TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

1310	1.0	11	15																	
			1. Contraction of the second															_		
	1000	THEFT	<i>.</i>													O Fermer's Market Food Unit		ſ		
Estab	Seb				HYATT PLA	CE - FD-SRV.										Permanent O Mobile	9	L	1	
Establishment Name 1220 PRIMACY PARKWAY							Typ	be of E	Establi	ishme	ent Sac Permanent O Mobile									
Addre	55						-									O Temporary O Seasonal				
City					Memphis		Time in	09	9:0	0 A	۱M	A	M/P	M Th	me o	ut 09:45; AM AM / PM				
,					00/18/202	23 Establishment #														
Inspe	ctio	n Da	ate		09/10/202	Establishment #	00324270	2		_			d 0	00						
Purpo	se	of In	spec	tion	Routine	O Follow-up	O Complaint			O Pr	elimir	nary		c	Cor	nsuitation/Other				
Risk (Cat	egor	v		01	122	03			04				Fo	-woll	up Required O Yes 🕱 No	Number of 8	Seats	49	
		-	-													to the Centers for Disease Co		tion		
				as c	contributing facto	ors in foodborne ill	iness outbreak	s. P	ubli	c He	aith	Inte	rven	tions	are	control measures to prevent i	liness or injury.			
																INTERVENTIONS				
				algna					101.1							ach liem as applicable. Deduct points				
IN-1	n co	ompili	ance			iance Status	NO=not observe	cos	R		<u>s=</u>	mecte	d on-s	ite dun	ng int	spection R=repeat (violation o Compliance Status	If the same code provis	on) COS	R	WT
1	N	OUT	NA	NO		Supervision						IN	our	NA	NO	Cooking and Reheating of Tin	ne/Temperature		_	
1 8	8	0	-		Person in charge pr	esent, demonstrates k	nowledge, and	0	0	5						Control For Safety (TC				
		-	NA	NO	performs duties	Employee Health	-		-			00				Proper cooking time and temperature Proper reheating procedures for hot		0	8	5
						Employee Health od employee awarene	iss; reporting	0	ο		H	1				Cooling and Holding, Date Mart		-	-	_
2 2	ĸ	0	1		Proper use of restri	ction and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Co				
	N	OUT	NA	NO	Goo	d Hygionic Practice					18	_	0	0	12	Proper cooling time and temperature		0	0	_
4 8	K					ng, drinking, or tobacco		0	0	5		8			0	Proper hot holding temperatures		0	0	
	K	0	NA			eyes, nose, and mouth og Contamination b		0	0	_	20		8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	윙	5
6 }	K	0		0	Hands clean and pr	operly washed	-	0	0		22	-	o	×		Time as a public health control: proc	dures and records	0	o	
78	ĸ	0	0	0	No bare hand conta alternate procedure	ct with ready-to-eat for s followed	ods or approved	0	0	5		IN	OUT		NO	Consumer Advise		-	-	
83	K	0			Handwashing sinks	properly supplied and	accessible	0	0	2	23	_	0	12		Consumer advisory provided for raw		0	0	4
	NK	001	NA	NO	Food obtained from	Approved Source		0	0		H	IN	OUT		NO	food Highly Susceptible Pop	wistions	-	-	
10 (51	0	0	122	Food received at pr			ŏ	0		24	_	0	88		Pasteurized foods used, prohibited fo		0	0	
11 3	_			_		tion, safe, and unadulte vailable: shell stock tag		0	0	5	1			_		Pasteurized loods used, prohibited in	ods not onered	•	<u> </u>	9
12 (۶l	0	22	0	destruction	valiable, shell stock taş	parasite	0	0			IN	OUT		NO	Chemicals				
49.5	N	OUT	NA	NO		tion from Contamin	ation				25		8	0	J	Food additives: approved and proper		0	힂	5
13 3 14 3		8	0		Food separated and Food-contact surface	s protected ses: cleaned and saniti	zed	6	0	4	-	N N		NA	NO	Toxic substances properly identified, Conformance with Approve		0	0	_
15 8	8	0	-		Proper disposition of	of unsafe food, returned	d food not re-	0	-	2	127	0	0	8		Compliance with variance, specialize		0	0	5
ĽĽ	~	÷			served			Ŭ	Ŭ	-	<u> </u>	Ŭ	Ŭ	\sim		HACCP plan		Ŭ	Ŭ	-
				Goo	d Retail Practic	es are preventive i	measures to co	ntro	l the	intr	odu	ction	ofp	atho	gens	, chemicals, and physical obje	cts into foods.			
						-		200			1 81		TICE		-					
				00	T=not in compliance		COS=corre									R-repeat (violation of the	same code provision)			
	_	OUT	_			liance Status ood and Water		COS	R	WT			N IT I		_	Compliance Status Utensils and Equipment		COS	R	WT
28	ť		_	leurize	ed eggs used where			0	0	1	E		NUT F	ood ar	nd no	onfood-contact surfaces cleanable, pro	perly designed.	0		
29		0	Wat	er and	d ice from approved s	source		0	0	2	Ľ	5	× .	onstru	cted,	and used		0	0	1
30	_	OUT	Varia	ance		ed processing method perature Control	5	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used	l, test strips	0	0	1
