

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

BABALU TAPAS FOOD SERVICES

Type of Establishment

O Farmer's Market Food Unit Remanent O Mobile

6450 POPLAR STE 101 Address

O Temporary O Seasonal

Memphis City

Time in 12:15 PM AM/PM Time out 01:00: PM AM/PM

Inspection Date

03/08/2022 Establishment # 605263782

Embargoed 000

O Follow-up Purpose of Inspection **K**Routine

O Complaint O Preliminary O Consultation/Other

Number of Seats 52 O Yes 疑 No

Risk Category О3 Follow-up Required

10	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	08
_					Compliance Status	COS	R	WT	П
	IN	OUT	NA	NO	Supervisien				ı
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				П
2	380	0			Management and food employee awareness; reporting	0	0		1
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				1
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0	ı
	IN	OUT	NA	NO	Preventing Contamination by Hands				1
6	100	0		0	Hands clean and properly washed	0	0		1
7	氮	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	1
	IN	OUT	NA	NO	Approved Source				1
9	黨	0			Food obtained from approved source	0	0		1
10	0	0	0	×	Food received at proper temperature	0	0	1	ı
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ı
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		l
	IN	OUT	NA	NO	Protection from Contamination				1
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	

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			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	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	×		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	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

res to control the introduction of pathoge ns, chemicals, and physical objects into foods.

L 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	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	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	г
34	0	Thermometers provided and accurate	0	0	г
	OUT Food Identification				h
35	0	Food properly labeled; original container; required records available	0	0	Γ
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	Г
37	0	Contamination prevented during food preparation, storage & display	0	0	Γ
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	130	in-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	т
44	0	Gloves used properly	0	0	г

		Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	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	T.
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	180	0	
58		Tobacco products offered for sale	0	0	٩
59		If tobacco products are sold, NSPA survey completed	0	0	_

conspicuous manner. You have the right to request a he i8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

03/08/2022

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**** 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)) 9012229200 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: BABALU TAPAS FOOD SERVICES

Establishment Number #: 605263782

Smoking observed where smoking is prohibited by the Act.

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.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Commercial dishwasher	Heat		180				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Meat cooler	38					
Prep cooler	41					
Walk in cooler	35					
Keg cooler	35					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Corn	Cold Holding	33				
Potatoes	Cold Holding	36				
Pico de gallo	Cold Holding	33				
Rice	Cold Holding	36				
Raw salmon	Cold Holding	39				
Raw Shrimp	Cold Holding	39				
Raw tilapia	Cold Holding	39				
Raw chicken	Cold Holding	40				
Raw steak	Cold Holding	40				
Raw Kebob	Cold Holding	38				
Roasted tomatoes	Cooling	48				
Grilled onions	Cooling	43				
Steak	Hot Holding	150				
Grilled chicken	Hot Holding	183				
Shrimp	Hot Holding	170				

Observed Violations								
Total # 3								
Repeated # ()								
41: Scoop handles should be upright in containers like flour and sugar								
42: Clean plates should be inverted								
46: Commercial dishwasher temperature gauge is inaccurate.								
Tor commercial distribution for poralar o gaage to inaccarate.								

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Comments/Other Observations 1:	
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Additional Comments	
See last page for additional comments.	

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Establishment Number: 605263782			
Comments/Other Observations (cont'd)			
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Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: BABALU TAPAS FOOD SERVICES							
Establishment Number #	605263782						
Sources							
Source Type:	Food	Source:	Sysco, Off the dock				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						