#### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100		744	S. C.																
					Renee's Sar	ndwich Shop										O Fermer's Market Food Unit ent Ø Permanent O Mobile			
		hmen	t Nar	ne	202 G E P	atterson Ave.					_	Тур	e of E	Establi	shme			J	
	ress				Memphis			11	· 21	5 Δ	M					o Temporary O Seasonal ut <u>11:50:AM</u> AM / PM			
City		_			·	21 Establishment #									ne ou				
		on Da						±		-	Emba		<u> </u>						
		of In		tion	ORoutine	份 Follow-up	O Complaint			O Pro	limin	ary				nsultation/Other		20	<u> </u>
Risi	Cat	tegor,		Fact	O1 ors are food pre	paration practices a	O3 nd employee	beha		04	st ce	mm	only			up Required X Yes O No Number of Notes Number of Notes Number of Notes Number of Notes Number of Number of Notes Number of Num			,
						ors in foodborne illn	ess outbreak	8. P	ublic	He	lth I	Inter	ven	tions	are	control measures to prevent illness or injury.			
		(14	rk de	algna	ed compliance statu											INTERVENTIONS such item as applicable. Deduct points for category or subc	ategory	.)	
IN	⊨in c	ompii	ance		OUT=not in complian		NO=not observe				\$=cor	recte	l on-si	ite duri	ng ins	spection R=repeat (violation of the same code pro		1.0	
	IN	OUT	NA	NO	Comp	Supervision		COS	ĸ	WT	h	IN	оит	NA	NO	Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	展	0	_			resent, demonstrates kno	owledge, and	0	0	5	10	1	001			Control For Safety (TCS) Foods Proper cooking time and temperatures			
		OUT	NA	NO	performs duties	Employee Health				_		0	ő	ŏ	-	Proper reheating procedures for hot holding	8	00	5
23	붌	0				ood employee awareness iction and exclusion	s; reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	•		
	IN	OUT	NA		God	d Hygienic Practices						0	0	0		Proper cooling time and temperature	0	0	
4	×	0				ing, drinking, or tobacco u eyes, nose, and mouth	150	0		5	19 20		0	0		Proper hot holding temperatures Proper cold holding temperatures		0	
6		OUT	NA	NO		ng Contamination by	Hands	0			21	*	0	Ó	0	Proper date marking and disposition	0	0	°
7	õ	×	0	ŏ		act with ready-to-eat food	is or approved	o	ŏ	5	22	O IN	O OUT	NA	-	Time as a public health control: procedures and records Consumer Advisory	0	0	
8	×	0	NA	NO		s properly supplied and a	ccessible	0	0	2	23		0	0	no	Consumer advisory provided for raw and undercooked	0	0	4
	黨	0			Food obtained from			0				IN	OUT	NA	NO	food Highly Susceptible Populations			
10 11	0	0	0		Food received at p Food in good condi	roper temperature ition, safe, and unadultera	ated	0	0	5	24	0	0	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records a destruction	rvailable: shell stock tags,	, parasite	0	0			IN	OUT		NO	Chemicals			
13	IN 溴			NO	Protect Food separated an	tion from Contaminat d protected	tion	0	0	4	25 26	図図	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- 8	0	5
14	嵗	0		1	Food-contact surfa	ces: cleaned and sanitize		ŏ	0				OUT	_	1000	Conformance with Approved Procedures	Ť	-	
15	黛	0			Proper disposition of served	of unsafe food, returned f	ood not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive m	easures to co	ntrol	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
								600	D R	at/Al	L PR	ACT	ICE	5					
_	_		_	00	T=not in compliance Comp	liance Status	COS=corre	cted or COS	R R	during WT	inspe	ction				R-repeat (violation of the same code provision Compliance Status		R	WT
2	_	OUT	_	auriza	Safe F ed eggs used where	Food and Water		0	0	-		_	UT	ood ar	ad no	Utensils and Equipment profood-contact surfaces cleanable, properly designed,		_	
2		0	Wab	er and	ice from approved			0	0	2	4	5 8				and used	•	0	1
- 3	0	OUT			Food Ter	mperature Control		-	0	_	4					g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop cont		oling methods used;	adequate equipment for	temperature	0	0	2	4		LK N UT	lonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
3	2				properly cooked for thawing methods us			0		1	4	_	_			stalled; proper backflow devices		8	2
	4	X			eters provided and a	accurate		ŏ	ŏ	1	50		<b>)</b> s	iewage	and	i waste water properly disposed	0	0	2
3	5	OUT	Eee	1 0000		I dentification	ede avazabla	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
-	-	OUT	FOO	1 prop		f Food Contamination		-		-	5		- L			lities installed, maintained, and clean	+	6	1
3	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	5	1 8	K A	dequa	ite ve	entilation and lighting; designated areas used	0	0	1
3	7	ĸ	Cont	tamin	ation prevented duri	ng food preparation, store	age & display	0	0	1		0	υτ			Administrative Items			
3	_				leanliness			0	0	1	5	5 Y	3 0	urrent	perm	nit posted	0	0	0
_	9 0				ths; properly used a ruits and vegetables			0	0	1		5   0	5 [N	lost re	cent	inspection posted Compliance Status		O NO	WT
4	_	OUT	In-us	se ute	Proper nsils; properly store	Use of Utensils		0	0	1	5	7	-	ompli	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	-	TN(	
	2	0	Uter	sils, e	quipment and linen	s; properly stored, dried, l cles; properly stored, used		0	0	1	5	8	T	obacc	o pro	oducts offered for sale roducts are sold, NSPA survey completed	0	0	0
_	4				ed properly	res, property stored, used	4		ŏ					100dC	co pr	outcos are sold, Nor A survey completed	10		
																Repeated violation of an identical risk factor may result in re- e. You are required to post the food service establishment per			
man	ner a	nd po	st the	most	recent inspection repo		. You have the rig	ht to n	eques							filing a written request with the Commissioner within ten (10) d			
Q		$\sum_{i}$	Ġ	$\sim$	an		08/2						1 /	1	~		08/2	24/2	2021
Sig	natu	re of	Pers	ion In	Charge		50/2	, _	[	Date	Sig	matu	re of	Envir	onme	ental Health Specialist		_ 1/2	Date
_						Additional food safety	information can	be fo	und	on ou	r web	site,	http	ditn.g	ov/h	ealth/article/eh-foodservice ****			
						Free food safety t	raining classes	s are	avai	lable	eac	h ma	nth :	at the	COU	unty health department.		-	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(Net. 0-10)	Please call (	) 9012229200	to sign-up for a class.	100.02

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



# Establishment Information

Establishment Name: Renee's Sandwich Shop Establishment Number #: 605197421

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)						

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature			
Description	State of Fo	ood Tempera	ature ( Fahrenheit)
Sliced tomatoes	Cold Ho	lding 40	
Raw chicken	Cold Ho	lding 32	

Observed Violations Total # 8 Repeated # 0								
Repeated # 0								
7: Employee observed handling ready to get sandwich with harehands								
7: Employee observed handling ready to eat sandwich with barehands								
34:								
37:								
45:								
47:								
53:								
54:								
55:								

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Comments/Other Observations	
:	
:	
*See page at the end of this document for any violations that could not	

"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: Renee's Sandwich Shop Establishment Number : 605197421

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

### Additional Comments