

Establishment Name

Inspection Date

Risk Category

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 20

O Farmer's Market Food Unit Renee's Sandwich Shop Remanent O Mobile Type of Establishment

202 G. E. Patterson Ave.

O Temporary O Seasonal

Follow-up Required

Memphis Time in 10:20 AM AM / PM Time out 10:50; AM AM / PM City 08/25/2021 Establishment # 605197421 Embargoed 000

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

О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

04

status (IN, OUT, HA, HO) for each numb

10	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe)\$=∞	rrecte	d on-si	te duri	ng ins	spection
					Compliance Status	cos	R	WT						Co
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	120	0	0	0	Proper cool
	IN	OUT	NA	NO	Employee Health					0	0	0	X	Proper rehe
2	TXC	0			Management and food employee awareness; reporting	0	0							Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cool
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	0	Proper hot
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	L	20	125	0	0		Proper cold
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	XX	0	0	0	Proper date
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a p
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lo	۱°۱			OUT	NA.	NO	
8	X	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	\vdash	IN	OUT		NO	Consumer
•		OUT	NΑ	NO	Approved Source	0 0 2		23	0	0	黑		food	
9	200	0	167	110	Food obtained from approved source	0	0	\neg	Н	IN	ОИТ	NA	NO	1000
10	õ	ō	0	32	Food received at proper temperature	ŏ	ŏ	1	15	-	-	6+0	-	_
11	×		Ť		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	333		Pasteurized
12		0	Ж	0	Required records available: shell stock tags, parasite	0	0	1 I		IN	оит	NA	NO	
••	_	_		_	destruction	_		Щ	L.					
		OUT		NO	Protection from Contamination	_			25		0	X		Food additi
13	2		0		Food separated and protected	0	0	4	26					Toxic subst
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confe
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance HACCP pla

_					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	00	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	X	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

to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Γ.
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	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	10	Gloves used properly	0	0	

pect	on	R-repeat (violation of the same code provision)						
		Compliance Status	COS	R	W			
	OUT Utensiis and Equipment							
45	×	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1			
47	凝	Nonfood-contact surfaces clean	0	0	1			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	2			
49	0	Plumbing installed; proper backflow devices	0	0	2			
50	0	Sewage and waste water properly disposed	0	0	2			
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1			
53	3%	Physical facilities installed, maintained, and clean	0	0	-			
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1			
	OUT	Administrative Items			Ī			
55	題	Current permit posted	0	0	_			
56	0	Most recent inspection posted	0	0				
		Compliance Status	YES	NO	W			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	0					
58		Tobacco products offered for sale	0	0	(
59		If tobacco products are sold, NSPA survey completed	0	0				

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

08/25/2021

08/25/2021

Signature of Person In Charge

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: Renee's Sandwi				
Establishment Number # 605197421				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-S	makinat aumhai sas nat can	entruments neeted at as	any antranca	_
No amoking signs of the international Non-a	moking symbol are not con-	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vents	in non-enclosed areas are	not completely remove	d or onen	-
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	a or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	prohibited.		
Smoking observed where smoking is prohibited	I by the Act			_
and the second s	of the real			
				<u> </u>
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fat	renhelt)
	l .			
Equipment Temperature				
Description			Temperature (Fah	renheit)
-				
Food Tomorootius				
Food Temperature		State of Food	Temperature (Fah	ranhali)
Decomption		state of Food	remperature (Fan	rennen,
1				

Observed Violations	
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epeated # ()	
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7: 3:	
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5:	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Renee's Sandwich Shop		
Establishment Number: 605197421		
Comments/Other Observations		
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Additional Comments		

See last page for additional comments.

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Establishment Name: Renee's Sandwich Shop Establishment Number: 605197421					
Comments/Other Observations (cont'd)					
- Par - 12 - 7 2 - 122					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

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Establishment Name: Renee's Sandwich Shop								
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Sources								
Source Type:	Source:							
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Source Type:	Source:							
Source Type:	Source:							
Additional Comments								