



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: BROKEN CUP CAFE
Address: 7945 WOLF RIVER CAFE
City: Germantown
Inspection Date: 03/09/2023
Risk Category: 03

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 03/09/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/09/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: BROKEN CUP CAFE

Establishment Number #: 605305242

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 infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)
Refrigerator	35
Display refrigerator	30

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Potato salad	Cold Holding	43
Pimento cheese salad	Cold Holding	38
Macaroni salad	Cold Holding	38

Observed Violations

Total # 10

Repeated # 0

6: Employee did not demonstrate proper hand washing procedure. Please practice correct hand washing practices between tasks.

7: Employees were observed handling RTE foods without gloves. All RTE foods must be handled with gloves.

9: Employee is observed using farm fresh eggs from personal farm. Employees may only use eggs and other products from approved sources.

18: The proper cooling time and temperature are not being followed. Correct cooling down procedure must be followed.

20: Foods were not properly cooled and have not sustained proper cold holding temperature. Foods must be cooled to 41 before being placed in cold holding.

31: Proper cooling method is not being used. Proper cooling must be used.

37: There are food items stored on the floor. Please place all food items on shelves and off the floor.

38: Employee is not wearing a hairnet or hat. All kitchen staff must wear a hairnet or hair restraint.

45: The cutting boards are deeply stained and have several grooves. Please replace cutting boards. The oven is not clean. Please maintain cleanliness of toaster oven.

55: The current permit is not posted. Please post a current permit. Please call 901-222-9175 to renew permit.



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Comments/Other Observations

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***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: PFG, Aldi's

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments