

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

SCORE

Time in 01:00 PM AM/PM Time out 01:25: PM AM/PM City 10/25/2022 Establishment # 605219235 Inspection Date

Embargoed 000

Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 0 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	# -in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	red		0
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	-0.0	OUT	NA	NO	Employee Health			
2	-MC	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	\top		
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	
Ī		OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			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	
0	0	0	0	×	Food received at proper temperature	0	0	1
1	X	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	×	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

APPLEBEES #82002- BAR

2890 Bartlett

Memphis

					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	3%	0	Proper reheating procedures for hot holding	0	0	,	
	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	文	0	Proper hot holding temperatures	0	0		
20	145	0	0		Proper cold holding temperatures	0	0	5	
21	*	0	0	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	X		Food additives: approved and properly used	0	0	5	
26	菜	0			Toxic substances properly identified, stored, used	0	0	9	
	IN	OUT	NA	NO	Conformance with Approved Procedures				
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

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

OUT=not in compliance COS=corre							
		Compliance Status	cos	R	W		
	OUT	Caro i con amo i i mon			_		
28	0	Pasteurized eggs used where required	0	0	1		
29	0		0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ľ		
	OUT	Food Temperature Control		_	_		
31	0	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			
34	0	Thermometers provided and accurate	0	0	Г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	ŀ		
	OUT	Prevention of Food Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	0	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	0	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0			
	OUT	Proper Use of Utensils			Π		
41	120	In-use utensils; properly stored	0	0			
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0			
43	100	Single-use/single-service articles; properly stored, used	0	0	г		
44		Gloves used properly	0	0			

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	786	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	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	Т		
55	0	Current permit posted	0	0	0
56	28	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a he 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

2 In

10/25/2022

Signature of Person In Charge

**** 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.

10/25/2022

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: APPLEBEES #82002- BAR							
Establishment Number ≠ 605219235							

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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature								
Description	Temperature (Fahrenheit)							
	36							
Drink mix cooler	36							

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					

Observed Violations
Total # 7
Repeated # ()
8: No paper towels at hand sink.
41: Ice scoop stored in ice with handle touch ice.
43: To go plates improperly stored. Please store togo plates inverted.
45: Cutting board needs to be replaced.
51: Men's right urinal does not flush properly in restroom
53: Water on floor at bar
56: Inspection is not posted.
30. Hispection is not posted.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: APPLEBEES #82002- BAR			
Establishment Number: 605219235			
Comments/Other Observations			
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Additional Comments

See last page for additional comments.

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Additional Comments (cont'd)						
See last page for additiona	al comme	nts.				

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Sources	
Source Type:	Source:
Additional Comments	

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