

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R WT

O Farmer's Market Food Unit Springhill Suites (Bar) Permanent O Mobile Establishment Name Type of Establishment 85 W. Court St. O Temporary O Seasonal Address Memphis Time in 10:25 AM AM / PM Time out 11:10: AM

Embargoed 000 01/13/2022 Establishment # 605227289 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category **O**3 04 Follow-up Required O Yes 疑 No

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

112	¥=in c	ompli	ance		OUT=not in compliance N/	A=not applicable	NO=not observe	d		Ö	)S=0	отте	cted c	n-si	te duri	ng ins	spection R=repeat (viole		
					Compliance	e Status		cos	R	WT							Compliance Status		
	IN	оит	NA	NO		pervision					Г	þ	N O	UΤ	NA	NO	Cooking and Reheating of Control For Safety		
1	器	0			Person in charge present, performs duties	demonstrates kno	wledge, and	0	0	5	1	6 (	<del>,</del>	0	蚁	0	Proper cooking time and tempe		
	IN	OUT	NA	NO	P	oyee Health					1		_	ŏ	X	_	Proper reheating procedures for		
2	0	題			Management and food em	ployee awareness	reporting	0	0		ь	$\top$					Cooling and Holding, Date		
3	×	0			Proper use of restriction ar	nd exclusion		0	0	5	ı		N O	UT	NA	NO	a Public Healt		
	IN	OUT	NA	NO	Good Hyg	ionic Practicos					1	8 (	5	0	×	0	Proper cooling time and temper		
4	300	0		0	Proper eating, tasting, drin	iking, or tobacco u	50	0	0	5	1	9 (	5	0	窯	0	Proper hot holding temperature		
5	*	0		0	No discharge from eyes, n	ose, and mouth		0	ō	l ° l	2	0	18	0	0		Proper cold holding temperature		
	IN	OUT	NA	NO	Preventing Con	stamination by i	lands				2	1 (	সা	K	0	0	Proper date marking and dispos		
6	黨	0		0	Hands clean and properly	washed		0	0		J-	2 (	5	О	×	0	Time as a public health control:		
7	鼷	0	0	0	No bare hand contact with alternate procedures follow		s or approved	0	0	5	ľ		_	UT	NA.	_	Consumer A		
8	0	126			Handwashing sinks proper		cessible	0	0	2	1		5	0	612		Consumer advisory provided for		
	IN		NA	NO	Appro	ved Source							ľ	3 (	٦,	۷	×		food
9	窓	0			Food obtained from approv	ved source		0	0		П	1	N O	UΤ	NA	NO	Highly Susceptible		
10	0	0	×	0	Food received at proper te	mperature		0	0	1 1	12	4 (	5	0	333		Dantaurinad fands wood: ambibi		
11	×	0			Food in good condition, sa	rfe, and unadultera	ted	0	ō	5	ľ	<b>"</b>   '	٦١'	۷	500		Pasteurized foods used; prohibi		
12		0	×	0	Required records available destruction	r: shell stock tags,	parasite	0	0			1	N O	UT	NA	NO	Chemic		
	IN	OUT	NA	NO	Protection fr	om Contaminat	lon							0	3%		Food additives: approved and p		
13	黛	0	0		Food separated and protect	cted		0	0	4	2	6 (	2 2	跃			Toxic substances properly ident		
14	寒	0	0		Food-contact surfaces: cle	aned and sanitize	d	0	0	5		1	N O	UΤ	NA	NO	Conformance with App		
15	Ħ	0			Proper disposition of unsal served	fe food, returned fo	ood not re-	0	0	2	2	7 (	9	0	X		Compliance with variance, spec HACCP plan		

		001	NA	NO	Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	,
	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	0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	200	0	0	Proper date marking and disposition	0	0	*
22	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28.			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

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

		OUT=not in compliance COS=com	ected o	2-6/50	durino	inspect	on	R-repeat (violation
		Compliance Status			WT	, mapes	1001	Compliance Stat
	OUT	Safe Food and Water	1000	- 11			OUT	Utensils and Equip
28	0	Pasteurized eggs used where required	0	0	1		0	Food and nonfood-contact surfaces cleanal
29		Water and ice from approved source		Õ		45	0	constructed, and used
30	0	Variance obtained for specialized processing methods	0	0		46	328	Management in a facilities installed explotates
	OUT	Food Temperature Control				46	548	Warewashing facilities, installed, maintaine
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfood-contact surfaces clean
31	1	control	١.	١٠	*		OUT	Physical Faciliti
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pre-
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, suppli-
35	Ж	Food properly labeled; original container; required records available	0	0	1	52	×	Garbage/refuse properly disposed; facilities
	OUT	Prevention of Feed Contamination		_		53	3%	Physical facilities installed, maintained, and
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designate
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative its
38	0	Personal cleanliness	0	0	1	55	109	Current permit posted
39	0	Wiping cloths: properly used and stored	0	0	1	56	100	Most recent inspection posted
40	0	Washing fruits and vegetables	0	0	1			Compliance State
	OUT	Proper Use of Utensiis						Non-Smokers Pro
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tobacco products offered for sale
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey
44	0	Gloves used properly	0	0	1			

pect	OFF	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	麗	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting, designated areas used	0	0	
	OUT	Administrative Items			Ī
55	題	Current permit posted	0	0	Г
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a n (10) days of the date of the

01/13/2022

Date Signature of Environmental Health Specialist

Date

01/13/2022

Signature of Person In Charge

\*\*\*\* 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



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H-cta	hire	hmont.	Dept. Sty	ormation

Establishment Name: Springhill Suites (Bar)
Establishment Number # 605227289

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 ( Fahrenhelt)				
Glas tender	Qac	50	150				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Cooler	31				
Eco cooler	26				

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 10
Repeated # ()
2:
8: No soap and paper towels at hand washing sink. Trashcan was blocking hand
washing sink.
21: Lemon and limes do no have properly date marking.
26: Ware washing is not working properly. Sanitizer is low.
35: Lemon and lime was not in original container and not labeled.
46: Ware washing is not properly working. Sanitizer is low and washing temp is
low
52: Dumpster door is open.
53: Ceiling tile is stained. Light fixture has something that splattered from the bar.
55: Current permit is not posted.
56: Current inspection is not posted.

<sup>&</sup>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 Information



Establishment Name: Springhill Suites (Bar)	
Establishment Number: 605227289	
Comments/Other Observations	
1: 3: 4: 5: 6: 7: 9: 10: 11: 12: 13: 14:	
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57:	
57. 58:	
***See page at the end of this document for any violations that could not be displayed in this space.	
Additional Comments	
Additional Commonto	

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Springhill Suites (Bar) Establishment Number: 605227289	
Comments/Other Observations (contid)	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
See last page for additional comments.	

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Establishment Name: Springhill Suites (Bar)	
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Sources	
Source Type:	Source:
Additional Comments	