

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Remanent O Mobile

Type of Establishment

5800 RALEIGH LAGRANGE RD O Temporary O Seasonal

Memphis Time in 02:30 PM AM / PM Time out 03:50: PM AM / PM City

Embargoed 000 05/18/2023 Establishment # 605248199 Inspection Date

ALI BABA MEDITERRANEAN GRILL

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other Risk Category О3 04 Follow-up Required 级 Yes O No

Number of Seats 54 rted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=cc	rrecte	d on-si	te dur	ing ir
	_				Compliance Status	cos	R	WT					
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NC
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	326	0	0	0
	IN	OUT	NA	NO	Employee Health		-		17		ŏ	ō	X
2	100	0			Management and food employee awareness; reporting	0	0						
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	ОUТ	NA	NC
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	100	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	0	100	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1	_	_		_
	-		_	_	alternate procedures followed	_		_		IN	OUT	NA	NC
8	IN.	OUT	N/A	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	l o l	0	
$\overline{}$			NA	NO		_	_	-	Н	IN	OUT	NA	110
9	黨	0	_	-	Food obtained from approved source	0	0	U		IN	OUT	NA	NC
10	0	0	0	\approx	Food received at proper temperature	0	0	5	24	0	l٥l	333	
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	l ° I		-	-	-	_
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NC
	IN	OUT	NA	NO	Protection from Contamination				25		0	X	
13	0	斑	0		Food separated and protected	0	0	4	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NC
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×	

					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		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	X	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	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	菜	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

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

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	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	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	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	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	Г
44		Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment	-		
45	涎	Food and norifood-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	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	T:
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
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	題	Current permit posted	0	0	T (
56	ᄣ	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	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a writt. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

05/18/2023

05/18/2023

Signature of Person In Charge

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

Date

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: ALI BABA MEDITERRANEAN GRILL

Establishment Number #: 605248199

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 (Fahrenhelt)				
Commercial dishwasher							

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	40				
Walk in freezer	0				
Small Display cooler (front)	20				
Prep cooler (front)	37				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice	Cooling	118
Tomatoes	Cold Holding	41
Raw steak	Cold Holding	49

Observed Violations						
Total # 9						
Repeated # () 12. Down shiplyon stored array your hold and you do to get food (organize)						
13: Raw chicken stored over raw beef and ready to eat food(oranges) 20: Front display cooler is not maintaining a temperature of 41 degrees Fahrenheit or below. Cooler was at 50 degrees Fahrenheit 35: Unlabeled food in walk in cooler.						
42: Plates are not stored inverted on top of display cooler near register. 45: Cutting boards have too many grooves please replace. 52: Dumpster side door is open 53: Food debris on floor. Please sweep and mop floors.						
55: Current permit not posted. 56: Most recent inspection is not posted.						
30. MOSt recent inspection is not posted.						

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Establishment Name: ALI BABA MEDITERRANEAN GRILL				
Establishment Number: 605248199				
Comments/Other Observations				
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Additional Comments				
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.

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Establishment Number: 605248199				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

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Establishment Name: ALI BABA MEDITERRANEAN GRILL			
Establishment Number #	605248199		
Sources			
Source Type:	Food	Source:	Costo,restaurant Depo
Source Type:		Source:	
Additional Commer	nts		
alhazaz1979@gmail.com			
Please remove food from front display cooler to another cooler. Most food in cooler was just prep.			