31	1	0	Prop	xer co	oling methods used;	adequate equipment fi	or temperature	0	0	2	4	7	0 1	lonfoo	d-cor	ntact surfaces clean		0	0	1
	4	-	cont									_	TUK			Physical Facilities				
32	+				d properly cooked for thawing methods us			8	0	1		_	-			f water available; adequate pressure stalled; proper backflow devices			응	2
34	+	ŏ			eters provided and a			ŏ	ō	1			_			waste water properly disposed		ŏ	_	2
	-	OUT			Food	Identification			_		5	Я	0 T	oilet fa	scilitie	es: properly constructed, supplied, cle	aned	0	0	1
35		0	Foo	d prop	and a labor the standard scheme				1 - 1	1	1 4								0	1
		~	l' ~~		peny labeled; original	container; required rec	cords available	0	0	יו	1	2	o G	Sarbag	e/ret	use properly disposed; facilities maint	ained	0		1
36	ţ	OUT				container; required rec Food Contamination		0	0	-			-	-	·	use properly disposed; facilities maint ilities installed, maintained, and clean	ained	0	0	1
30	-	OUT		cts, ro		Food Contaminatio		0	0	2	5	3	0 P	hysica	al fac			-	0	
30	-	OUT	Inse	_	Prevention of odents, and animals	Food Contaminatio	ən 👘				5	3	0 P	hysica	al fac	ilities installed, maintained, and clean		0	-	
37	-	0 0 0	Inse	tamin	Prevention of odents, and animals a ation prevented during	Food Contamination	ən 👘	0	0	2	5	3 4 0	0 Р 0 А	hysica	al faci de ve	ilities installed, maintained, and clean entilation and lighting; designated area Administrative items		0	0	
		0 0 0 0	Inse Cont Pers	tamina sonal o	Prevention of odents, and animals	Food Contamination not present ng food preparation, sto	ən 👘	0	0	2	5 5	3 4 5	ОР ОА	hysica	al faci de ve	ilities installed, maintained, and clean entilation and lighting; designated area		0	0	0
37		0000	Inse Cont Pers Wipi Was	tamina ional o	Prevention of odents, and animals in ation prevented durin cleanliness oths; properly used a fruits and vegetables	r Feed Contamination not present ng food preparation, sto nd stored	ən 👘	0 0 0	0 0 0 0	2 1 1 1	5 5	3 4 5	ОР ОА	hysica	al faci de ve	Ittes installed, maintained, and clean entilation and lighting; designated area Administrative items nit posted inspection posted Compliance Status	s used	000	0	0 WT
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: HYATT PLACE - FD-SRV. Establishment Number #: 605242702

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"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.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Hot high pressure dishwasher 3 compartment sink	Bleach Hydrion	100 100	165 65						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Refrigerator	33
Freezer	-4

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Turkey sausage	Hot Holding	155				
Pork sausage	Hot Holding	145				
Eggs	Hot Holding	165				
Fruit	Cold Holding	36				
Berry compote	Cold Holding	39				
Tomatoes	Cold Holding	38				
Turkey	Cold Holding	34				

Observed Violations	
Total #	
Repeated # 0	

45: Microwave need to be cleaned in the prep area.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: HYATT PLACE - FD-SRV.

Establishment Number : 605242702

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering guestions regarding principles applicable to the food operation.

2: Employee illness policy posted.

- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed hands cleaned and properly washed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

- 9: Food obtained from an approved source.
- 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 cooking was done at the time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling done at the time of inspection.
- 19: Proper hot holding temperatures.
- 20: Proper cold holding temperatures.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 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: Food additives approved and properly used.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: 1:

2: <u>3</u>:

4: 5:

6: 7:

58:

1:

2: 3:

***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: HYATT PLACE - FD-SRV. Establishment Number : 605242702

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: HYATT PLACE - FD-SRV. Establishment Number #. 605242702

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

Additional Comments