

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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SCORE

O Farmer's Market Food Unit Perkins Restaurant Permanent O Mobile Establishment Name Type of Establishment 1340 S. Germantown Pkwy

O Temporary O Seasonal Address

Germantown Time in 10:40 AM AM / PM Time out 11:30; AM City 06/27/2022 Establishment # 605087314 Embargoed 000 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 186 Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4 =in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=0	com	ecter	1
					Compliance Status	cos	R	WT	10			•
	IN	OUT	NA	NO	Supervision				П	Т	IN	ĺ
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	١,	16	×	
	IN	OUT	NA	NO	Employee Health					17	õ	ı
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$	1 1	1		ĺ
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	
	IN	ОИТ	NA	NO	Good Hygienic Practices				17	18	災	ĺ
4	0	286		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 13	19	玄	ĺ
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		1 [3	200	1	ĺ
		OUT	NA	NO	Proventing Contamination by Hands				1 [3	21	×	ĺ
6	黨	0		0	Hands clean and properly washed	0	0		ΙĮ	22	0	ĺ
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H		IN	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [23	×	ĺ
	IN	OUT	NA	NO	Approved Source				Ľ	-3	~	Į
9	黨	0			Food obtained from approved source	0	0		П		IN	į
10	0	0	0	×	Food received at proper temperature	0	0		ΙŒ	14	0	ĺ
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	"	_	l
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	
		OUT	NA	NO	Protection from Contamination				1 [3	25	0	ĺ
13	Ŕ	0	0		Food separated and protected	0	0	4] [3	26	ĸ	į
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ıΓ	Т	IN	ĺ
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[27	0	

	Compliance Status		cos	R	WT			
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰
	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	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
22	0	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	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

ns, chemicals, and physical objects into foods.

		AUX	G00		
		OUT-not in compliance COS-com Compliance Status	COS		_
	TOUT		000	I.K.	
28	0		0		-
29	18	Pasteurized eggs used where required Water and ice from approved source	_	0	_
30	8	Variance obtained for specialized processing methods	8	8	H
30	OUT	Food Temperature Control			
	001		_		_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	243	Personal cleanliness	×	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	0	Gloves used properly	0	0	

specti		R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

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

Date

06/27/2022

06/27/2022

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Perkins Restaurant
Establishment Number # 1605087314

NSPA Survey – To Age-restricted venue do	be comple	ted if #57	is "No"
Age-restricted venue do	es not affirmativ	ely restrict ac	cess to its

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Conveyor rack dishwasher 3 compartment sink	Chlorine Quaternary	100 300	120 110				
•	Quatornary						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	40				
Walk in freezer	20				
Cooler	41				
Cooler	37				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Egg	Cooking	145			
Sausage	Hot Holding	147			
Tomatoes	Cooling	52			
Lettuce	Cold Holding	43			
Ham	Cold Holding	37			
Turkey	Cold Holding	40			
Onions	Cold Holding	41			
Spinach	Cold Holding	40			
Oatmeal	Cold Holding	177			
Grits	Hot Holding	176			
Chicken noodle	Hot Holding	160			
Potato soup	Hot Holding	155			
Tomato basil	Hot Holding	147			
Cut melons	Cooling	49			
Lettuce	Cold Holding	43			

Observed Violations							
Total # 3							
Repeated # ()							
4: Cook drinking in prep area by the stove							
38: Two cooks missing proper hair restraints							
54: Personal drinks must be consumed in a designated area away from food							
operations							

[&]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 Number: 605087314 Comments/Other Observations 1: 2: 3: 5: 6: 7: 8: 9:
Comments/Other Observations
1: 2: 3:
Z: 3:
3.
E.
5. 6·
0. 7·
7 . 8·
g.
10: (NO): No food received during inspection.
11:
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
13: ` ´
14:
15 :
16 :
17: (NO) No TCS foods reheated during inspection.
18:
19 :
20:
21:
22: (NA) No food held under time as a public health control.
23: 24:
24:
25: (NA) Establishment does not use any additives or sulfites on the premises. 26:
20. 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57: (NA) Establishment is not required to have a variance of HACCF plan, performs no special processes.
57. 58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Perkins Restaurant	
Establishment Number: 605087314	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information		
Establishment Name: Perkins Restaurant		
Establishment Number #: 605087314		
Sources		
Source Type: Food	Source:	US Foods
Source Type:	Source:	
Additional Comments		