

Purpose of Inspection

ERoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit 2 STAR JR Remanent O Mobile Establishment Name Type of Establishment 2531 CHELSEA AVE O Temporary O Seasonal Address Memphis Time in 02:00 PM AM / PM Time out 02:50; PM AM / PM City 11/09/2022 Establishment # 605254055 Embargoed 0 Inspection Date

O Complaint

Number of Seats 0 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

O Preliminary

O Consultation/Other

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		¢
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health		_	
2	380	0			Management and food employee awareness; reporting	0	0	-
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	×	0		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

Compliance Status					cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	385	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0.0	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

R=repeat (violation of the same code provi-

ures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=com	ected or	1-6/10	đư
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	氮	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Г
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	盔	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	200	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	_		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	Г
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ion report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request v ten (10) days of the date of th is 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

11/09/2022

Date Signature of Environmental Health Specialist

11/09/2022

Date

RDA 629

**** 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: 2 STAR JR
Establishment Number #: 605254055

ISPA 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.					
ge-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.					
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.					
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.					
moking observed where smoking is prohibited by the Act.					

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
	Chlorine	50					
	I		1				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Prep cooler	38					
Pepsi cooler	42					
Chest freezer	-1					

Food Temperature	Food Temperature					
Description	State of Food	Temperature (Fahrenheit)				
Chili	Hot Holding	179				
Cheese	Hot Holding	180				
Raw beef	Cold Holding	30				
Cut tomatoes	Cold Holding	39				
Hamburgers	Cooking	184				
_						

Observed Violations							
Total # 11							
Repeated # ()							
31: Inoperable Global freezer							
34: Thermometers not provided for freezers and coolers							
34. Thermometers not provided for freezers and coolers 36: Presence of flies							
37: Punch packages stored on floor							
39: Dirty wiping cloths stored on prep tables							
43: Single service trays stored on floor							
46: Chlorine test strips not provided							
47: Dirty interior of microwave							
51: Dirty unisex restroom, covered waste receptacle not provided, paper towels							
not provided							
52: Dirty grease barrels, missing dumpster top							
53: Inoperable equipment , dirty equipment exterior, dirty floor and walls							

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inform	ation	
Establishment Name:	STAR JR	
Establishment Number :	605254055	

Comments/Other Observations	
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Additional Comments

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Establishment Name: 2 STAR JR				
Establishment Number: 605254055				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
oco last pago loi additional comments.				

Establishment Information

Establishment Information			
Establishment Name: 2 STAR JR Establishment Number #: 605254055			
Catabilarinieri Patriber # 0052	204000		
Sources			1
Source Type:	Food	Source:	Sysco
Source Type:		Source:	
Additional Comments			
Discuss food donation/ dnabrown18@yahoo.com			

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