



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
77

Establishment Name: Jr.'s Fish & Chicken
Address: 2200 Frayser Blvd.
City: Memphis
Inspection Date: 07/07/2022
Establishment #: 605220093
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: 03
Follow-up Required: Yes
Number of Seats: 80

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and COS R WT. Sub-columns include IN, OUT, NA, NO. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS R WT. Sub-columns include OUT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: Jobany
Date: 07/07/2022
Signature of Environmental Health Specialist: [Signature]
Date: 07/07/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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.
- 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.
- Garage 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)
Prep cooler	38
Cold holding tabel	59
Whirlpool freezer	0
Deep freezer	-7

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Fried chicken on counter	Hot Holding	83
Fried chicken	Cooking	165
Tomato	Cold Holding	55
Lettuce	Cold Holding	58
Cheese	Cold Holding	59

## Observed Violations

Total # 12

Repeated # 0

7: Manager touch chicken on counter with bare hands.

8: Back hand washing sink not accessible. Garbage bags and scrubbing pads were inside hand washing sink. Also paper towels and soap was not accessible

13: Raw food stored over ready to eat food. Raw beef stored on shelf over bread and condiments.

19: Fried chicken on counter temperature was 82 degrees.

20: Cold holding table is not holding cold temperature of 41 and below. Therefore food stored at table is not reaching proper cold holding temperature

34: No thermometer in reach in cooler. Food thermometer in prep cooler.

35: Unlabeled containers of flour and wing sauces.

37: No cover on chicken in reach in cooler. Open bag of sugar stored on shelf. Please put sugar in container with lid.

42: Scoop stored in flour container and handle is touching flour

49: Produce sink pipe has a leak.

52: Dumpster door is open. Also dumpster lid is missing Must have lid. Furniture around dumpster area.

55: Current permit not posted. Permit posted expired in 2019



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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.

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***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:

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**Additional Comments**

Chicken on counter temperature was 82 degree's When i asked the manager how long has this chicken been sitting on the counter he told me 5 mins. I told him there is no way this chicken have been sitting on this counter for only 5 mins if it was just cooked and placed in pan on counter.

I told him he could not leave chicken just sitting out. It has to be hot held or cold held.