TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name KEM'S RESTAURANT						_	Typ	e of t	Establ	ishme	O Farmer's Market Food Unit ant O Mobile	Ĺ	1					
Address 2751 New Brunswick						_					O Temporary O Seasonal							
City Memphis Time in					80	3:3	0 A	Μ	A	M/P	м ті	me o	ut 09:15: AM AM / PM					
Inspection Date 02/16/2023 Establishment # 605249703					з_			Emba	- arace	d 0	00							
Purpose of Inspection Routine OFollow-up OComplaint							O Pre			-			nsultation/Other					
		tegor			01 102	03			04		,				up Required 🕱 Yes O No Number of S	Coate	10	3
Nia	A GB	-			ors are food preparation practic	es and employee		vior	a mo				rep	ortec	I to the Centers for Disease Control and Preven		_	
				as (_						control measures to prevent illness or injury.			
			urik de	algna											INTERVENTIONS ach Item as applicable. Deduct points for category or subcat	egory.		
11	ŧ⊨in o	ompii	ance		OUT=not in compliance NA=not applicat	NO=not observe				S=cor	rrecte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provis		_	
Ь	IN	OUT	NA	NO	Compliance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	8	0	-	110	Person in charge present, demonstrate	s knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
H			NA	NO	performs duties Employee Healt	h	-		0	16 17	0	00			Proper cocking time and temperatures Proper reheating procedures for hot holding	0	00	5
2	0	2			Management and food employee awar			0	5		IN	олт		NO	Cooling and Holding, Date Marking, and Time as			
3	笑 IN	0	NA	NO	Proper use of restriction and exclusion Good Hyglenic Pract	loss	0	0	-	18		0	0		Public Health Control Proper cooling time and temperature	0		
4	X	0	-	0	Proper eating, tasting, drinking, or toba	cco use		0	5	19	12	0	ō		Proper hot holding temperatures	0	0	
5	XX IN		NA		No discharge from eyes, nose, and mo Proventing Centamination		0	0	<u> </u>	20	0	0	8	0	Proper cold holding temperatures Proper date marking and disposition	8	응	5
6	23	0			Hands clean and properly washed		0	0	5	22		ō	ō		Time as a public health control: procedures and records	0	ō	
7	鬣	0	0	0	No bare hand contact with ready-to-eat alternate procedures followed		0	0			IN	OUT	NA	NO	Consumer Advisory			
8	N IN	0 001 0	NA	NO	Handwashing sinks properly supplied a Approved Source	and accessible	0	0	2	23	0	0	X		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	0	_		Food obtained from approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
11	X	0	0		Food received at proper temperature Food in good condition, safe, and unad	ulterated	0	0	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records available: shell stock destruction	tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
43	IN	OUT	NA	NO		nination				25 26	0	8	X]	Food additives: approved and properly used	0	2	5
13	8	0 溪	8		Food separated and protected Food-contact surfaces: cleaned and sa	initized	8	0	4	20	<u>実</u> IN	_	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	0	
												_		-				
15	X	0			Proper disposition of unsafe food, return	med food not re-	0		2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	鶑	0			served			0							HACCP plan	0	0	5
15	黛	0		God	served		ontro	0 I the	intro	duc	tion	ofp	atho			0	0	5
15	奠	0			served	re measures to co	ontro	O I the	intro ETAI	duc	tion AG	of p	atho		HACCP plan	0	0	5
15	义	0			served d Retail Practices are preventiv T=not in compliance Compliance Status		cted o	0 I the D R	intro	duc	tion AG	of p	atho		R-repeat (violation of the same code provision) Compliance Status	O COS		5 WT
15	28		Past	ou	served A Retail Practices are preventiv T=not in compliance Compliance Status Safe Food and Water ed eggs used where required	re measures to co	cted o	O the n-site R	arAl during WT	inspe	tion ction	ICES	atho	gen:	R-repeat (violation of the same code provision) Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	cos	R	
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PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: KEM'S RESTAURANT							
Establishment Number # 605249703							

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Commercial Dishwasher			180					

quipment Temperature					
Description	Temperature (Fahrenheit)				
Refrigerator	32				
Walk-in Cooler					
Walk-in Freezer	3				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit				
Sausage Patty	Hot Holding	143				
Eggs	Hot Holding	165				
Burger Patty	Cold Holding					
Chicken	Cold Holding					

Observed Violations

Total # 10 Repeated # ()

2: No employee illness policy present.

14: Observed a severely stained cutting board at the prep table with deep grooves.

Observed pink residue on the in use ice machine in the hallway.

21: Items (chopped chicken, pot of stew) in the walk-in cooler are not properly date marked with the discard date. The discard date is 7 days from the prep date.

34: No thermometer present in the prep cooler.

35: Observed an unlabeled container of seasoning above the two compartment sink.

Observed two large unlabeled containers of food in the storage area, bottom shelf.

37: Observed containers of food stored directly on the floor of the walk-in freezer.

42: Observed improperly stored pans above the Southbend oven.

45: The microwave on top of the Victory Cooler needs to be cleaned. Brown residue on the blade of the can opener - not in use.

Ice machine in the kitchen area (side of Southbend oven) is not working. Southbend oven is not working.

52: Observed the dumpster gate open and cardboard boxes present in the dumpster area.

55: Fees are due for the permit. Permit expired 6/30/2019. Additional details provided on a separate 216 form.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KEM'S RESTAURANT Establishment Number : 605249703

Comments/Other Observations	
1: Serv Safe certified and knowledgeable. 3: 4: 5: 6: 7: 8: 9: Food is obtained from Sysco. 10: 11:	
3:	
4:	
5:	
6:	
	2
8: 0: Food is obtained from Succes	
10.	
12 [.]	
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1:	
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*** See page at the end of this document for any violations that could not be displayed in this space	

"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: KEM'S RESTAURANT Establishment Number: 605249703

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: KEM'S RESTAURANT

Establishment Number # 605249703

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

Additional Comments

Provided safe food donation brochure.

Due to priority violations, a follow-up is scheduled.

The permit expired 6/30/2019. Payment is due to get the permit up-to-date. Additional details provided on a separate 216 form.