# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

12																	<b>^</b>		
Establishment Name			Flying Saucer Restaurant O Fermer's Market Food Unit																
Addr	ess				1400 N. Ger	rmantown Pkw	y, STE114					.,,	201011		Generity.	O Temporary O Seasonal			
City					Cordova		Time in	01	L:0	QF	M	A	M/P	м ті	me ou	ut 03:00: PM AM / PM			
Insp	ectic	n Da	te		02/22/202	23 Establishment #		_				_	d 0						
			spect		Routine	O Follow-up	O Complaint			O Pr			-		Cor	nsultation/Other			
Risk	Cat	egon	, ·		<b>O</b> 1	<u>20</u> 2	03			04				Fo	low-	up Required 🕱 Yes <b>O</b> No Number of S	eats	13	0
		R														I to the Centers for Disease Control and Preven control measures to prevent illness or injury.			
					one management					_				_		INTERVENTIONS			
				elgnet					ite na							ach Item as applicable. Deduct points for category or subcate			
100	in ci	ompili	nce	_	OUT=not in complian Comp	ce NA=not applicable	NO=not observe	cos	R			riecie	d on-s	ne dun	ng ins	pection R*repeat (violation of the same code provisi Compliance Status		R	WT
$\mapsto$		ουτ	NA	NO	Dostas is abases o	Supervision resent, demonstrates k	noutoday and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	0	0	NA	110	performs duties		nowledge, and	0	0	5		1				Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
2	0	2	nua	NO	Management and f	Employee Health ood employee awarene	ss; reporting		0	5	"	IN	ОЛТ	O NA	NO	Cooling and Holding, Date Marking, and Time as	_		
$\rightarrow$	8	0	NA			iction and exclusion	-	0	0	Ľ	48			0		Public Health Control  Proper cooling time and temperature	_		
4	X	0	NA	0	Proper eating, tasti	ng, drinking, or tobacco	use	0	0	5	19	懓		0	-	Proper hot holding temperatures	0	0	
	IN	OUT	NA	NO	Preventi	eyes, nose, and mouth ng Contamination by			0	-	20 21	12	8	8	0	Proper cold holding temperatures Proper date marking and disposition	00	8	5
_	0 鼠	<u>宗</u>	0		Hands clean and p No bare hand contain	roperly washed act with ready-to-eat for	ods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
		3	0	0	alternate procedure Handwashing sinks	es followed s properly supplied and	accessible		0	2		IN	OUT		NO	Consumer Advisory Consumer advisory provided for raw and undercooked	_	_	
	IN		NA	NO	Food obtained from	Approved Source		0		_	23	O IN	义 OUT	O NA	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	×	Food received at p	roper temperature	restord		0	5	24	-	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	0	0	X	0	Required records a	ition, safe, and unadulte wailable: shell stock tag		6	0	Ť	F	IN	OUT	NA	NO	Chemicals			
			NA	NO		tion from Contamin	ation				25	X		0		Food additives: approved and properly used	0	0	5
13 14		00	0		Food separated an Food-contact surfa	d protected ces: cleaned and saniti	zed	8	0	4 5	26	<u>実</u> IN	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
15	2	0			Proper disposition served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.							_												
										ETA				_		i ananinana) ana kujaran astara una raam			
				00	Find in compliance	liance Status	COS=corre		n-site	during						R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
21	_	OUT	Dect			Food and Water							UT			Utensils and Equipment			
2	•	0	Wate	r and	ice from approved	source		0	0	2	4	5	54 L L			nfood-contact surfaces cleanable, properly designed, and used	0	٥	1
30	_	OUT	varie	ince c		zed processing method mperature Control	5		0	-		_	-			g facilities, installed, maintained, used, test strips	0	٥	1
3	۱	0	Prop contr		ling methods used;	adequate equipment for	or temperature	0	0	2	4	_	嵐 N NUT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
3:	_				properly cooked for thawing methods us			8	8	1	_					I water available; adequate pressure stalled; proper backflow devices	0	8	2
3	_	0	<u> </u>		eters provided and a	accurate		ŏ	ō	1	5	0	0 8	iewag	e and	waste water properly disposed	0	0	2
35	5	OUT XX	Food	Inmo		Identification	ords available	0	0	1	-					es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
				, prop		f Food Contaminatio		-	Ŭ	-			-	-	·	ities installed, maintained, and clean	0	0	1
30	3	0	Insec	ts, ro	dents, and animals	not present		0	0	2	5	4	0 A	dequa	nte ve	ntilation and lighting; designated areas used	0	0	1
37	7	0	Cont	amina	ition prevented duri	ng food preparation, sto	orage & display	0	0	1		0	TUK			Administrative items			
31		-	-		leanliness	and stored		0	0	1					-	nit posted inspection posted	0	0	0
4	)	0	Was	iping cloths; properly used and stored /ashing fruits and vegetables					1	Ľ	~	<u> </u>	1004.10	COL.	Compliance Status	YES		WT	
4	_		In-us		nsils; properly store				0			7				Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
4	_	00	Uten Singi	sils, e e-use	quipment and linen /single-service artic	s; properly stored, dried les; properly stored, us	i, handled ed		0	1	5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	00	Ř	0
4					ed properly				0										
servi	ce es	tablis	hmer	t perm	sit. Items identified as	constituting imminent he	alth hazards shall be	e corre	cted i	mmed	iately	or op	eration	ns shall	l ceas	Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi	t in a c	onsp	cuous
						ort in a conspicuous mann 14-708, 68-14-709, 68-14-71				t a he	anng i	regard	ling th	is repo		Sling a written request with the Commissioner within ten (10) days	of the	date	of this
	/	Z	Z		M		02/2	22/2	023	3		$\subset$	$\geq$	$\leq$	مان ر	Grand (	)2/2	2/2	023
Sigr	atur	e of	Pers	on In	Charge				[	Date	Si	gnati.	ire of	Envir	onme	ental Health Specialist			Date
_							7									ealth/article/eh-foodservice			
PH-2	267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. RDA 629																		

