

TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

86

Establishment Name		MARTIN'S FOOD CATERING		Type of Establishment		<input type="radio"/> Farmer's Market Food Unit <input type="radio"/> Permanent <input checked="" type="radio"/> Mobile <input type="radio"/> Temporary <input type="radio"/> Seasonal	
Address		3782 GLENBUREE					
City		Memphis		Time in		12:50 PM	
				AM / PM		Time out	
						01:55: PM	
Inspection Date		05/19/2022		Establishment #		605262978	
				Embargoed		000	
Purpose of Inspection		<input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Consultation/Other					
Risk Category		<input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 4		Follow-up Required		<input checked="" type="radio"/> Yes <input type="radio"/> No	
						Number of Seats	
						0	

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public Health Interventions** are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COB or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance		OUT=not in compliance		NA=not applicable		NO=not observed		COS=corrected on-site during inspection			R=repeat (violation of the same code provision)		
Compliance Status								COS	R	WT			
	IN	OUT	NA	NO	Supervision								
1	O	X			Person in charge present, demonstrates knowledge, and performs duties			O	O	5			
	IN	OUT	NA	NO	Employee Health								
2	X	O			Management and food employee awareness; reporting			O	O				
3	X	O			Proper use of restriction and exclusion			O	O	5			
	IN	OUT	NA	NO	Good Hygienic Practices								
4	X	O		O	Proper eating, tasting, drinking, or tobacco use			O	O				
5	X	O		O	No discharge from eyes, nose, and mouth			O	O	5			
	IN	OUT	NA	NO	Preventing Contamination by Hands								
6	X	O		O	Hands clean and properly washed			O	O				
7	O	O	O	X	No bare hand contact with ready-to-eat foods or approved alternate procedures followed			O	O	5			
8	X	O			Handwashing sinks properly supplied and accessible			O	O	2			
	IN	OUT	NA	NO	Approved Source								
9	X	O			Food obtained from approved source			O	O				
10	O	O	O	X	Food received at proper temperature			O	O				
11	X	O			Food in good condition, safe, and unadulterated			O	O	5			
12	O	O	X	O	Required records available: shell stock tags, parasite destruction			O	O				
	IN	OUT	NA	NO	Protection from Contamination								
13	X	O	O		Food separated and protected			O	O	4			
14	X	O	O		Food-contact surfaces: cleaned and sanitized			O	O	5			
15	X	O			Proper disposition of unsafe food, returned food not re-served			O	O	2			

Compliance Status								COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16	O	O	O	X	Proper cooking time and temperatures			O	O	
17	O	O	X	O	Proper reheating procedures for hot holding			O	O	5
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control					
18	O	O	X	O	Proper cooling time and temperature			O	O	
19	O	O	O	X	Proper hot holding temperatures			O	O	
20	X	O	O		Proper cold holding temperatures			O	O	
21	O	O	X	O	Proper date marking and disposition			O	O	5
22	O	O	X	O	Time as a public health control: procedures and records			O	O	
	IN	OUT	NA	NO	Consumer Advisory					
23	O	O	X		Consumer advisory provided for raw and undercooked food			O	O	4
	IN	OUT	NA	NO	Highly Susceptible Populations					
24	O	O	X		Pasteurized foods used; prohibited foods not offered			O	O	5
	IN	OUT	NA	NO	Chemicals					
25	O	O	X		Food additives: approved and properly used			O	O	
26	O	X			Toxic substances properly identified, stored, used			O	O	5
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	O	O	X		Compliance with variance, specialized process, and HACCP plan			O	O	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance		COS=corrected on-site during inspection			R-repeat (violation of the same code provision)		
Compliance Status					COS	R	WT
	OUT	Safe Food and Water					
28	<input type="radio"/>	Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>	1
29	<input type="radio"/>	Water and ice from approved source			<input type="radio"/>	<input type="radio"/>	2
30	<input type="radio"/>	Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Temperature Control					
31	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>	2
32	<input type="radio"/>	Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>	1
33	<input type="radio"/>	Approved thawing methods used			<input type="radio"/>	<input type="radio"/>	1
34	<input checked="" type="radio"/>	Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>	1
	OUT	Food Identification					
35	<input type="radio"/>	Food properly labeled; original container; required records available			<input type="radio"/>	<input type="radio"/>	1
	OUT	Prevention of Food Contamination					
36	<input type="radio"/>	Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>	2
37	<input type="radio"/>	Contamination prevented during food preparation, storage & display			<input type="radio"/>	<input type="radio"/>	1
38	<input type="radio"/>	Personal cleanliness			<input type="radio"/>	<input type="radio"/>	1
39	<input type="radio"/>	Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>	1
40	<input type="radio"/>	Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>	1
	OUT	Proper Use of Utensils					
41	<input type="radio"/>	In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	1
42	<input type="radio"/>	Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	1
43	<input type="radio"/>	Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	1
44	<input type="radio"/>	Gloves used properly			<input type="radio"/>	<input type="radio"/>	1

