TENNESSEE DEPARTMENT OF HEALTH

Establishment Name Address PICCADILLY 3425 POPLAR AVENUE				FOOD SERVICE ESTABLISHMENT INSPECTION REPORT										ON REPORT	SCORE					
			Type of Establishment O Mobile 0 Temporary O Seasonal 10:25 AM AM / PM Time out 11:50; AM AM / PM							ent Remanent O Mobile O Temporary O Seasonal	8									
					•	22 Establishment #					Emba	-			me o	ut <u>11.00</u> ,7.00				
		of In	spect		KRoutine	O Follow-up	O Complaint		_	- ' O Pri		-	a		0.00	nsultation/Other		_	_	
		egon			O 1	101010-0p	03			04	/10111011	ary					Number of Se	vate	20	0
rusi	Cen		isk l	acto	ors are food pres	paration practices	and employee	beha	vior	s mo	st co	min	non	y rep	orte	d to the Centers for Disease Control a	nd Prevent			-
				as c	ontributing fact											control measures to prevent illness o	r injury.			
		(11	rk de	elgnet	ed compliance statu											I INTERVENTIONS such item as applicable. Deduct points for catego	ry or subcated	pery.)		
IN	⊧in c	ompii	ance			ce NA=not applicable	NO=not observe				\$=cor	recte	d on-	site dur	ing int	spection R=repeat (violation of the same				
	IN	OUT	NA	NO	Comp	Supervision		COS	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temp		cos	R	WT
1	箴	0			Person in charge p	resent, demonstrates l	knowledge, and	0	0	5		IN		T NA	NO	Control For Safety (TCS) Food				
-			NA	NO	performs duties	Employee Health	-	-		-	16 17	変成	00			Proper cocking time and temperatures Proper reheating procedures for hot holding		8	읭	5
2	X	0				ood employee awaren	ess; reporting		0	5		IN	our		NO	Cooling and Holding, Date Marking, and				
	8		NA	NO	,	iction and exclusion of Hygienic Practic		0	0		18	12	0			a Public Health Control				
4	0	26	nea			ing, drinking, or tobacc			0	5	19	X	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	高		NA	O NO		eyes, nose, and mout ng Contamination b		0	0	°	20	1	8		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	1	0	10-1		Hands clean and p	roperly washed		0	0		22		0			Time as a public health control: procedures an		ō	ō	
7	鬣	0	0	0	No bare hand conta alternate procedure	act with ready-to-eat fo as followed	ods or approved	0	0	5	-	IN	out	1.4.4	NO			-	-	
		0	NA	-		s properly supplied and Approved Source	accessible	0	0	2	23	0	0			Consumer advisory provided for raw and under food	ercooked	0	0	4
_	嵐		nen	_	Food obtained from			0	0		H	IN	OUT	T NA	NO	Highly Susceptible Population:		_	_	
10	Š	00	0	0	Food received at pr	roper temperature ition, safe, and unadult	orated	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not o	offered	0	0	5
12	×	0	22	0	Required records a	vailable: shell stock ta		ō	ŏ	Ť	Н	IN	our	T NA	NO	Chemicals		_	_	
			NA	-	destruction Protec	tion from Contamir	ation	-	-	_	25	0		233		Food additives: approved and properly used		0	তা	
		0			Food separated an				0		26	×	0		·	Toxic substances properly identified, stored, u		0		5
	_	×	0			ces: cleaned and sanit of unsafe food, returne		0		5	-	IN	-	T NA	NO	Conformance with Approved Proce Compliance with variance, specialized process				
15	2	0			served	-		0	0	2	27	0	0	黨		HACCP plan		0	0	5
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intro	duc	tion	of	patho	geni	s, chemicals, and physical objects int	o foods.			
								GOO	DR	arAl	L PR	ACT	ICE	83						
				00	Finot in compliance	liance Status	COS=corre	cted o	n-site R	during	inspe	ction				R-repeat (violation of the same cod Compliance Status		cosi	PI	WT
	_	OUT			Safe F	Food and Water						0	UT			Utensils and Equipment			~ 1	
2					d eggs used where ice from approved :				0		4	5 8				onfood-contact surfaces cleanable, properly des , and used	signed,	0	0	1
	0		Varia		btained for specializ	zed processing metho mperature Control	25	ŏ	ŏ	ĩ	4	5 0				g facilities, installed, maintained, used, test stri	ps	0	0	1
	_		_	er coo		adequate equipment	for temperature	0	0	2	47	7 8		Nonfoo	d-cor	ntact surfaces clean		0	0	1
3		-	contr			h a h a l d a a		-				_	UT			Physical Facilities				
3	_				properly cooked for thawing methods us			8	8	1	41	_				d water available; adequate pressure stalled; proper backflow devices		8	허	2
3		0	Ther		eters provided and a	accurate		0	0	1	50		0	Sewag	e and	d waste water properly disposed			0	2
	_					Identification	and a state	0			5	_				es: properly constructed, supplied, cleaned			0	1
3	-	OUT	F-000	prop		I container; required re f Food Contamination		0	0	1	53		-		-	use properly disposed; facilities maintained ilities installed, maintained, and clean		0	0	1
3	_	-	Inse	ts m	dents, and animals			0	0	2	54	-+				entilation and lighting; designated areas used		8	8	1
3	-	-					omos P disclass	0	0		F	+	UT	qui				-	-1	
	_				toon prevented durn leanliness	ng food preparation, st	orage a display	0	0	1	54			Ourres	1000	Administrative items		0	0	
3	_	-	-		ths; properly used a	and stored		0	0		54			Most re	ecent	nit posted inspection posted		0		0
4	0				ruits and vegetables	5		0	0				_			Compliance Status Non-Smokers Protection Act	ľ	YES	NO	WT
4	_	0			nsils; properly stored				0	1	57					with TN Non-Smoker Protection Act		8	0	_
_	23					s; properly stored, drie les; properly stored, ur		0	0	1	58 58	5				oducts offered for sale roducts are sold, NSPA survey completed		00	8	0
_	-	0.00				the second second as		_			_	1.00				and the second second second second		-	-	

