

Risk Category

01

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name	Jack Pritles C	arry Out			Type of Est	ahlishment	O Fermer's Mark		82
Address	890 Thomas				Type of Est	acrisimirent	O Temporary	O Seasonal	
City	Memphis		Time in	10:10 AM	AM / PM	Time out	11:10:AM	AM / PM	
Inspection Date	11/22/2022	Establishment #	605007634	Emba	rgoed 0				
Purpose of Inspection	MRoutine .	O Follow-up	O Complaint	O Prelimina	ary	O Consu	itation/Other		

ported to the Centers for Dis ase Control and Prevention

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. tus (IN, OUT, NA, HO) for each numbered Item. For Items m

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
È	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

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					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	120	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	0	0	×	0	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	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT		NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

級 Yes O No

es to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO	DR	HΑ	IL P	RA	CTIC	
		OUT=not in compliance COS=corr					pecti	on	_
		Compliance Status	cos	R	WT	ΙL			
	OUT	Safe Food and Water						OUT	I
28		Pasteurized eggs used where required	0	0	1	ΙГ	45	333	I
29	0		0	0		ΙL	40	-	l
30	0	Variance obtained for specialized processing methods	0	0	1	П	46	0	ŀ
	OUT	Food Temperature Control		_		ΙL	**	_	I
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	Ш	47	100	l
31	١,	control	1	~	*	П		OUT	Ī
32	0	Plant food properly cooked for hot holding	0	0	1	۱r	48	0	Ì
33	0	Approved thawing methods used	0	0	1		49	嵐	Ì
34	0	Thermometers provided and accurate	0	0	1	Ιħ	50	0	Ī
	OUT	Food Identification				Ιħ	51	255	t
35	0	Food properly labeled; original container; required records available	0	0	1		52	0	I
	OUT	Prevention of Food Contamination					53	200	Ì
36	涎	Insects, rodents, and animals not present	0	0	2		54	×	ŀ
37	338	Contamination prevented during food preparation, storage & display	0	0	1			OUT	I
38	0	Personal cleanliness	0	0	1	П	55	凝	Ī
39	126	Wiping cloths; properly used and stored	0	0	1	۱ħ	56	0	t
40	0	Washing fruits and vegetables	0	О	1	ΙГ			•
	OUT	Proper Use of Utensils							Ĭ
41	0	In-use utensils; properly stored	0	0	1		57		t
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1		58		ſ
43		Single-use/single-service articles; properly stored, used	0	0	1		59		Ì
44	0	Gloves used properly	0	0	1	٦ ا			î

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensiis and Equipment			
45	M	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	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	麗	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	題	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	٥
		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	

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

ouna Signature of Person In Charge

11/22/2022 Date Signature of Environmental Health Specialist 11/22/2022

**** 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. Please call () 9012229200 to sign-up for a class. PH-2267 (Rev. 6-15)

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jack Pritles Carry Out
Establishment Number #: |605007634

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	38
Delfield freezer	3
Prep cooler	35

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Chili	Hot Holding	148				
Fried chicken	Hot Holding	125				
Slaw	Cold Holding	36				
Cut tomatoes	Cold Holding	36				
Fried gizzards	Hot Holding	130				
C						

Observed Violations
Total # 13
Repeated # 0
19: Fried gizzards 130, fried chicken 125
36: Presence of fruit flies
37: Open container of tea
39: Dirty wiping cloths stored on prep table
12: Clean utensils improperly stored
13: Large box of single service cups stored on floor
45: Rusty equipment
17: Dirty interior of freezers and coolers, dirty food containers
49: Mop sink is not installed
51: Dirty restroom
53: Grease build-up throughout, dirty exterior of equipment, dirty floor, walls,
ceiling 54: Unshielded bulbs
55: Current permit must ge paid and posted immediately
55. Current permit must ge paid and posted infinediately

[&]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 Name: Jack Pritles Carry Out

Establishment Information



omments/Other Observations	

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 Name: Jack Pritles Carry Out Establishment Number: 605007634					
Comments/Other Observatio	ns (cont'd)				
Additional Comments (cont'c	d)				
		C			
See last page for additional comments.					

Establishment Information

Establishment Information								
Establishment Name: Jack Pritles Carry Out								
Establishment Number #:	605007634							
Sources								
Source Type:	Food	Source:	Sysco					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								
Discussed food donation/priceteaunna16@gmail.com								