ALC: NO					TENNESSEE DI FOOD SERVICE ESTA									ON REPORT SCO		_	
Est	ablist	nen	t Nar	ne ,	PIMENTOS KITCHEN AND MARKET	- F	D-S	SRV	, 	Ту	pe of	Establ	ishme	O Fermer's Market Food Unit ent @ Permanent O Mobile		5	
Add	ress				6450 POPLAR AVE									O Temporary O Seasonal			
City					Memphis Time in	02	2:3	<u>5</u> F	PM	_ A	M/P	мт	ime o	ut 02:45; PM AM / PM			
Insp	ectic	n Da	rte		07/19/2022 Establishment # 605249358	8		_	Emb	argo	ed C	000					
Puŋ	pose	of In	spect	tion	O Routine			O Pr	elimir	nary		¢	Co	nsuitation/Other			
Risi	Cat	egor			01 02 減3			O 4						up Required O Yes 🕱 No Number of S		12	0
		R	isk I		ors are food preparation practices and employee I contributing factors in foodborne illness outbreaks										tion		
		(Me	ırk de		FOODBORNE ILLNESS RIS ed compliance status (IN, OUT, HA, HO) for each aumbered Hem	K F	ACTO	ors	AND) PU	BLIC	HE	штн	INTERVENTIONS	gory.	,	
IN	⊨in ci	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe	-)S=::::	mecte	ed on-e	site dur	ring int	spection R=repeat (violation of the same code provision			
⊢	-	OUT	NA	110		COS	R	WT	H	_	_	_	_	Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
H	_		NA		Supervision Person in charge present, demonstrates knowledge, and			_		IN	001	NA	NO	Control For Safety (TCS) Foods			
1	鬣	0			performs duties	0	0	5		1		0		Proper cooking time and temperatures	0	8	5
-	IN XX		NA	NO	Employee Health Management and food employee awareness; reporting	~	ТОТ	_	17	0	0	X	0	Proper reheating procedures for hot holding	0	0	
3	Ŕ	ŏ			Proper use of restriction and exclusion	ŏ	ŏ	5		IN	001	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
H		-	NA	NO	Good Hygienic Practices	-		_	18	1	0	0	0	Proper cooling time and temperature	0	o	_
4	X				Proper eating, tasting, drinking, or tobacco use	0	0		19	12	0	ō	_	Proper hot holding temperatures	0	0	
5	澎	0			No discharge from eyes, nose, and mouth	0	0	°		22	0	0		Proper cold holding temperatures	0		5
6		001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0	_	21		0	0	0	Proper date marking and disposition		0	
	<u>×</u>	_			No bare hand contact with ready-to-eat foods or approved		-	5	22	2 0	0	8	0	Time as a public health control: procedures and records	0	0	
7	鼠	0	0	0	alternate procedures followed	0	0			IN	001	NA	NO				
8	X	읈	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	氮		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵐	0	_		Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10	<u></u>	0	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	0	8	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	8	0	×	0	Required records available: shell stock tags, parasite	0	6	ľ	H	IN	out	NA	NO	Chemicals			
		-	NA	-	destruction Protection from Contamination	-	<u> </u>		25					Food additives: approved and properly used	~		
13	54	0	0	NO	Food separated and protected	0	0	4			ŏ	X	1	Toxic substances properly identified, stored, used	ŏ	8	5
14	R	ŏ	ŏ		Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	-	IN	OUT	NA	NO	Conformance with Approved Procedures	Ť	-	
	_	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	-	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				0	d Robell Resultance and according and the			-						- shaming and shares should be fact			
				900	d Retail Practices are preventive measures to co	ntro	i the	intr	oduk	CTIO	1 01	atho	gen	s, cnemicals, and physical objects into foods.			
								а / .\				5					
				00	not in compliance COS=correct				inspe	ection				R-repeat (violation of the same code provision)	000		14/7
					Compliance Status	cos	R	WT						Compliance Status	COS	к	WT

						inspecie	MI	R-repeat (violation of the same code provision)			_
		Compliance Status	COS	R	WT			Compliance Status	COS	R	WT
	OUT						OUT	Utensils and Equipment			
28	0	Pasteurized eggs used where required	0	0	1	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	_	Water and ice from approved source	0			40	U U	constructed, and used	U U	~	•
30	-	Variance obtained for specialized processing methods	0	0	1	46	13	Warewashing facilities, installed, maintained, used, test strips	0	0	- 1
	OUT	Food Temperature Control					040	warewashing lacilities, installed, maintailied, used, test ships	U U	~	•
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfood-contact surfaces clean	0	0	1
31		control	U U	I٩I	-		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	ि	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Food Contamination			_	53	25	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	黛	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative items			
38	25	Personal cleanliness	0	0	1	55	0	Current permit posted	0	0	0
39	25	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	۰
40	0	Washing fruits and vegetables	0	0	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils						Non-Smokers Protection Act			
41	12	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	X	0	
42	12	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58]	Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0		59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1						

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner 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 written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-716, 4-6-329.

n r Signature of Person In Charge

07/19/2022

Date Signature of Environmental Health Specialist

07/19/2022

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

PH-2267 (Rev. 6-15)	Free food safety training cla		th at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	hDH 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number #: 605249358

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 l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 7 Repeated # 0

38: Employees handling food missing hair restraints

39: Wiping cloths stored in an inadequate concentration of sanitizer

41: Ice scoop stored uncovered on side of ice machine

42: Clean utensils improperly stored. Must be inverted

46: Commercial dishwasher needs cleaning to remove calcification deposits from chlorine

53: Floors needs cleaning under equipment to remove buildup

54: Several Vent hood lights out

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number : 605249358

Comments/Other Observations	
1:	
2:	
3:	
4:	
5:	
6:	
7:	
8: 9:	
9. 10:	
11:	
12:	
13:	
14:	
15:	
16:	
17:	
18:	
19:	
20:	
21:	
22:	
23: (NA) Establishment does not serve animal food that is raw or undercooked. Facility does	s not offer burgers cooked to
order.	
24:	
25:	
26:	
27: 57:	
58:	
***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: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number : 605249358

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: PIMENTOS KITCHEN AND MARKET - FD-SRV Establishment Number #: 605249358

Sources		
Source Type:	Source:	
Additional Comments		

Priority items 14, 23, and 26 corrected