#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec.	and the second	714																	
Establishment Name Address			BLUFF CITY CRAB						Fermer's Merket Food Unit     Type of Establishment     Ø Permanent     O Mobile										
			3705 MALCO WAY STE 102					O Temporary O Seasonal							/				
City			Memphis		Time in	03	3:1	5 F	M	AJ	/ / PI	и Тir	ne o	ut 04:00: PM AM / PM					
Ins	pecti	on Da	ite		10/28/20	021 Establishment #													
			spect		鼠Routine	O Follow-up	O Complaint			O Pre			-	-	Cor	nsultation/Other			
Ris	k Cal	tegor	v		01	\$E2	03			<b>O</b> 4		-		Fo	ilow-	up Required O Yes 🕄 No Number of	Seats	30	)
			isk I											repo	rtec	to the Centers for Disease Control and Preve control measures to prevent illness or injury.	ntion		
				as c	ontributing fa											INTERVENTIONS			
		(#	urik de	algnat	ted compliance st											ach item as applicable. Deduct points for category or subc	tegory.	9	
IN-in compliance OUT=not in compliance NA=not applicable NO=not obser Compliance Status					NO=not observe		R		\$=cor	recte	d on-si	ite duri	ng ins	spection R=repeat (violation of the same code prov Compliance Status		R	WT		
	IN	OUT	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charg performs duties	e present, demonstrates k	nowledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ы	
2		OUT	NA	NO		Employee Health d food employee awarene	ess: reporting	0	TOT				0			Proper reheating procedures for hot holding	_	8	°.
3	×					striction and exclusion	ioo, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control	'		
	IN	OUT	NA			Bood Hygienic Practice						0	0			Proper cooling time and temperature	0	0	
4	滅滅	8				asting, drinking, or tobacco om eyes, nose, and mouth		0	8	5		22	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	8	000	
6	IN XX		NA			nting Contamination b d properly washed	y Hands	0	0			0				Proper date marking and disposition	0		ľ
7	×		0			ontact with ready-to-eat fo	ods or approved	0	ō	5	22		0	NA		Time as a public health control: procedures and records Consumer Advisory	0	0	
8	×	0	NA	LIN.		nks properly supplied and	accessible	0	0	2	23	0	0	12	no	Consumer advisory provided for raw and undercooked	0	0	4
9	黨	0	NA			Approved Source rom approved source			0			IN	OUT	NA	NO	food Highly Susceptible Populations			
	0 X		0	×		t proper temperature indition, safe, and unadult	erated	8	0	5	24	X	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	0	×	0	Required record destruction	is available: shell stock tag	gs, parasite	0	0			IN	OUT	NA	NO	Chemicals		<u> </u>	_
13	IN (X)		NA	NO		and protected	ation	0			25	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	X	ŏ	ŏ		Food-contact su	rfaces: cleaned and sanit		ŏ	ŏ		_		OUT	NA	NO	Conformance with Approved Procedures	Ľ		
15	X	0			Proper disposition served	on 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
				Goo	d Retail Prac	tices are preventive	measures to co	ntro	l the	intre	duc	tion	of a	atho	oens	, chemicals, and physical objects into foods.			
										et Al			-						
				00	Tenot in complianc	e mpliance Status	COS=corre	cted o		during						R-repeat (violation of the same code provision) Compliance Status	Icos		WT
		OUT	_		Saf	e Food and Water			· · ·			0	υτ			Utensils and Equipment		1~1	
_	28 29	0	Wate	er and	ed eggs used whe lice from approv	ed source		0		2	4	5 (				infood-contact surfaces cleanable, properly designed, and used	0	0	1
;	90	O OUT		ince c		ialized processing method Temperature Control	5	0	0	1	4	5 0	o  v	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
;	и	0	Prop		oling methods us	ed; adequate equipment f	or temperature	0	0	2	47	_	O N UT	lonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
-	32		Plant	t food	properly cooked			0	0		48	5 0	ΟH			f water available; adequate pressure	0		2
	33 14				thawing methods eters provided an			0	0	1	49	_	_			stalled; proper backflow devices	0	0	2
		OUT				od identification					51	_	-			es: properly constructed, supplied, cleaned	ŏ	0	1
;	35			i prop		inal container; required re-		0	0	1	53			-		use properly disposed; facilities maintained	0	0	1
	6	OUT	_	ts ro	dents, and anim	n of Food Contamination als not present	on	0	0	2	5	_	-			lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
	97	-	-	-	-	during food preparation, st	orage & display	0	0	1	F	+-	UT			Administrative Items	+		
	38				leanliness	uning lood preparation, se	orage o disbray	0	0	-	54		_	ument	Deco	nit posted	0	0	
-	39	Ó	Wipi	ng clo	ths; properly use			0	0	1			_		-	inspection posted	0	0	0
-	10	OUT		hing fi	ruits and vegetat Prop	cies oor Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act	YES	NO	WT
_	11				nsils; properly sto outprent and lin	ored ens; properly stored, dried	1 bandled	8	8		5					with TN Non-Smoker Protection Act ducts offered for sale	8	8	0
-	13	0	Singl	e-use	stangle-service a ed properly	rticles; properly stored, us	led	0		1	55					oducts are sold, NSPA survey completed	ŏ		Ĺ
			-			r items within ten (10) dawn -	nay result in susper-				tente		blishe	nent or	ermit.	Repeated violation of an identical risk factor may result in rev	cation	of we	ur food
ser	ice e	stablis	shmen	t perm	nit. Items identified	as constituting imminent he	with hazards shall b	e corre	cted i	mmedi	ately (	or ope	ration	is shall	ceas	e. You are required to post the food service establishment pen filing a written request with the Commissioner within ten (10) da	nit in a	consp	icuous
						18-14-708, 68-14-709, 68-14-71								_		1			
	10/				212	021						10/2	28/2	2021					
100	_	_	_					_0/2	.021	L				•	Ĥ	2	10/2		
Sig	natu	re of	Pers	on In	Charge				(	Date						ental Health Specialist	10/2		Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 625		
(nev. 0-15)	Please call (	) 9012229200	to sign-up for a class.	nor oza

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



Establishment Information						
Establishment Name: BL	UFF CITY CRAB					
Establishment Number #:	605256861					

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Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Description	Temperature (Fahrenheit)
	i

Food Temperature						
Description	State of Food	Temperature ( Fahrenheit				
Sausage	Hot Holding	140				
Shrimp	Cold Holding	41				

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



#### Establishment Information

Establishment Name: BLUFF CITY CRAB Establishment Number : 605256861

Comments/Other Observations		
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:		
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3.		
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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: BLUFF CITY CRAB

Establishment Number : 605256861

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: BLUFF CITY CRAB Establishment Number #: 605256861

Sources				
Source Type:	Food	Source:	GFS	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments