TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	100	部注	₹/s																			
Esta	bīsł	hm	ent N	lam		Trophy Roor	n All Americar	n Grill					Tur	o of F	İstabli	ehmo	O Farmer's Market Fo					
Address		929 W. Popl	ar						1.22	ROLE	5181011	ISTITUTE	O Temporary O	Seasonal								
City						Collierville		Time in	1	0:5	5 A	٩M	A	M/PN	л Tir	me ou	11:30 AM	AM / PM				
Insp			Data			10/04/202	22 Establishment #					Emba										
Purp				ecti		Routine	O Follow-up	O Complaint			-	elimir	-	<u> </u>		Cor	nsultation/Other	'				_
Risk						01	\$10°2	03			04		,					舰 No	Number of	Seats	14	5
-	0.01	10.7				ors are food prep	aration practices	and employee			* m				repo	ortec	to the Centers for D	sease Cont	rol and Preve		_	_
					IS C	ontributing facto				_		_				_	control measures to	prevent illin	ess or injury.			
		¢	in rk	den	gnat	ted compliance statu											ach item as applicable. De	luct points for e	category or subca	legory	ð	
IN	in c	om	pliano	æ			ce NA=not applicable	NO=not observe		R)\$=∞	rrecte	d on-si	ite duri	ing ins	pection R=reper Compliance S		e same code provi		R	WT
h	IN	ou	лт N	A	NO		Supervision						IN	оυт	NA	NO	Cooking and Rohest	ing of Time/				
1	黨	C	,	-		Person in charge pr performs duties	resent, demonstrates k	nowledge, and	0	0	5	16	0	0	0	*	Control For S Proper cooking time and t		Foods	0	ы	
	200		ЛΝ	A	NO		Employee Health ood employee awarene	er mooting	~	0		17		ŏ	ŏ		Proper reheating procedu	res for hot hok		ŏ	8	5
		0	_			Proper use of restri		ss, reporting	6	6	5		IN	оит	NA	NO	Cooling and Holding, a Public	Date Markin; Health Contr				
H	IN	ou	ЛΝ	A	NO	Goo	d Hygionic Practico	15					0	0	0		Proper cooling time and te	mperature			0	_
4	0 嵐	0		F			ng, drinking, or tobacco eyes, nose, and mouth		8	0	5		8		0		Proper hot holding temper Proper cold holding temper			8	00	-
H	IN	OL	JT N	A	NO	Preventin	ng Contamination by						õ				Proper date marking and			ŏ	ŏ	5
-+	皇鼠	0	-	1	0	Hands clean and pr No bare hand conta	openy washed act with ready-to-eat foo	ods or approved	0	0	5	22	-	0	×	-	Time as a public health co	ntrol: procedu	res and records	0	0	
8					-	alternate procedure Handwashing sinks	s followed properly supplied and	accessible	-	0	2		_		NA	NO	Consum Consumer advisory provid	ed for raw and		-		
	IN 黨	OL	ЛΝ	A	NO		Approved Source			0		23	N IN	O OUT	O NA	10	food Highly Susce			0	0	4
10	0	0		5 T	×	Food received at pr	oper temperature		0	0		24		0	0	ni o	Pasteurized foods used; p			0	0	5
	×	0		2	0		tion, safe, and unadulte vailable: shell stock tag		0	0	5	-	IN	OUT	-	NO		omicals	S HOL OHEREO	ľ		
12			/ A	~ L	-	destruction Protect	tion from Contamin	ation	0	0		25	25			NO	Food additives: approved		sed	0	ы	
13	0	X	1	51		Food separated and	d protected			0		26	×	0			Toxic substances properly	ridentified, sto	red, used	ŏ	00	5
14	_	_	_	2			ces: cleaned and sanita of unsafe food, returned		-	0	5		IN	OUT	NA	NO	Conformance with Compliance with variance			-		
15	2	c	2			served			0	0	2	27	0	0	黨		HACCP plan	, specialized p		0	0	5
					Goo	d Retail Practice	es are preventive r	measures to co	ntro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and phy	sical object	s into foods.			
												IL PR			;							
F		_			00	T=not in compliance Comp	liance Status	COS=corre		R R		a inspe	ction				R-repeat (vio Compliance 3		ne code provision)	COS	R	WT
		OL		to		Safe F	ood and Water				_		_	UT			Utensils and Ec		to decise of			
21	9	0	N	ater	and	ed eggs used where ice from approved s	source		0	00	2	4	5 1				nfood-contact surfaces cle and used	anabie, proper	ny designed,	0	0	1
30	>	0		ariar	ncie d		ed processing method perature Control	5	0	0	1	4	6	o v	/arews	ashin	g facilities, installed, maint	ained, used, te	est strips	0	0	1
3	1	6				oling methods used;	adequate equipment fo	or temperature	0	0	2	4	_	-	onfoo	d-con	tact surfaces clean			0	0	1
3:	2	0		ant	-	properly cooked for	hot holding		0	0	1	4		UT D H	ot and	1 cold	Physical Fac water available, adequate			0	ा	2
33	-		_	<u> </u>		thawing methods us			0	0	1	4					stalled; proper backflow de waste water properly disp			0	0	2
	-	OL OL		ngtill	ALC: N	eters provided and a Food	Identification				-	5		-			s: properly constructed, su		d	8	8	2
3	5	c	Fo	od	prop	erly labeled; original	container; required rec	ords available	0	0	1	5	2	0 G	arbag	e/reft	use properly disposed; faci	lities maintaine	ed	0	0	1
		OL	_				Food Contaminatio	n .				5		-			lities installed, maintained,			0	0	1
30	8	8	{ In:	sect	s, ro	idents, and animals i	not present		0	0	2	5	4 (0 A	dequa	ste ve	ntilation and lighting; desig	nated areas u	sed	0	0	1
37	7	8	\$ 0	onta	mina	ation prevented durin	ng food preparation, sto	orage & display	0	0	1		0	UT			Administrativ	e Items				
34	-		_			the property used a	nd stared		0	00	1	5					nit posted inspection posted			0	0	0
4	_	C	w	_	×	ruits and vegetables			ŏ			Ľ	* I ·	o <u>I</u> ™	1004110	o en la	Compliance S				NO	WT
4	1	OL C		-use	ute	Proper nsils; properly stored	Use of Utensils		0	0	1	5	7	-0	omplia	ance	Non-Smoker with TN Non-Smoker Prote		Act	X	ο	
4	2	C) Ut	ens	ils, e	quipment and linens	; properly stored, dried		0	0	1	5	8	T	obacc	o pro	ducts offered for sale oducts are sold. NSPA sur			0	0	0
4	_					ed properly	les; properly stored, us	ea		8			9	1	10080	co pr	oducts are sold, NoPA sur	vey completed	1	10		
			rrect													erreit.	Recented electrology of an ide	ntical risk factor	may result in rev		-	r food
					CARGE 11	Internet transfilling as	ms within ten (10) days m															
	ce et	stat	dishn post I	the r	nost	recent inspection repo	constituting imminent he rt in a conspicuous mann	alth hazards shall b er. You have the rig	e com	ected i reques	mmed	liately	or op	ration	s shall	ceas	e. You are required to post the fling a written request with the	e food service	establishment perm	vit in a	conspi	
	ce et	stat	dishn post I	the r	nost	recent inspection repo	constituting imminent he	aith hazards shall b ler. You have the rig 1, 68-14-715, 68-14-7	pt to ht to 16, 4-5	ected i reques -320.	immed it a he	liately	or op	ration	s shall	ceas	e. You are required to post th	e food service	establishment perm within ten (10) day	nit in a rs of th	e date	of this
repor	ter a		9	tion		14-703, 68-14 (68-1	constituting imminent he rt in a conspicuous mann	alth hazards shall b er. You have the rig	pt to ht to 16, 4-5	2022	immed it a he 2	Sately aring r	or op regard	ing thi	is shall is repor	t cease of by f	e. You are required to post the filing a written request with the	e food service	establishment perm within ten (10) day	vit in a	e date	of this 022
repor	ter a		9	tion		Charge	constituting imminent he rt in a conspicuous mann 1-708, 68-14-709, 68-14-71	alth hazards shall b wr. You have the rig 1, 68-14-715, 68-14-7 10/()4/2	2022	z Date	aring r	or op ogard gnatu	ration ing thi	Enviro	onme	e. You are required to post the filing a written request with the second	e food service e e Commissioner	establishment perm within ten (10) day	nit in a rs of th	e date	of this
repor	ter a		9	tion		Charge	constituting imminent he rt in a conspicuous mann 1-708, 68-14-709, 68-14-71 Additional food safet	alth hazards shall b wr. You have the rig 1, 68-14-715, 68-14-7 10/0 y information can)4/2	2022 ound	2 Date	Signation of the second	or op regard gnatu bsite,	ration ing thi re of http:	Enviro	rt by f	e. You are required to post the filing a written request with the	e food service (e Commissioner	establishment perm within ten (10) day	nit in a rs of th	e date	of this 022

2267 (Rev. 6-15)	Free food safety training class	ses are available each mor	th at the county health department.	
2267 (Rev. 6-15)	Please call () 9012229200	to sign-up for a class.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Trophy Room All American Grill Establishment Number #: 605191688

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Bar cooler	34
Bar cooler	34
Bar cooler	38
Line cooler	34

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chicken tenderloin raw	Cold Holding	36			
Onion sliced	Cold Holding	34			
Tomato sliced	Cold Holding	35			
Boiled egg	Cold Holding	35			

Observed Violations

Total # 9

Repeated # 0

13: Rearrange meat in the grill drawers, place raw chicken and beef on the bottom-deli meat on the top

14: Ice machine needs to be cleaned on the inside abd outside

21: Date salsa, salad dressing, prepared dips

34: Provide working thermometers inside all coolers and freezers

36: Gnats present in bar area, flies behind building

37: Open containers of dry goods, food in standing freezer needs to be covered, butter uncovered in walk in cooler

39: Wiping cloths left on the bar overnight, wiping cloths shoved under the counter on the line

45: Equipment needs cleaning, open area on line has crumbs empty bottles, microwave, bottom of coolers need cleaning, sugar container needs cleaning 53: Door of ice machine needs repairing

Floors, walls, ceiling in poor condition, vents need cleaning

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Establishment Information

Establishment Name: Trophy Room All American Grill Establishment Number : 605191688

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: Trophy Room All American Grill Establishment Number : 605191688

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments