



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

Establishment Name Jr.'s Fish & Chicken Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 2200 Frayser Blvd. ☐ Temporary ☐ Seasonal

City Memphis Time in 01:45 PM AM / PM Time out 02:40 PM AM / PM

Inspection Date 05/01/2023 Establishment # 605220093 Embargoed 0

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 80

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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)										
Compliance Status															COS	R	WT	Compliance Status															COS	R	WT
Supervision																		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																	
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties													16	IN	OUT	NA	NO	Proper cooking time and temperatures												
2	IN	OUT	NA	NO	Management and food employee awareness, reporting													17	IN	OUT	NA	NO	Proper reheating procedures for hot holding												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion													Cooling and Holding, Date Marking, and Time as a Public Health Control																	
4	IN	OUT	NA	NO	Good Hygienic Practices													18	IN	OUT	NA	NO	Proper cooling time and temperature												
5	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use													19	IN	OUT	NA	NO	Proper hot holding temperatures												
6	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth													20	IN	OUT	NA	NO	Proper cold holding temperatures												
7	IN	OUT	NA	NO	Preventing Contamination by Hands													21	IN	OUT	NA	NO	Proper date marking and disposition												
8	IN	OUT	NA	NO	Hands clean and properly washed													22	IN	OUT	NA	NO	Time as a public health control: procedures and records												
9	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed													Consumer Advisory																	
10	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible													23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food												
11	IN	OUT	NA	NO	Approved Source													Highly Susceptible Populations																	
12	IN	OUT	NA	NO	Food obtained from approved source													24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered												
13	IN	OUT	NA	NO	Food received at proper temperature													Chemicals																	
14	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated													25	IN	OUT	NA	NO	Food additives: approved and properly used												
15	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction													26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used												
Protection from Contamination																		Conformance with Approved Procedures																	
13	IN	OUT	NA	NO	Food separated and protected													27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan												
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized																														
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served																														

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

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)															
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT
Safe Food and Water													Utensils and Equipment												
28	OUT	Pasteurized eggs used where required											45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										
29	OUT	Water and ice from approved source											46	OUT	Warewashing facilities, installed, maintained, used, test strips										
30	OUT	Variance obtained for specialized processing methods											47	OUT	Nonfood-contact surfaces clean										
Food Temperature Control													Physical Facilities												
31	OUT	Proper cooling methods used; adequate equipment for temperature control											48	OUT	Hot and cold water available; adequate pressure										
32	OUT	Plant food properly cooked for hot holding											49	OUT	Plumbing installed; proper backflow devices										
33	OUT	Approved thawing methods used											50	OUT	Sewage and waste water properly disposed										
34	OUT	Thermometers provided and accurate											51	OUT	Toilet facilities: properly constructed, supplied, cleaned										
Food Identification													52	OUT	Garbage/refuse properly disposed; facilities maintained										
35	OUT	Food properly labeled; original container; required records available											53	OUT	Physical facilities installed, maintained, and clean										
Prevention of Food Contamination													54	OUT	Adequate ventilation and lighting; designated areas used										
36	OUT	Insects, rodents, and animals not present											Administrative Items												
37	OUT	Contamination prevented during food preparation, storage & display											55	OUT	Current permit posted										
38	OUT	Personal cleanliness											56	OUT	Most recent inspection posted										
39	OUT	Wiping cloths: properly used and stored											Compliance Status										YES	NO	WT
40	OUT	Washing fruits and vegetables											Non-Smokers Protection Act												
Proper Use of Utensils													57	OUT	Compliance with TN Non-Smoker Protection Act										
41	OUT	In-use utensils; properly stored											58	OUT	Tobacco products offered for sale										
42	OUT	Utensils, equipment and linens; properly stored, dried, handled											59	OUT	If tobacco products are sold, NSPA survey completed										
43	OUT	Single-use/single-service articles; properly stored, used																							
44	OUT	Gloves used properly																							

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner 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 this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 05/01/2023 Signature of Environmental Health Specialist [Signature] Date 05/01/2023

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Jr.'s Fish & Chicken

Establishment Number #: 605220093

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)
	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	36
Walk-in cooler	35
Walk-in freezer	31

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken	Cold Holding	36
Raw fish	Cold Holding	37
Fried fish	Cooking	204

Observed Violations

Total # 7

Repeated # 0

31: Walk-in freezer 31 degrees
33: Raw chicken improperly thawing inside 3 compartment sink
37: Uncovered RTE food items
43: Boxed single service napkins Stored on floor
47: Dirty interior of microwave ,Dirty sales floor shelves
50: Foul odor inside both restrooms possible sewage pipeline clog or break
53: Stained ceiling tiles,Inoperable coolers, dirty floor, grease build-up

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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: Restaurant Depot

Source Type: Source:

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Source Type: Source:

Additional Comments

Discuss food donation/Jfc_2200@yahoo.com