## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

											O Fermer's Market Food Unit	<b>^</b>					
Establishment Name Springhill Suites (Bar)						Ту;	pe of	Establ	ishme	O Permanent O Mobile	r						
Address 85 W. Court St.											篇 Temporary O Seasonal						
City Memphis Time in				09	9:5	0 A	۱M	_ A	M/P	M Ti	me o	ut 10:10: AM AM / PM					
Ins	pecti	on Da	rte		01/26/2022 Establishment # 60522728	9			Emba	argoe	d C	000					
Pu	rpose	of In	spect		ORoutine AFollow-up OComplaint			O Pr					Cor	nsultation/Other			
Ris	k Cal	tegon	,		O1 102 O3			04		-		F	-wolic	up Required O Yes K No Number of S	Seats		
		_	isk I		ors are food preparation practices and employee		vior	* mo				y rep	ortec	to the Centers for Disease Control and Preven		_	
				as c	ontributing factors in foodborne illness outbreak												
		(Me	rk de	elgnel	FOODBORNE ILLNESS RI ed compliance status (IN, OUT, HA, HO) for each aumbered her										egory.		
1	N⊫in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ		_		S=co	rrecte	d on-s	site dur	ing ins	spection R=repeat (violation of the same code provisi		_	
	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT						Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
-	10	0	~	no	Person in charge present, demonstrates knowledge, and	0				IN	OUT	NA	NO	Control For Safety (TCS) Foods			
Ľ		OUT	NA	NO	Employee Health	0	0	5		00	8	Š		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	읭	5
	X	0	144	110	Management and food employee awareness; reporting	0	0		۲,	IN		NA		Cooling and Holding, Date Marking, and Time as	Ĕ	-	
3	黨	0			Proper use of restriction and exclusion	0	0	°				NA		a Public Health Control			
4	IN XX	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	0	0	_		0	0	受	-	Proper cooling time and temperature Proper hot holding temperatures	0	읭	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6		OUT	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_		X	0	0	0	Proper date marking and disposition	0		*
7	20 20	ŏ	0	0	No bare hand contact with ready-to-eat foods or approved	ŏ	ō	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
Ľ.	ŝ		·	-	alternate procedures followed Handwashing sinks property supplied and accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source			_	23	-	0	黛		food	0	0	4
9	黨	0		0	Food obtained from approved source Food received at proper temperature	8	0			IN	OUT	-	NO	Highly Susceptible Populations			
11	x	ŏ	-		Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicals			
		OUT		NO	Protection from Contamination					0	0	X	]	Food additives: approved and properly used	0	0	5
13	8	0	8		Food separated and protected Food-contact surfaces: cleaned and sanitized		0		26	<u>実</u> IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	
	2		-		Proper disposition of unsafe food, returned food not re-	6	ŏ	2	27	0	0	8	110	Compliance with variance, specialized process, and	0		5
Ľ	~	Ŭ			served	<u> </u>	U	•	-	<u> </u>	Ľ	~		HACCP plan	Ŭ	<u> </u>	
Γ				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	, chemicals, and physical objects into foods.			
						GOO	D R	аr.	L PR	ACT	fice	8					
				00	f=not in compliance COS=corre Compliance Status		n-site R		inspe	iction				R-repeat (violation of the same code provision) Compliance Status	Loos	ъT	WT
		OUT			Safe Food and Water	000				0	TUK			Utensils and Equipment	000	~ 1	
	28 29				d eggs used where required		2		4	5	0 1			infood-contact surfaces cleanable, properly designed,	0	0	1
	30				ice from approved source btained for specialized processing methods		0		4					and used	0	0	
		OUT			Food Temperature Control					_				g facilities, installed, maintained, used, test strips ntact surfaces clean	-	-	<u>.</u>
	31	0	contr		bling methods used; adequate equipment for temperature	0	0	2	4	_	0 TUX	vomoo	Q+COI	Physical Facilities	0	0	1
	32				properly cooked for hot holding	0		1	4	8	0			f water available; adequate pressure	0		2
_	33 34	_			thawing methods used eters provided and accurate	0	0	1	4	_	_			stalled; proper backflow devices	0	0	2
		OUT	TIPOT		Food Identification	- U		-	5		-			es: properly constructed, supplied, cleaned		ŏ	1
	35	×	Food	i prop	erly labeled; original container; required records available	0	0	1	5			Sarbaş	e/ref	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Feed Contamination				5	3		hysica	al fac	lities installed, maintained, and clean	0	0	1
-	36	0	Insec	cts, ro	dents, and animals not present	0	0	2	5	4	0 /	\dequi	ste ve	intilation and lighting; designated areas used	0	0	1
			Cont	amina	tion prevented during food preparation, storage & display	0	0	1		-	лл			Administrative items			
	37	0				0	0	1	5	5	2	Jurren	t pern	nit posted	0	o	
	38		Pers	onal o	leanliness	0								inspection posted		0	0
	38 39	0	Wipi	ng cic	ths; properly used and stored	0	0	1	1	6		Aost re	icent.				WT
	38	0000	Wipi	ng cic	ths; properly used and stored ruits and vegetables			1	Ļ	6		Aost re	-cent	Compliance Status	YES	NO	
	38 39 40 41	0 0 0 00 0	Wipi Was In-us	ng cic hing f xe ute	ths: properly used and stored ruits and vegetables Proper Use of Utensits nsils; properly stored	0 0 0	0	1	5	7	-	Compli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	YES	<u></u>	