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	nth at the county health department.	RDA 6
1192201 (Nev. 0-10)	Please call (	) 9012229200	to sign-up for a class.	hora

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



#### Establishment Information

Establishment Name: Flying Saucer Restaurant Establishment Number #: 605189074

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.       Yes         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.       No		
twenty-one (21) years of age or older.       INO         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.       Yes         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.       No	NSPA Survey – To be completed if #57 is "No"	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.       Yes         "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.       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
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.       No	Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	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. NO	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited. NO	Garage type doors in non-enclosed areas are not completely open.	No
- INO	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoking observed where smoking is prohibited by the Act. NO	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
	Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
	[							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Freezer	0				
Refrigerator	20				

Food Temperature	pod Temperature				
Decoription	State of Food	Temperature (Fahrenheit)			
Pepperoni	Cold Holding	38			
Lettuce	Cold Holding	38			
Pico degallo	Cold Holding	38			
Hummus	Cold Holding	38			
Mashed potato	Hot Holding	165			
Chilli	Hot Holding	165			
Caso	Hot Holding	165			
Avocado	Cold Holding	38			
Arugula	Cold Holding	38			
Mushrooms	Cold Holding	38			
Dices tomatoes	Cold Holding	38			
Jalapeño sauce	Hot Holding	165			
Chicken	Cold Holding	38			
Salmon	Cold Holding	38			

Total # 9

Repeated # ()

2: Employee illness policy not available . Current illness policy given to the manager for posting.

6: Educate employees about handwashing. When moving from station to station they have to wash hands before changing gloves.

8: No paper towels at the handwashing sink.

23: Consumer Advisory has to specify the hamburger on the menu that can be served well or pink.

35: Improper label of RTE cheese in the walk-in cooler. Has to be labeled once opened for 7 days. Bins under the meat slicing table was not labeled.

45: Cutting boards stained

47: Freezer door need to be cleaned. Pay attention to the handle.

51: Stained ceiling Tiles in the restrooms need to be replaced.

55: Current permit has to be posted. Permit has expired and has to be renewed within 48 hours. Please call 222-9175 for current permit.

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



### Establishment Information

Establishment Name: Flying Saucer Restaurant Establishment Number : 605189074

Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 4: 5: 6: 7: 7: 7: 7: 7: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8:	
·	
0.	
2:	
3:	
4:	
5:	
6:	
7:	
8:	
9.	
0·	
1.	
1. 9.	
Δ.	
4. <del>-</del> -	
5:	
6:	
7:	
7:	
•	
Q.	
o.	

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.

# Establishment Information

Establishment Name: Flying Saucer Restaurant Establishment Number: 605189074

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Flying Saucer Restaurant Establishment Number #: 605189074

Sources		
Source Type:	Source:	

# Additional Comments

Left safe food donation with the manager. 901 297-3784 Linda Anne. Please contact with any questions or concerns.