TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100	1.85		e II																
4	11	744	S. Sale																
Peggy's Healthy Home Cooking												O Farmer's Market Food Unit	-						
Establishment Name							Ty;	be of E	Establ	ishme	ent Permanent O Mobile								
Address 326 S. Cleveland													O Temporary O Seasonal						
Cit	v				Memphis		Time in	0	1:5	O F	ΡМ	A	M/PI	и ті	me o	ut 02:50; PM AM / PM			
lec			late.		12/15/2	022 Establishment						_	d 0						
	pecti																		
Pu	rpose	of	nspec	tion	鼠 Routine	O Follow-up	O Complaint			OP	relimir	hary		0) Co	nsultation/Other		46	
Ris	k Ca	-		Fact	01	3 62	O 3	hake		04	-					up Required X Yes O No Number of S d to the Centers for Disease Control and Preven		46	
L																control measures to prevent illness or injury.	cion		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																		
	linin a		liance	Highe		pliance NA=not applicable			ltem							such item as applicable. Deduct points for category or subcate spection Rerepeat (violation of the same code provision)	
Ľ	NP=111 C	omp	ance			ompliance Status	le NO=not observ		R			crecse	d on-s	ne dun	ng ini	spection R*repeat (violation of the same code provisi Compliance Status	COS	R	WT
	IN	ou	T NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Robesting of Time/Temperature			
1	黨	0			Person in charge performs duties	ge present, demonstrater s	s knowledge, and	0	0	5	16	0	0	0	*	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	o	
Ļ	_	-	T NA	NO		Employee Health		~			17	Ó	Ó			Proper reheating procedures for hot holding	0	8	•
23	0 覚		-			nd food employee aware estriction and exclusion	ness, reporting	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H	_	_	T NA	NO		Good Hygienic Practi	ces	-	-	-	18	0	0	0	12	Proper cooling time and temperature	0		
4	0	0				tasting, drinking, or tobac		0	0	5		0	澎		Ő	Proper hot holding temperatures	0	0	
5			T NA			rom eyes, nose, and mou enting Contamination		0	0			12	8		0	Proper cold holding temperatures Proper date marking and disposition	8	윙	5
6	黛	0		0		nd properly washed		_	0	5	22	_	0	X		Time as a public health control: procedures and records	0	0	
7	氮	0	0	0		contact with ready-to-eat dures followed	foods or approved	0	0	•		IN	OUT	NA					
8	0		T NA			sinks properly supplied an Approved Source		0	0	2	23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
9	_		-	1 110		from approved source		0	0			IN	OUT	NA	NO	Highly Susceptible Populations			
10			0			at proper temperature ondition, safe, and unadu	dented	0	0	5	24	88	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
11	1000	0	×	0	Required recor	ds available: shell stock		6	0	ľ		IN	OUT	NA	NO	Chemicals			
Ľ				-	destruction	tection from Contam	Instion	-			25	0	0			Food additives: approved and properly used	0	о	
	0	12	0			d and protected		0	0		26	×	ŏ	-	1	Toxic substances properly identified, stored, used	ŏ		5
14	0	12	0]		urfaces: cleaned and sar		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures			
15	箴	0			served	ion of unsafe food, return	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				6	d Rotall Rea									-		, chemicals, and physical objects into foods.			
╘				GO	od Ketali Prad	tices are preventiv	e measures to co								gen	s, chemicals, and physical objects into toods.			
				-00	IT=not in complian	cé	COS=com						1CE	5		R-repeat (violation of the same code provision)			
	_		_		Co	mpliance Status				WT	ÍÈ					Compliance Status	COS	R	WT
H	28	00		teuriz	ed eggs used wi	fe Food and Water here required		0	0	1	I H		NUT	ood a	nd no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,			
	29	0	Wat	er and	d ice from appro-	ved source	- 4	0	0	2		5				and used	0	0	1
H	30	00		ance		cialized processing meth Temperature Control		0	0	1	4	6 3	18 V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
	31	0			oling methods u	sed; adequate equipmen	t for temperature	0	0	2	4		-	lonfoo	d-cor	ntact surfaces clean	0	0	1
L	32	0	Cont		properly cooke	d for hot holding		0	0	1		_	UT O ⊢	iot and	f colr	Physical Facilities I water available; adequate pressure	0	o	2
<u> </u>	33	1	App	roved	thawing method	ls used		ŏ	ŏ	1	_	_	-			stalled; proper backflow devices	Õ	Ō	2
	34			mom	eters provided a			0	0	1						waste water properly disposed			2
E	96	ou	_	4		ood identification	essente esseñable				. –	_				es: properly constructed, supplied, cleaned	0	0	1
L	35	00		a prog		ginal container; required		0	0	1	ᄂ		-	-	-	use properly disposed; facilities maintained ilities installed, maintained, and clean	0		
E	36	12	-	cts n	odents, and anin		tion	0	0	2			-			entilation and lighting; designated areas used	0	0	1
⊢			<u>+</u>					-			Ιŀ	-	-		510 40		-	-	
⊢	37	0				during food preparation,	storage & display	0	0	1			TUK			Administrative items			
-	38 39	-			cleanliness oths: properly us	ad and storad		0	0	1						nit posted inspection posted	0	읭	0
_	40				fruits and vegeta				ŏ		١۴	× 1 4	<u>no 14</u>	100610	PC/CITL	Compliance Status			WT
		ou				per Use of Utensils						-				Non-Smokers Protection Act			
	41 42				ensils; properly si equipment and li	nens; properly stored, dr	ied, handled	6	8	1	5	8				with TN Non-Smoker Protection Act oducts offered for sale	1 No	허	0
_	43 44				e/single-service sed properly	articles; properly stored,	used	8	8	1	5	9	T	tobac	co pr	roducts are sold, NSPA survey completed	0	0	
Ξ																			
	ure to		ishme	nt pen	mit. Items identifie	d as constituting imminent	health hazards shall b	e com	icted i	immed	Siately	or op	eration	ns shal	l ceas	Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment permi	t in a c	onsp	icuous
			ost the	most	recent inspection	report in a conspicuous ma	anner. You have the rid	the to a	eque	st a he	aring	regard	ling thi	is repo	rt by I	filing a written request with the Commissioner within ten (10) days	s of the	date	of this
ma	mer a	nd p		ms 68-		68-14-708, 68-14-709, 68-14						-							
ma	mer a	nd p		ons 68			-711, 68-14-715, 68-14-7	16, 4-5	-320.	2			N	$\overline{\mathbf{T}}$	Λ	Int	10/4	F /0	000
rep	ort. 1	nd p	section et al	/	-14-703, 68-14-706,			16, 4-5	-320.		_	N	γ.	Ú	Λ		12/1	.5/2	-
rep	ort. 1	nd p	section et al	/	14-703, 68-14-706,	68-14-708, 68-14-709, 68-14	-711, 68-14-715, 68-14-7 12/:	10, 4-4 L5/2	2022	Date		gnatu	/	Envir		ental Health Specialist	12/1	.5/2	022 Date
rep	ort. 1	nd p	section et al	/	14-703, 68-14-706,	**** Additional food sa	-711, 68-14-715, 68-14-7 12/: fety information car	16, 4-5 L5/2	-328. 2022	Date on ou	ur wel	gnati, bsite,	are of http	Envir	jow/h		12/1	.5/2	-

PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mo	nth at the county health department.	RDA 62
(Net: 0-15)	Please call () 9012229200	to sign-up for a class.	nor de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Peggy's Healthy Home Cooking Establishment Number #: 605221307

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink		200						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Deli cooler 1	34
Refrigerator 1	22
Display cooler	32
Refrigerator 2	35

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Sweet potatoe yams	Hot Holding	152			
Greens	Hot Holding	176			
Mac and cheese	Hot Holding	147			
Pinto beans	Hot Holding	167			
Chicken and gravy	Hot Holding	140			
Salisbury steak	Hot Holding	150			
Fried chicken breast	Hot Holding	145			
Pork chops	Hot Holding	101			
Fried fish	Hot Holding	101			
Mash potatoes	Hot Holding	132			
Okra	Hot Holding	127			
Cabbage	Hot Holding	154			

Observed Violations

Total # 15

Repeated # ()

2:

8: No paper towels at hand washing station. Als untensils are in the handwashing sink.

13: Food products are stored in trash bags in a cooler. (Greens). Food not properly separated and protected. Raw okra stored on top of raw chicken. 14: Del cutting board needs to be replaced.

19: Chicken breast and fried fish below hot holding temp.

21: No date marking on item in the refrigerator.

33: Fish fillets setting in standing ice water in a container .

34: Thermometers missing in 3 refrigerators

35: No labels on containers of sugar and flour.

36: Gnats in the kitchen

43: Single serve items not properly stored.

46: 3 compartment sink not properly setup. No sanitizing agent used. No test strips also

55: .

55:

56:

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Establishment Information

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Comments/Other Observations	
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***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.

Establishment Information

Establishment Name: Peggy's Healthy Home Cooking Establishment Number : 605221307

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources				
Source Type:	Food	Source:	Gordons	
Source Type:	Water	Source:	Mlgw	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Hand out the safe food donation.