Compliance Status					COS	R	WT
	OUT	Utensils and Equipment					
45	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	1
46	<input checked="" type="radio"/>	Warewashing facilities; installed, maintained, used, test strips			<input type="radio"/>	<input type="radio"/>	1
47	<input checked="" type="radio"/>	Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	1
	OUT	Physical Facilities					
48	<input type="radio"/>	Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	2
49	<input type="radio"/>	Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	2
50	<input type="radio"/>	Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	2
51	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	1
52	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	1
53	<input checked="" type="radio"/>	Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	1
54	<input type="radio"/>	Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	1
	OUT	Administrative Items					
55	<input checked="" type="radio"/>	Current permit posted			<input type="radio"/>	<input type="radio"/>	0
56	<input type="radio"/>	Most recent inspection posted			<input type="radio"/>	<input type="radio"/>	
		Compliance Status			YES	NO	WT
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act			<input checked="" type="radio"/>	<input type="radio"/>	
58		Tobacco products offered for sale			<input type="radio"/>	<input type="radio"/>	0
59		If tobacco products are sold, NSPA survey completed			<input type="radio"/>	<input type="radio"/>	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. Sections 68-14-701, 68-14-702, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

 _____ Signature of Person in Charge	05/19/2022 _____ Date	 _____ Signature of Environmental Health Specialist	05/19/2022 _____ Date
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**** 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:	MARTIN'S FOOD CATERING
Establishment Number #:	605262978

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 (Fahrenheit)
3 comp sink			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 7

Repeated # 0

- 1: Owner does not know how to use test strips and the use of bleach.
- 26: No sanitizer on unit.
- 34: Thermometers are not working in freezer and cooler.
- 46: No test strips on site.
- 47: Exterior equipment is dirty.
- 53: Shelving loose from ceiling.
- 55: Permit expired

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Establishment Information

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Establishment Number : 605262978

Comments/Other Observations

2: (IN): An employee health policy is available.
3:
4: (IN) Employee drinking from an approved container which is stored properly.
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
6: (NO) No workers present during inspection.
7: (NO) No food workers present during the inspection.
8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
9: Sams
10: (NO): No food received during inspection.
11: (IN) All food was in good, sound condition at time of inspection.
12: (NA) Shell stock not used and parasite destruction not required at this establishment.
13: (IN) All raw animal food is separated and protected as required.
14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
15: (IN) No unsafe, returned or previously served food served.
16: (NO) No raw animal foods cooked during inspection.
17: (NA) No TCS foods reheated for hot holding.
18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
19: (NO) TCS food is not being held hot during inspection.
20: (NO) No TCS foods are being held cold during the inspection.
21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
22: (NA) No food held under time as a public health control.
23: (NA) Establishment does not serve animal food that is raw or undercooked.
24: (NA) A highly susceptible population is not served.
25: (NA) Establishment does not use any additives or sulfites on the premises.
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57:
58:

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

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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Sams
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
Recommend operator taking a food safety course.			