



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: Pete & Sam's
Address: 3886 Park Ave.
City: Memphis
Inspection Date: 10/05/2022
Time in: 01:05 PM
Time out: 01:55 PM
Risk Category: 03
Number of Seats: 315

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 (IN, OUT, NA, NO) and COS/R/WT. 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
OUT=not in compliance
COS=corrected on-site during inspection
R=repeat (violation of the same code provision)

Table with 2 main columns: Compliance Status (OUT) and COS/R/WT. 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 (YES/NO/WT).

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: [Signature] Date: 10/05/2022
Signature of Environmental Health Specialist: [Signature] Date: 10/05/2022

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



Establishment Information

Establishment Name: Pete & Sam's
 Establishment Number #: 605016021

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)
ADC 3Compartment sink	Titan II	100 100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk-cooler	35

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Bacon	Cooking	211
Beef	Cooking	195
Cut tomatoes	Cold Holding	41

Observed Violations

Total # 7

Repeated # 0

13: Fish stored on the floor in the walk-in cooler.

14: Cutting boards needs to be replaced. Also deli cutting board . Ice scoop handle is in the ice of the ice machine. Ice machine has pink slime.

21: No date marking on cole slaw or premade dishes. Cooked noodles in deli cooler not date marked.

43: Single serve items not properly stored.

45: Microwave needs cleaning. All counter top surfaces needs to be cleaned.

53: Vents in the ceiling in the kitchen area needs to be cleaned.

55: Current permit not posted.



Establishment Information

Establishment Name: Pete & Sam's

Establishment Number : 605016021

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 58:

***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: Pete & Sam's

Establishment Number : 605016021

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Pete & Sam's

Establishment Number #: 605016021

Sources

Source Type: Food Source: Gordons, US Foods, Sysco

Source Type: Water Source: MLGW

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Food Donation pamphlet given.