	38 39 40 41 42		Wipi Was In-us Uten	ng cic hing f ie ute sils, c	ths; properly used and stored ruits and vegetables Proper Use of Utensits Insits; properly stored quipment and linens; properly stored, dried, handled	0000	000	1	5	7	- (	Sompli	ance o pro	Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale	YES O O	8	0
	38 39 40 41	0000000	Wipi Was In-us Uten Sing	ng cic hing f ie ute sils, c le-use	ths: properly used and stored ruits and vegetables Proper Use of Utensits nsils; properly stored	0000	0	1	5	7	- (	Sompli	ance o pro	Non-Smokers Protection Act with TN Non-Smoker Protection Act	YES	8	0
	38 39 40 41 42 43 44	000000000000000000000000000000000000000	Wipi Was In-us Uten Sing Glov	ng clo hing f sils, e le-use es us	ths; properly used and stored ruits and vegetables Proper Use of Utensils Insils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	00000	0000	1 1 1 1 1 1	55	7 8 9		Compli Tobacc Ttobac	ance o pro	Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed	YES O O		0 r food
Fail	38 39 40 41 42 43 44 44		Wipi Was In-us Uten Sing Glov	ng clo hing f ie ute sils, e le-use es us y viola t perm	ths: properly used and stored ruits and vegetables Proper Use of Utensils Insils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b			1 1 1 1 1	5 5 5	7 8 9	ablish	Compli Tobacc Tobac ment p	ance co pro co pr	Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit	VES O O O	0 0	cuous
Fail	38 39 40 41 42 43 44 43 44		Wipi Was In-us Uten Sing Glov ct an ct an st the	ng clo hing f ie ute sils, e le-use es us y viole t perm most	ths; properly used and stored ruits and vegetables Proper Use of Utensits nsils; properly stored quipment and linens; properly stored, dried, handled //single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper			1 1 1 1 1	5 5 5	7 8 9	ablish	Compli Tobacc Tobac ment p	ance co pro co pr	Non-Smokers Protection Act with TN Non-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permit	VES O O O	0 0	cuous
Fail	38 39 40 41 42 43 44 43 44		Wipi Was In-us Uten Sing Glov ct an ct an st the	ng clo hing f ie ute sils, e le-use es us y viole t perm most	ths: properly used and stored ruits and vegetables Proper Use of Utensils Insils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig	0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0	1 1 1 1 1 r food t a her	5 5 5	7 8 9	ablish	Compli Tobacc Tobac ment p	ance co pro co pr	Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi bling a written request with the Commissioner within ten (10) days	VES O O O	o o o date	of this
Fail	38 39 40 41 42 43 44 43 44 43 44 45 57 7		Wipi Was Uten Sing Glov et an et an ectio	ng clo hing f se ute sils, e le-use es us t perm most ns 68-	ths: properly used and stored ruits and vegetables Proper Use of Utensits nsils; properly stored quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used ed properly tions of risk factor items within ten (10) days may result in susper it. Items identified as constituting imminent health hazards shall b recent inspection report in a conspicuous manner. You have the rig 14-703, 66-15 706, 66-16 708, 68-16-70 (66-16-711, 68-16-715, 68-16-7	0 0 0 0 0 0 0 0 0 0 0 0		1 1 1 1 1 r food t a her	5 5 5 servic iately wing r	7 8 9 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		Compli Tobacc Tobac Tobac Tobac	ance co pro co pro ermit. cease rt by f	Non-Smokers Protection Act with TN Non-Smoker Protection Act iducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revoc e. You are required to post the food service establishment permi bling a written request with the Commissioner within ten (10) days	VES O O O	o o o date	of this

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Nev. 0-15)	Please call (	) 9012229200	to sign-up for a class.	104.023

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information Establishment Name: Springhill Suites (Bar) Establishment Number # [605227289

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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 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 Mashine Name Sanitizer Type PPM Temperature ( Fahrenheit)

Equipment Temperature						
Description	Temperature (Fahrenheit)					
	1					

Description	State of Food	Temperature ( Fahrenheit

bserved Violations
otal # 6
epeated # 0
5:
6:
2:
3:
5:
6:
See page at the end of this document for any violations that could not be displayed in this space.

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Springhill Suites (Bar) Establishment Number : 605227289

Comments/Other Observations		
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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: Springhill Suites (Bar) Establishment Number : 605227289

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Springhill Suites (Bar) Establishment Number #: 605227289

Sources		
Source Type:	Source:	
Additional Comments		

# Additional Comments

Violation #2 was corrected. Violation #8 was corrected. Iolation #21 was corrected. Violation #26 was corrected.