0	0	1
_	2	0	Plant	t food	properly cooked for				0	1	48	8 (0			water available; adequate pressure		0		2
3	_		<u> </u>		thawing methods us			0	0	1	45	_	_			talled; proper backflow devices			응	2
–	4	001	inen	mome	eters provided and a Food	Identification		0	0	1	50	_				waste water properly disposed is: properly constructed, supplied, cleaned			허	2
3	5	×	Food	i prop	erly labeled; original	container; required reco	ords available	0	0	1	52	2 (use properly disposed; facilities maintained		_	0	1
		OUT				Food Contamination					53		-		·	ities installed, maintained, and clean			0	1
3	6	0	Insec	ts, ro	dents, and animals r	not present		0	0	2	54	1 2	🔣 A	\dequa	ate ve	ntilation and lighting; designated areas used		0	0	1
3	7	X	Cont	amina	ition prevented durin	g food preparation, stor	age & display	0	0	1		0	тл			Administrative items		_		
3	_	-	-		leanliness	ad along d		0	0	1	54					nit posted		<u> </u>	이	0
3	9 0				ths; properly used an ruits and vegetables	na storéd		00	0	1	54	\$ I	0 1	nost re	cent	Compliance Status		O 'ES		WT
F	-	OUT			Proper	Use of Utensils			· · ·	_						Non-Smokers Protection Act				
					nsils; properly stored		handled		8		57					with TN Non-Smoker Protection Act		읽	श्च	
H	23					; properly stored, dried, es; properly stored, use		0	0	1	55	3				ducts offered for sale oducts are sold, NSPA survey completed		허	읭	0
	4	Ő	Glov	es us	ed properly				ŏ		<u> </u>							~ 1	-	
																Repeated violation of an identical risk factor may resu e. You are required to post the food service established				

anner 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 the port. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-320.

Und L	04/26/2022	\sim	04/26/2022						
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	each month at the county health department.	RDA 629						

Free lood safety training cia	sses are available each mor	in at the county health department.	1
Please call () 9012229200	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: University Club (Kitchen) Establishment Number #: 605016243

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Commercial dish washer	Hot water		115					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Reach in freezer	-9				
Reach in cooler	35				
Reach in freezer	-5				
Small freezer	5				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit			
Brocolli soup	Hot Holding	156			
Rice	Hot Holding	142			
Cherry tomatoes	Cold Holding	38			
Boiled eggs	Cold Holding	40			
Diced chicken	Cold Holding	39			
Sliced tomatoes	Cold Holding	36			
Portobello mushrooms	Cold Holding	39			

Observed Violations

Total # 11 Repeated # ()

13: Cases of food items stored on the floor in walk in freezer

14: Ice machine needs cleaning

21: No date marking observed

35: Squeeze bottles/food containers need labeling

37: Plates stored up right

Food/beverages improperly stored

45: Oven not in good repair and needs cleaning on the interior

Stove top needs cleaning

Prep cooler not in good repair and needs cleaning

Interior of reach in coolers, refrigerators and freezers need cleaning

46: Dish washer not reaching proper temperature for sanitation

WareWashing area has black mildew on wall

47: Ventilation hood needs cleaning

53: Floor tile not in good repair

54: Some Ventilation hood lights not in good repair

55: Permit posted expired

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omments/Other Observation	ns		

***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.

Establishment Information

Establishment Name: University Club (Kitchen) Establishment Number: 605016243

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments