

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 200

O Farmer's Market Food Unit Frida's Restaurant FD Remanent O Mobile Establishment Name Type of Establishment 1718 Madison Ave. O Temporary O Seasonal Address Memphis Time in 03:00 PM AM / PM Time out 03:05: PM AM / PM City 06/08/2022 Establishment # 605241528 Embargoed 0 Inspection Date 日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Follow-up Required

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=c	errecte	d on-si	ite duri	ing ins	pection Reres
					Compliance Status	COS	R	WT						Compliance
		оит	NA	NO	Supervision					IN	OUT	NA	NO	Cooking and Robe Control For
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	0	0	0	400	Proper cooking time an
	IN	OUT	NA	NO	Employee Health		-		1	-	ŏ	XX.	-	Proper reheating proces
2	- NC	0			Management and food employee awareness; reporting	0	0			Ť	Ť	-	Ť	Cooling and Holding
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Publi
	IN	OUT	NA	NO	Good Hygienic Practices				1	0	0	X	0	Proper cooling time and
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	2	0	0	0	Proper hot holding temp
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	125	0	0		Proper cold holding tem
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	0	0	786	0	Proper date marking an
6	巡	0		0	Hands clean and properly washed	0	0		2	0	0	×	0	Time as a public health
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5			_		_	·
-			_	_	alternate procedures followed	_	_	_		IN	OUT	NA	NO	Cons
8	-	0	NIA.	LUS.	Handwashing sinks properly supplied and accessible	0	0	2	2	0	ΙoΙ	30		Consumer advisory pro
Ţ		OUT	NA	NO	Approved Source	-			-					food
9	黨		_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susc
10	0	0	0	2%	Food received at proper temperature	0	0	5	12	1 80	lοl	0		Pasteurized foods used
11	×	0			Food in good condition, safe, and unadulterated	0	0	l ° I	Ľ		Ŭ	_		T GOICGI ECG 100GD GOCG
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	•
	IN	OUT	NA	NO	Protection from Contamination				2:		0	3%		Food additives: approve
13	Ä	0	0		Food separated and protected	0	0	4	2	黨	0			Toxic substances prope
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance w
15		0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	0	0	×		Compliance with varian HACCP plan

О3

=cor	corrected on-site during inspection R=repeat (violation of the same code provision)								
					Compliance Status	COS	R	WT	
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods				
16		0	0	×	Proper cooking time and temperatures	0	0	5	
17	0	0	X	0	Proper reheating procedures for hot holding	0	0	9	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control				
18	0	0	X	0	Proper cooling time and temperature	0	0		
19	X	0	0	0	Proper hot holding temperatures	0	0		
20	243	0	0		Proper cold holding temperatures	0	0	5	
21	0	0	786	0	Proper date marking and disposition	0	0		
22	0	0	\mathbb{X}	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	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0		X		Food additives: approved and properly used	0	0	5	
26	菜	0			Toxic substances properly identified, stored, used	0	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

O Yes 疑 No

		OUT=not in compliance COS=com	GOO		
		Compliance Status	COS		
	TOUT		1000		
28	0	Pasteurized eggs used where required	0	0	1
29	ŏ	Water and ice from approved source	ŏ	ŏ	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	Ж	0	1
38	0	Personal cleanliness	0	0	1
39	180	Wiping cloths; properly used and stored	120	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	200	Utensils, equipment and linens; properly stored, dried, handled	黨	0	1
43	100	Single-use/single-service articles; properly stored, used	100	0	1
44	0	Gloves used properly	0	0	1

specti		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	題	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	0	Current permit posted	0	0	П
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	

er. You have the right to request a hi sin ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

06/08/2022

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Signature of Person In Charge

PH-2267 (Rev. 6-15)

Date

Date

**** 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: Frida's Restaurant FD
Establishment Number #: | 605241528

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.	Т
"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.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
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)				
3 compartment sink SSDC	Autochlor Autochlor	100 100					

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Prep Cooler	38				
Walk in cooler	38				
Freezers	0				

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Fajita Mix	Cooking	189					
Steak Fajita	Cooking	189					
Rice	Hot Holding	189					
Refried Beans	Hot Holding	180					
Ground Beef	Hot Holding	178					
Chicken	Hot Holding	180					
Guacamole	Cold Holding	38					
Tomatoes	Cold Holding	38					

Observed Violations							
Total # 5							
Repeated # 0							
37: Uncovered food items in prep cooler							
39: Improperly stored wiping cloths							
42: Improperly stored clean utensils							
43: Improperly stored single service items(carry out containers)							
46: No test strips							

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

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Establishment Information



omments/Other Observations	

Additional Comm	ents				
See last page	e for addition	onal comm	ents.		

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

Establishment Name: Frida's Restaurant FD					
Establishment Number: 605241528					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
see last page for additional comments.					

Establishment Information

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Establishment Name: Frida's Restaurant FD				
Establishment Number #:	605241528			
Sources				
Source Type:	Food	Source:	US. Foods, PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comments				