## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	C. C. C.		A. C.														- -	-	
Esta	blisi	hmen	t Nar		TIN ROOF -	- FD-SRV.					_	Tve	e of F	Establi	shme	O Farmer's Market Food Unit ant O Mobile	r		
Addr	ess				315 BEALE	STREET					_	.,,,				O Temporary O Seasonal			
City Memphis Time in			12	2:2	0 F	M	AJ	4/P	M Tir	me or	ut <u>12:40: PM</u> AM / PM								
Inso	ectic	on Da	te		03/31/202	22_Establishment						-	d 0						
		of In			Routine	O Follow-up	O Complaint			O Pre			_		Cor	nsultation/Other			
,		tegon			01	802	03			04		,		Fo	ilow.	up Required 🕱 Yes O No Number of S	Seats	43(	0
10.05	00				ors are food pre	paration practice	s and employee		vior	s mo				repo	ortec	to the Centers for Disease Control and Preven			
				as c	ontributing fact											control measures to prevent illness or injury.			
		(114	ırk de	algnat	ted compliance statu											INTERVENTIONS ach fiom as applicable. Deduct points for category or subcat	igory.)		
IN	in c	ompii	ance			nce NA=not applicabl	e NO=not observe		R	_	\$ <u>=</u>	recte	d on-si	ite duri	ng ins	pection R*repeat (violation of the same code provis Compliance Status	ion) COS	εT	WT
h	IN	OUT	NA	NO	com	Supervision			- 1		h	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature	000	~1	
1	黨	0				present, demonstrates	s knowledge, and	0	0	5	16	0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0		
H	IN	OUT	NA	NO	performs duties	Employee Health		_				ŏ	ŏ			Proper reheating procedures for hot holding	0	ŏ	5
	風覚	0 0				food employee aware riction and exclusion	ness; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
		OUT	NA	NO	,	od Hygienic Practi	Ce8	Ť		_	18	0	0	0	X	Proper cooling time and temperature	0		
4	ŝ	0				ing, drinking, or tobac eyes, nose, and mou		0	0	5	19 20		0 度	0	×	Proper hot holding temperatures Proper cold holding temperatures	0	00	
	IN	OUT	NA	NO	Preventi	ing Contamination						×	õ		0	Proper date marking and disposition	ŏ	ŏ	5
_	皇鼠	0 0	0		Hands clean and p No bare hand cont	roperly washed tact with ready-to-eat	foods or approved	0	0 0	5	22	0	0	×		Time as a public health control: procedures and records	0	0	
8			•	-	alternate procedure Handwashing sink	es followed s properly supplied ar	nd accessible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Food obtained from	Approved Source			0	_	23	O IN	O OUT	XXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXXX	NO	food Highly Susceptible Populations	0	0	4
10	0	0	0	*	Food received at p	roper temperature		0	0		24		0	20	110	Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>×</u>	0 0	×	0		ition, safe, and unadu available: shell stock t		0	0 0	5	-	IN	OUT	-	NO	Chemicals	-		-
H	IN	OUT	NA	-	destruction Protect	ction from Contam	Instion	ľ		_	25	0		26		Food additives: approved and properly used	0	তা	
13	0	<u>漢</u> 0	0		Food separated an	id protected ices: cleaned and sar	ditionant		8		26	N N	0	NA	·	Taxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	•
15	_					of unsafe food, return		-	0		27	0		2		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.																		
				00	T=not in compliance		COS=corre			a (.) during			ICE	3		R-repeat (violation of the same code provision)			
	_	OUT	_		Comp	pliance Status Food and Water			R		É		UT	_	_	Compliance Status Utensils and Equipment	COS	R	WT
21		0			d eggs used where	e required			0		4	_	ar Fi			nfood-contact surfaces cleanable, properly designed,	0	0	1
25	_				lice from approved obtained for special	source ized processing meth	ods	8	0	2	4	+	- 0			and used	-		
		OUT	Dree			mperature Control adequate equipmen					4	-				g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
3	1	鼠	contr		oling methods used,	, adequate equipmen	c for temperature	0	0	2	-	_	UT	0111000		Physical Facilities		<u> </u>	
3:					properly cooked for thawing methods ur			8	8	1	41	_	_			I water available; adequate pressure stalled; proper backflow devices	8	8	2
3	_	X			eters provided and a	accurate		ō	õ	1	50	2	o s	ewage	e and	waste water properly disposed	0	0	2
-		OUT				Identification	and a state	-			5	-	_			es: properly constructed, supplied, cleaned		0	1
3	2	ᇞ	F000	prop		I container, required		0	0	1	53	`	~			use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
30	8	20	Insec	ts, ro	dents, and animals		Lion	0	0	2	5	-+				intilation and lighting; designated areas used	ŏ	ŏ	1
37	,		Cont	amina	ation prevented duri	ing food preparation,	storace & disclay	0	0	1		0	UT			Administrative items			
34	_				leanliness	and the property of	cicroge a cicpic)	0	0	1	54		_	urrent	pern	nit posted	0	o	
3	_			_	ths; properly used a			0	0	1	54	5 0				inspection posted	0	0	0
4	,	OUT	was	ning t	ruits and vegetabler Proper	s Use of Utensils		0	0	-	H			_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	_				nsils; properly store		ad handlad		8	1	5					with TN Non-Smoker Protection Act ducts offered for sale	8		0
4	3	26	Sing	e-use	single-service artic	cles; propeny stored, an		0	0	1	55	5				oducts oriened for sale oducts are sold, NSPA survey completed	ŏ		Ű
4					ed properly				0										
servi	ce e	stablis	shmer	t perm	nit. Items identified as	s constituting imminent	health hazards shall be	e corre	cted i	mmedi	ately (	or ope	ration	is shall	ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permit	t in a c	onspi	icuous
						ort in a conspicuous me 14-708, 68-14-709, 68-14-				t a hea	ring n	egard	ing thi	is repo	rt by f	fling a written request with the Commissioner within ten (10) days	of the	date	of this
	7	$\langle \rangle$	~		_		03/3	31/2	022	2			Λ	_			03/3	1/2	022
Sigr	atu	re of	Pers	on In	Charge				[	Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date

	ditional food safety information can be found on our website, http://tn.g	jov/health/article/eh-foodservice ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the	e county health department. RDA 629
(19220) (1007. 0-10)	Please call ( ) 9012229200 to sig	gn-up for a class.

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

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Establishment Information						
Establishment Name: TIN ROOF - FD-SRV.						
Establishment Number #: 605244103						

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 wenty-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Fents 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)						

quipment l'emperature								
Description	Temperature (Fahrenheit)							

Food Temperature				
Description	State of Food	Temperature ( Fahrenheit		
Potato salad	Cold Holding	45		
Slaw	Cold Holding	46		

Observed Violations
Total # 15
Repeated # ()
13: Cases of beer stored on the floor in walk in cooler
20: Food items not reaching proper cold holding temperature
31:
34:
35:
36:
39:
42:
43:
45:
46:
47:
51.
52:
53:

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



#### Establishment Information

Establishment Name: TIN ROOF - FD-SRV. Establishment Number: 605244103

Comments/Other Observations	
0:         1:         2:         4:         5:         6:         7:         8:         9:         1:         2:         8:         9:         1:         2:         8:         6:         6:         7:         7:	
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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: TIN ROOF - FD-SRV. Establishment Number : 605244103

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

# Additional Comments