may result in su ithin ten (10) days m ion of your food service establishe corrected immediately or operation rmit. Repeated violation of an identical risk factor may result in revocation of your foo cease. You are required to post the food service establishment permit in a conspicuou hment permit ions shall cea of risk factor hazards shall be corrected imnî be dasc ing imm ent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of the 703, 68-14-706, 68-14-708, 68-14-708, 68-14-719, 68-14-715, 68-14-716, 4-5-320.

Mrco Ų Signature of Person In Charge

O Gloves used properly

44

10/11/2022

SZ Date Signature of Environmental Health Specialist

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10/11/2022

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D	ate

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

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PICCADILLY Establishment Number #: 605256882

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)					
3 comp sink / ecolab machine	QA		140					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	42
Walk in freezer	12
Walk in cooler	38
Warmer	183

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Roast beef	Hot Holding	143
Fried chicken	Hot Holding	178
Chopped beef	Hot Holding	190
Fried fish	Hot Holding	200
Cabbage	Hot Holding	188
Broccoli	Hot Holding	182
Green beans	Hot Holding	184
Produce	Cold Holding	40

Total # 7

Repeated # ()

4: Drinking cup without a lid in food prep area , cup must have a lid and straw , etc

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. Repair the dish machine it is not reaching sanitizer temp level , etc

42: Keep the pie and cake pans stored right side down , also the forks , etc 43: Keep all foil pans stacked right side down on shelves in kitchen , and keep the box of cups stored off the floor , etc

45: Replace the cutting boards , too many grooves in them , etc

47: Clean the top area of the dishmachine

53: Replace ceiling tiles above 3 comp sink area , clean ceiling tiles , floor , walls throughout kitchen area , etc , keep the mops and brooms stored hanging up , replace the missing ventahood filters on ventahood , clean ventahood , etc

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comments/Other Observations		

"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: PICCADILLY

Establishment Number : 605256882

Comments/Other Observations (cont'd)

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

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SourcesSource Type:FoodSource:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:Source Type:Source:

Additional Comments

2023 permit posted , use peroxide for disinfectant , etc , left safe food donation leaflet , etc