

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jr.'s Fish & Chicken Permanent O Mobile Establishment Name Type of Establishment 2200 Frayser Blvd. O Temporary O Seasonal Address Memphis Time in 12:50 PM AM / PM Time out 02:05; PM City 07/07/2022 Establishment # 605220093 Embargoed 000 Inspection Date O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 80

Follow-up Required

级 Yes O No

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_	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																																							
\vdash	Compliance Status			COS	OS R WT Compliance Status				Compliance Status	COS	R	WT																												
	IN	OUT	NA	NO	Supervision				ш	IN		T NA		wo l	Cooking and Reheating of Time/Temperature																									
Ь.	6+2	_	-		Person in charge present, demonstrates knowledge, and	_			11	1"	. 1 ~ ~		` "~		Control For Safety (TCS) Foods																									
I٦	氮	0			performs duties	0	0	5	1 1	6 22	10	10	1	O F	Proper cooking time and temperatures	0	0	-																						
	IN	OUT	NA	NO	Employee Health] [1	17 O O O E Proper reheating procedures for hot holding		0	0	,																										
2	DK.	0			Management and food employee awareness; reporting	0	0 0		1 🗆				Cooling and Holding, Date Marking, and Time as																											
3	×	0			Proper use of restriction and exclusion	0			a Public Health Control																															
	IN	OUT	NA	NO	Good Hygienic Practices				1 🗔	ВО	0	0	18	E F	Proper cooling time and temperature	0	0	\Box																						
4	*	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	1 🖭	_				O F	Proper hot holding temperatures	0	0																							
5	*	0			No discharge from eyes, nose, and mouth	0	O	l °	2			(0	_		Proper cold holding temperatures	0	0	- 5																						
			NA	NO	Proventing Contamination by Hands					Proper date marking and disposition	0	0	_																											
6	100	0		0	Hands clean and properly washed	0	0		₂	2 0	ه اه	1 20	ار	o li	Time as a public health control: procedures and records	0	0																							
7	0	333	0	0	No bare hand contact with ready-to-eat foods or approved	0	0 0 0 1 -			1 -		_			_	Ľ	oxdot																							
Ľ.			_	_	alternate procedures followed	_	- -		1 1	IN	100	T NA	V N	O	Consumer Advisory		_																							
8		20		LDS.	Handwashing sinks properly supplied and accessible	0	0	2	2	3 O	οlo	1 23			Consumer advisory provided for raw and undercooked	0	0	4																						
F			NA		Approved Source	_			! ⊢	IN OUT NA NO Highly Susceptible Populations																														
9	×		_		Food obtained from approved source	0	0	Į.	ш	IN	100	I NA	1	WO	Highly Susceptible Populations		_	_																						
10	프	0	0	_0	Food received at proper temperature		ō	5	2	4 O	ıΙο	1 22	:	F	Pasteurized foods used; prohibited foods not offered	0	lo	5																						
111	×	0			Food in good condition, safe, and unadulterated	0	O O 5 24 O O 总 Pasteurized foods used; prohibited foods not offered					$\overline{}$																												
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0 0		Ш	IN	OU	T NA	N	100	Chemicals																									
	IN	OUT	NA	NO	Protection from Contamination																											5 0	0			F	Food additives: approved and properly used	0	0	
13	0		0		Food separated and protected	0	0	4] [2	6 10	(0			1	Toxic substances properly identified, stored, used	0	0																							
14	×	0	0		Food-contact surfaces: cleaned and sanitized	O O 5 IN OUT NA NO Conformance with Approved Procedures		Conformance with Approved Procedures	98																															
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	1 12			Compliance with variance, specialized process, and HACCP plan	0	0	5																						

GOOD RETAIL PRACTICES												
	OUT=not in compliance COS=corrected on-site during inspection R-repeat (violation of the same code provision)											
	Compliance Status COS R WT						Compliance Status COS				R	WT
	OUT	Safe Food and Water			11		OUT Utensils and Equipment					
28	0	Pasteurized eggs used where required	0	0	1	11	45 O		Food and nonfood-contact surfaces cleanable, properly designed,	0	0	
29	0	Water and ice from approved source	0	0	2		45 (0	constructed, and used	١.	I۷	'
30	0	Variance obtained for specialized processing methods	0	0	1	1 I	46 O	0	Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control					46 0	vvarewasning racilities, installed, maintained, used, test strips	١.	ľ	'	
	┰	Proper cooling methods used; adequate equipment for temperature	┰	┰	Γ.	11	47	0	Nonfood-contact surfaces clean	0	0	1
31	0	control	0	0	2	П		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	0	2
33	_	Approved thawing methods used	ŏ	ŏ	1	11	49		Plumbing installed; proper backflow devices	ŏ	ŏ	2
34		Thermometers provided and accurate	ŏ	ŏ	1	11	50		Sewage and waste water properly disposed	ŏ	ō	2
-	OUT		Ť	_	··	11	51 O Toilet facilities: properly constructed, supplied, cleaned		ŏ	ŏ	1	
-	-					11						<u> </u>
35	X	Food properly labeled; original container; required records available	0	0	1	П	52	寒	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination					53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2] [54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	825	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT Administrative Items				
38	0	Personal cleanliness	0	0	1	11	55	凝	Current permit posted	0	0	_
39	0	Wiping cloths; properly used and stored	0	0	1	11	56		Most recent inspection posted	0	0	
40	0	Washing fruits and vegetables	0	0	_	11	\Box		Compliance Status		NO	WT
	OUT Proper Use of Utensils		11			Non-Smokers Protection Act		_				
41	0	In-use utensils; properly stored	0	0	1	11	57		Compliance with TN Non-Smoker Protection Act	X	0	$\overline{}$
42		Utensils, equipment and linens; properly stored, dried, handled	0	0		11	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	11	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	1 '						

0) days of the date of the

07/07/2022

Date Signature of Environmental Health Specialist

07/07/2022

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jr.'s Fish & Chicken
Establishment Number #: | 605220093

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 (Fahrenhelt)					

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
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. Funiture around dumpster area. 55: Current permit not posted. Permit posted expired in 2019

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Comments/Other Observations							
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Additional Comments							
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Establishment Information

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Establishment Name: Jr.'s Fish & Chicken								
Establishment Number # 605220093								
Sources								
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								
	then i asked the manager how long has this chicken been ere is no way this chicken have been sitting on this counter on counter.							
I told him he could not leave chicken just sitting out. It	has to be hot held or cold held.							