TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	2714	The second														^		
Establ	shm	ent Na		Rockhouse	Live (Restaura	nt)							Establ	le linear a	Farmer's Market Food Unit Set Permanent O Mobile			
Address 5709 Ralei		gh Lagrange Rd	ł.					Ty	pe or	Establ	isnme	O Temporary O Seasonal						
City				Memphis		Time in	02	2:0	QF	PM	A	M/P	мті	me o	ut 02:20; PM AM/PM			
Inspec	tion (Date		11/15/20	22 Establishment #						_	ed C						
Purpor				ORoutine	分 Follow-up	O Complaint			- O Pr					Cor	nsultation/Other			
Risk C				01	802	03			04		,				up Required O Yes 鏡 No Number of S	Seats	12	5
	-			ors are food pri	eparation practices	and employee			8 mK				y rep	ortec	to the Centers for Disease Control and Prever		_	
			as c	ontributing fac					_			_		_	control measures to prevent illness or injury.			
	¢	lark d	eelgnet	ted compliance stat											ach item as applicable. Deduct points for category or subcat	ngory.)	
IN-in	com	pliance		OUT=not in complia	nce NA=not applicable	NO=not observe	ed COS	R)S=cc	orrecti	ed on-e	site dur	ing ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
IN		IT NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature		_	
1 1	0	,		Person in charge performs duties	present, demonstrates kr	towledge, and	0	0	5	10	6 0	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2)		IT NA	NO	Management and	Employee Health food employee awarenes	ss: reporting	0	0		17	7 0	0	0	×	Proper reheating procedures for hot holding Ceoling and Holding, Date Marking, and Time as	0	00	•
3 8					triction and exclusion		0	0	5		IN	001	NA	NO	a Public Health Control			
4 X		T NA			od Hygionic Practice sting, drinking, or tobacco		0	0		12	_	8			Proper cooling time and temperature Proper hot holding temperatures	8		
5 X	C C		0	No discharge from	meyes, nose, and mouth ting Contamination by		ŏ		5	2	0 1	0	0		Proper cold holding temperatures Proper date marking and disposition	0	ŝ	5
6 🕺		_		Hands clean and	properly washed		0	0		ź	-	6	×	-	Time as a public health control: procedures and records	ō	ŏ	
7 8	-		0	alternate procedu			0	0	°		IN	OUT		NO	Consumer Advisory			
8) 15 9)	OU	IT NA	NO	Handwashing sini	ks properly supplied and a Approved Source	accessible		0	2	Ż	-	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
10 C			122		m approved source proper temperature		8	00			IN	001	NA	NO	Highly Susceptible Populations			
11 8	_	_			dition, safe, and unadulte available: shell stock tag		0	0	5	24	-	0		-	Pasteurized foods used; prohibited foods not offered	0	0	•
12 C			O NO	destruction	ction from Contamina		0	0	_	25	IN 5 O	001		NO	Chemicals Food additives: approved and properly used	0	o	
13 5		0		Food separated a	nd protected aces: cleaned and sanitiz	no.d	0	8	4	2	6 👷	0		NO	Toxic substances properly identified, stored, used	0	0	5
14)) 15))		_	-	Proper disposition	n of unsafe food, returned		6	0	2	27	-	0	22		Compliance with variance, specialized process, and	0	0	5
	1-			served			-	-		Ľ	1-	-	1~		HACCP plan		-	
	Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																	
			00	T=not in compliance		COS=corre	cted o						3		R-repeat (violation of the same code provision)			
	IOL	m	_		pliance Status Food and Water		COS	R	WT	F			_	_	Compliance Status Utensils and Equipment	COS	R	WT
28 29	0	Pas		d eggs used when	e required		8	8	1	4		88 F			mfood-contact surfaces cleanable, properly designed, and used	0	0	1
30		Var		obtained for specia	lized processing methods emperature Control	ŝ	ŏ	ŏ	1	h	16	_			g facilities, installed, maintained, used, test strips	0	0	1
31		Pro			d; adequate equipment fo	or temperature	0	0	2	Ŀ		-	Vonfoo	d-cor	ntact surfaces clean	0	0	1
32	1	con		properly cooked for	or hot holding			0	-		_		lot and	d cold	Physical Facilities I water available; adequate pressure	0	0	2
33 34	-			thawing methods and eters provided and			0	0	1						stalled; proper backflow devices waste water properly disposed		0	2
	OL	_			d identification		Ľ	-	<u> </u>			-			es: properly constructed, supplied, cleaned		ŏ	1
35	8	-	d prop		al container; required rec		0	0	1			-		-	use properly disposed; facilities maintained	0	0	1
36	OL C	-	cts. ro	dents, and animal	of Food Contaminatio s not present	n	0	0	2						lities installed, maintained, and clean entilation and lighting; designated areas used	0	0	1
37	-	+-			ring food preparation, sto	rane & disnlav	0	0	1	F	-	DUT			Administrative Items	-	-	
38	-	-		leanliness	ing roos proportional, oro	rege a aroproj	0	0	1				Durrient	t pern	nit posted	0	0	
39 40	_	_		ths; properly used ruits and vegetable				0	1	F			/lost re	cent	inspection posted Compliance Status	O YES		WT
	OL	л		Prope	or Use of Utensils			-		b					Non-Smokers Protection Act			
41 42	C	Ute	nsils, e		ns; properly stored, dried,		0	00	1		57 58		lopaco	o pro	with TN Non-Smoker Protection Act ducts offered for sale	NK O	0	0
43				s/single-service art ed properly	ticles; properly stored, use	ed	8	00	1	Ľ	59	ł	ftobac	co pr	roducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in revo			
manner	and	post th	e most	recent inspection rep	port in a conspicuous manne	er. You have the rig	the to r	eques							e. You are required to post the food service establishment perm filing a written request with the Commissioner within ten (10) day			
5	~	0	N	, M	-14-708, 68-14-709, 68-14-711	11/1)			2	\mathbf{i}),	1	11/1	E / 2	000
Signal	<u>)</u>	U M Per		Charge			15/2	-	Date	S	ignat		EnG	X	ental Health Specialist	LT/T	512	Date
- grid					* Additional food safety	v information car	be fo				-				ealth/article/eh-foodservice ****			
-															unty health department.			

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 625
P192207 (NeV. 0-10)	Please call () 9012229200	to sign-up for a class.	NDA 021

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Rockhouse Live (Restaurant) Establishment Number #: 605228751

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 wenty-one (21) years of age or older.	
Age-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.	
Sarage type doors in non-enclosed areas are not completely open.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature	
Description	Temperature (Fahrenheit)

esoription	State of Food	Temperature (Fahrenheit

Total # 9 Repeated # ()

35: Unlabeled food in walk in cooler.

37: Open bag of chicken breading. Please place on container with lid.

38: No hair restrains worn in kitchen while preparing a hot dog.

41: Dipping sauce cups used as scoops stored in coleslaw and ranch.

45: Outside and inside of microwave is dirty. Cutting boards have too many grooves and need to be replaced. Cooler used for dishes has food debris at bottom. Grease build up on fryer and stove. Shelves next to fryer and behind fryer is dirty. Can opener needs to be washed, rinsed and sanitized.

49: Pipe leaking under 3 compartment sink.

53: Walls are dirty and damaged. Floor tiles are cracked in kitchen. Ceiling tile by back door is missing. Cardboard box is used to cover ceiling.

54: Inadequate lighting in kitchen. Light blown out next to walk in coolers and need more lighting near 3 compartment sink. Light blown out under vent-a-hood. 55: Permit expired in June 2022

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Establishment Information

Establishment Name: Rockhouse Live (Restaurant) Establishment Number : 605228751

Comments/Other Observations		
:		
:		

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: Rockhouse Live (Restaurant)

Establishment Number : 605228751

Comments/Other Observations (cont'd)

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

Establishment Information

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Sources		
Source Type:	Source:	
Additional Comments		

Violation #8 was corrected. Violation #11 was corrected. Violation #21 was corrected