TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1																O Fermer's Market Food Unit	C		
Esta	blisł	nem	t Nar	ne	HAMPTON II	· · ·						Тур	e of E	Establi	shme	Farmer's Market Food Unit @ Permanent O Mobile	ſ		
Add	ress											O Temporary O Seasonal							
City					Memphis Time in 09:10 AM AM / PM Time out 09:40: AM AM / PM														
Insp	ectic	n Da	rte		05/27/202	2 Establishment #	60531322	3		-	Emba	irgoe	d 0	00		[
Puŋ	ose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		c	Cor	nsultation/Other			
Risi	Cat	egon			01	\$ \$2	O 3			O 4	_		_			up Required 🕱 Yes O No 🛛 Number of S		_	
																I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
																INTERVENTIONS ach liam as applicable. Deduct points for calegory or subcate			
IN	in c	ompili		ngan	OUT=not in compliance		NO=not observe		Red in h							pection R*repeat (violation of the same code provisi			
F	_	_	_			liance Status		cos	R							Compliance Status Cooking and Reheating of Time/Temperature		R	WT
H	_	_	NA	NO	Person in charge pre	Supervision esent, demonstrates kno	wiedge, and			_		IN	ουτ	NA	NO	Control For Safety (TCS) Foods			
1	ĺX IN	О 00Т	NA	NO	performs duties	Employee Health		0	0	5		0 家	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	00	5
2	X	0			Management and fo	od employee awarenes	s; reporting		0	5	Ť	IN		NA	NO	Cooling and Holding, Date Marking, and Time as	Ē		
3	笑 IN	О 0UT	NA	NO	Proper use of restric	tion and exclusion I Hygionic Practicos		0	0	-	18	0	0	0	Ya	Public Health Centrel Proper cooling time and temperature	0		
4	X	0	101	0	Proper eating, tastin	g. drinking, or tobacco u			8	5	19	0	12	0	Õ	Proper hot holding temperatures	0	0	
			NA	NO	Preventin	yes, nose, and mouth g Contamination by	Hands				20 21	黨	00	0		Proper cold holding temperatures Proper date marking and disposition	00	00	5
6	皇鼠	0	0	0	Hands clean and pro No bare hand contact	operly washed ct with ready-to-eat food	s or approved	0	0 0	5	22	0	0	0	鼠	Time as a public health control: procedures and records	0	0	
		2	•	-	alternate procedures Handwashing sinks	s followed properly supplied and a	coessible	-	6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
9	IN	OUT	NA	NO	Food obtained from	Approved Source		0		_	23	O IN	O OUT	X8 NA	NO	food Highly Susceptible Populations	0	0	•
10	0	0	0	*	Food received at pro	oper temperature		0	0	5	24		0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	×	0	Required records av	on, safe, and unadulter ailable: shell stock tags		0	0 0	Ĭ	H	IN	OUT	NA	NO	Chemicals			
H	IN		NA	NO		ion from Contaminat	ion				25			X		Food additives: approved and properly used	0	0	5
13 14		8			Food separated and Food-contact surface	protected es: cleaned and sanitize	d	8	0	4	26	O IN	لللہ OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15	_	0	-		Proper disposition of served	f unsafe food, returned f	ood not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_	_		-															
				Geo	d Retail Practice	s are preventive m		GOO							gens	, chemicals, and physical objects into foods.			
				00	Finot in compliance		COS=corre	cted o	n-site	during				•		R-repeat (violation of the same code provision)		_	11.00
		OUT				iance Status ood and Water		cos	R	wi		0	UT			Compliance Status Utensils and Equipment	cos	ĸ	WT
2					d eggs used where r ice from approved s			8	0	1 2	4	5 (infood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0 OUT	Varia	ince o	btained for specialize	ed processing methods perature Control		Ō	0	1	4	6 (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1					adequate equipment for	temperature	0	0	2	4	_	-	lonfoo	d-con	tact surfaces clean	0	0	1
3	2	-	contr Plant		properly cooked for h	hot holding		0	0	1	4	8 (υτ Ο ⊦	lot and	l cold	Physical Facilities water available; adequate pressure	0		2
3	_				thawing methods use eters provided and ac			0	0	1	49	_	_			stalled; proper backflow devices waste water properly disposed	0	0	2
Ľ		OUT				identification		Ľ		_	5		-			is: properly constructed, supplied, cleaned	ŏ	ŏ	1
3	5		Food	i prop		container; required reco		0	0	1	5					use properly disposed; facilities maintained	0	0	1
3	8	OUT	Inser	ts re	Prevention of dents, and animals n	Food Contamination		0	0	2	5	_	-			lities installed, maintained, and clean Intilation and lighting; designated areas used	0	0	1
3	-	-	_			g food preparation, stor	nao 8 disolay	0	0	1	F	+	UT	-an dar	10 10	Administrative Items	-	_	
3	_	_			leanliness	groop preparation, acon	Ge a aishia)	0	0	1	54	-	_	Jurrient	perm	nit posted	0	0	
3	9	Ó	Wipi	ng cic	ths; properly used an	nd stored		0	0	1		_				inspection posted	0	0	0
4	0	OUT	was	ning t	ruits and vegetables Proper I	Use of Utensils			0	1						Compliance Status Non-Smokers Protection Act			WT
4	_	_			nsils; properly stored ouipment and linens;	properly stored, dried,	handled		8		5					with TN Non-Smoker Protection Act ducts offered for sale	Ň	읭	0
	3	25	Sing	e-use		es; properly stored, used		0	8	1	5					oducts are sold, NSPA survey completed	ŏ	0	
	_					ns within ten (10) days ma	y result in suspen				servic	e esti	blish	ment pe	ermit.	Repeated violation of an identical risk factor may result in revoc	ation	of you	ar food
man	ce et	tablis nd po	st the	t perm most	nit. Items identified as o recent inspection report	constituting imminent heal t in a conspicuous manner	th hazards shall be . You have the rig	e corre ht to r	cted i eques	mmed	iately (or op	mation	is shall	cease	e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days	t in a c	onsp	icuous
repo	n. T.	CA I		ns (8-	14-703, 68-14-706, 68-14	-708, 68-14-709, 68-14-711,										`			
<u></u>	2	\geq	入		HEDR	,K.	05/2	27/2	022	2		/		2		site ")5/2	.7/2	2022
SIG	atu	e of	rers	on in	Charge	Additional fand anfat	nformation	het	(Jane -	50	inatu Volta	e or	CININ	unme	entarmeann opecialist			Date
PH	267	(Rev	6-15)			,							-			ealth/article/eh-foodservice **** inty health department.		R	XA 629

Rev. 6-15)	Free food safety training class	RDA 625		
(ev. 6-15)	Please call () 9012229200	to sign-up for a class.	NDA 021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information					
Establishment Name:	HAMPTON INN (FDSV)				
Establishment Number:	605313223				

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Stationary Single Rack	Chlorine	400	123						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Freezer	-8				
Fridge	40				
Freezer	2				

Food Temperature	pod Temperature				
Description	State of Food	Temperature (Fahrenheit)			
Eggs	Hot Holding	168			
Sausage	Hot Holding	120			
Oatmeal	Hot Holding	160			
Sauage	Reheating	188			

Observed Violations

Total # 5

Repeated # 0

8: Hand sink blocked by mop bucket. Hand sink not supplied with paper towels

- 19: Sausage held below 135 degrees
- 26: Chlorine concentration dispensed too high. Adjust between 50-100 ppm.
- 34: Fridge thermometer inaccurate. Please fix or put in a backup one.
- 43: Single use cups and bowls stored on the floor.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HAMPTON INN (FDSV) Establishment Number : 605313223

Comments/Other Observations
1 [.]
2:
3:
4:
5.
10 [.]
11:
12:
1: 2: 3: 4: 5: 6: 7: 9: 10: 11: 12: 13: (IN) All raw animal food is separated and protected as required. 14:
15: (IN) No unsafe, returned or previously served food served.
16: (NO) No raw animal foods cooked during inspection.
17:
18: (N.O.) No cooling of TCS foods during inspection.
20:
21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours. 22: (NA) No food held under time as a public health control.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
24:
25: (NA) Establishment does not use any additives or sulfites on the premises.
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57:
58:

***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.

Establishment Information

Establishment Name: HAMPTON INN (FDSV) Establishment Number : 605313223

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: HAMPTON INN (FDSV)

Establishment Number # 605313223

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments