

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
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O Farmer's Market Food Unit The Old Daisy Theater Remanent O Mobile Establishment Name Type of Establishment 329 Beale St. O Temporary O Seasonal Address Memphis Time in 11:15 AM AM / PM Time out 11:45; AM City Embargoed 000 06/09/2021 Establishment # 605220207 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

ase Control and Preve

Follow-up Required

O Yes 疑 No

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11	IN-in compliance OUT+not in compliance NA+not applicable NO+not observed COS+corrected on-site during inspection R+repeat (violation of the same code provision)															
Compliance Status COS						COS R WT Compliance Status										
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature		
<b>.</b>	010	_	-		Person in charge present, demonstrates knowledge, and	_				""			, mo	Control For Safety (TCS) Foods		
1	羅	0			performs duties	0	0	5	16	0	0	0	楽	Proper cooking time and temperatures		
	IN	OUT	NA	NO	Employee Health					0	0	0	250	Proper reheating procedures for hot holding		
2	$\square X$	0			Management and food employee awareness; reporting	0	0 0							Cooling and Holding, Date Marking, and Time as		
3	寒	0			Proper use of restriction and exclusion	0	0 0 0			IN	OUT	NA	NO	a Public Health Control		
	IN	OUT	NA	NO	Good Hygienic Practices					0	0	0	X	Proper cooling time and temperature		
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19		0	0	寒	Proper hot holding temperatures		
5	黨	0			No discharge from eyes, nose, and mouth	0	ō	ů	20		0	0		Proper cold holding temperatures		
	IN OUT NA NO Preventing Contamination by Hands				21			26	Proper date marking and disposition							
6	黨	0		0	Hands clean and properly washed	0	0		22	0	o	X	0	Time as a public health control: procedures and records		
17	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5		_				,		
Ŀ	-		_	_	alternate procedures followed	_				IN	OUT	NA	NO	Consumer Advisory		
8	氮	0		110	Handwashing sinks properly supplied and accessible	0	0 0 2		23	0	l٥l	38		Consumer advisory provided for raw and undercooked		
-		OUT	NA	NO	Approved Source								_	food		
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susceptible Populations		
10		0	0	28	Food received at proper temperature	0		١. ١	24	0	l٥l	320		Pasteurized foods used; prohibited foods not offered		
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	<u> </u>	_		-		r descende revise devel, promision revise not orrered		
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals		
		OUT	NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used		
13	~		0		Food separated and protected	0	0	4	26	窦	庭 0			Toxic substances properly identified, stored, used		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	T NA NO C		Conformance with Approved Procedures		
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan		

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Good Retail Practices are preventive m cals, and physical objects into foo

		All Front in constitution	G00		
		OUT=not in compliance COS=con	COS		
	OUT		000	- 1	""
28	0	Pasteurized eggs used where required	0	0	-
29	18	Water and ice from approved source	18	ŏ	1
30	lŏ	Variance obtained for specialized processing methods	ŏ	ŏ	H
-	OUT	Food Temperature Control		Ť	i.
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	7
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

pecti	on	R-repeat (violation of the same code provision)		_	
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment		_	_
45	0	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	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
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	0		
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ion report in a conspicuous manner. You have the right to request a he 06, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

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Signature of Person In Charge

Date

06/09/2021 Date

\*\*\*\* 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.

06/09/2021

RDA 629

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



Franklishmant Information							
Establishment Information	I						
Establishment Name: The Old Daisy Theater  Establishment Number #:  605220207							
Establishment Number ≢: [605220207							
NCDA C To be considered if	#F7 :- #M-2						
NSPA Survey - To be completed if		de allikas at all times to					
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	tnct access to its buildings or	raciities at all times to	persons wno are				
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable f	orm of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	spicuously posted at ev	ery 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 in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warnershing Info							
Warewashing Info	Sanitizer Type	PPM	Temperature ( Fah				
MEGNINO NENO	ounitizer type		Tomporatare ( ran	ronmond			
		•					
Equipment Temperature							
Description			Temperature ( Fahr	renhelt)			
Chest cooler			34				
Food Temperature							
Description		State of Food	Temperature ( Fahr	anhalf)			
Doubliphon		State of Food	Tomporature (Tam	villion,			

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



Establishment Information	
Establishment Name: The Old Daisy Theater	
Establishment Number: 605220207	

Comments/Other Observations	
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3:	
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5: 6:	
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8·	
9: Sams	
Lits	
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<b>11</b> :	
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20. 27.	
27.  57∙	
58:	

Ada	litional	Comment	s

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: The Old Daisy Theater stablishment Number: 605220207	
Comments/Other Observations (cont'd)	
dditional Comments (cont'd)	
see last page for additional comments.	

Establishment Information

Establishment Information				
Establishment Name: The Old Daisy Theater				
Establishment Number #: 605220207				
1 333-23-3				
Sources	1			
Source Type:	Source:			
Source Type:	Source:			
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Source Type:	Source:			
Course Turner	Course			
Source Type:	Source:			
Course Type:	Source:			
Source Type:	Source.			
Additional Community				
Additional Comments				