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

63.90

£	4				FOOD S	ERVICE ESTA	BL	ISH	IM	ENT	r II	NSF	PEC	TI	ON REPORT	SCO	RE		
	2744 ·	and the second													O Farmer's Market Food Unit				
Establ	shme	nt Nar		The Old Da	isy Theate	r					Tur	w of F	Establi	iehmu	Remanant OMobile	9			
Addres	s			329 Beale S	St.						1.94	AC UI D	-510101	ISH IN	O Temporary O Seasonal				
City				Memphis		Time it	0	1:0	0 F	M	41	M/P	и ть	man	ut 01:30; PM AM / PM				
Inspec	tion D	ate		05/16/20	23 Establish	ment # 60522020					-	d 0							
Purpose of Inspection Routine O Follow-up O Complaint					O Pr					Cor	nsuitation/Other								
Risk C	atego	y		01	\$102	03			04				Fo	ollow-	up Required 邕 Yes O No	Number of Se	ats		
	Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																		
					FOOL	BORNE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	ЦТН	INTERVENTIONS				
INeir	(L) compl		signat	of compliance stat				ltem							ach Item as applicable. Deduct points for catego spection R=repeat (violation of the same				
	comp				pliance Statu			R		Ĩ	100.00	0.011-0			Compliance Status			R	WT
	-	NA	NO	Deseas is shores	Supervisie						IN	OUT	NA	NO	Cooking and Reheating of Time/Temp Control For Safety (TCS) Food				
1 8				performs duties	, .	rates knowledge, and	0	0	5		0	0	8		Proper cooking time and temperatures		8	<u> </u>	5
2)		NA	NO	Management and	Employee He food employee a	wareness; reporting	0	0		"	0	0	<u> </u>		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and		0	0	
3 🕅	-			Proper use of rest			0	0	۰		IN		NA		a Public Health Control				
4 2		NA		Proper eating, tas	ting, drinking, or t		0	0		18	00	0	<u>英</u>		Proper cooling time and temperature Proper hot holding temperatures		응		
5 X		NA	0	No discharge from		mouth	ō	0	5	20		0	8		Proper cold holding temperatures Proper date marking and disposition		0	8	5
6 🖇	0			Hands clean and	properly washed		0	-			ō	ō	×		Time as a public health control: procedures an		_	ō	
78		0	0	alternate procedu	res followed	-eat foods or approved	0	0	Ľ		IN	OUT	NA	NO	Consumer Advisory				
8 2	001	NA	NO		Approved Sou			0	2	23	0	0	黛		Consumer advisory provided for raw and unde food		0	0	4
9 X		0	24	Food obtained fro Food received at			8	0			IN Ser	OUT		NO	Highly Susceptible Population:				
11 🖇	60			Food in good con	dition, safe, and u		0	0	5	24	_	0	0		Pasteurized foods used; prohibited foods not o	offered	0	0	5
12 C	0	X	0	destruction	ction from Con		0	0		25	IN O	OUT	NA		Chemicals Food additives: approved and properly used		न	তা	
13 😒	0	0		Food separated a	nd protected		_	0		26	篾	0		·	Toxic substances properly identified, stored, u		ŏ		5
14 C				Food-contact surf Proper disposition served		eturned food not re-	0	0	5 2	27	IN O	OUT	NA	NO	Conformance with Approved Proce Compliance with variance, specialized process HACCP plan	e and	0	0	5
			Goo			tive measures to c	antro	l the	inte		tion	of a	atho		, chemicals, and physical objects int	o foode		_	
									ETA			_		gena	, chemicani, and physical objects int				
			00	T=not in compliance	pliance Statu	COS=com	ected o		during						R-repeat (violation of the same cod		nel		WT
	OUT			Safe	Food and Wate	-					0	UT			Compliance Status Utensils and Equipment		cos	~ 1	WT
28				d eggs used when ice from approved			0	0	2	4	5 8				infood-contact surfaces cleanable, properly des and used	signed,	0	0	1
30	0		nce c	btained for specia Food Te	lized processing r mperature Cor		0	0	1	4	5 (	<b>o</b>   v	Varew	ashin	g facilities, installed, maintained, used, test stri	ips	0	0	1
31	0	Prop		oling methods use	d; adequate equip	ment for temperature	0	0	2	4	_	O N	lonfoo	d-cor	ntact surfaces clean		0	0	1
32		Plant	food	properly cooked for				0	1	4	8 2		lot and	1 cold	Physical Facilities I water available; adequate pressure		0		2
33	8	<u> </u>		thawing methods ( eters provided and			8	0	1	49	_	_			stalled; proper backflow devices		_	응	2
	OUT				d identification	1		_		5	1	0 T	oilet fa	scilitie	es: properly constructed, supplied, cleaned		0	0	1
35			l prop			ired records available	0	0	1	5		_		·	use properly disposed; facilities maintained		_	<u> </u>	1
36	001	_	ts ro	dents, and animal	of Food Contan s not present	nination	0	0	2	5	_	-			lities installed, maintained, and clean entilation and lighting; designated areas used		-	응	1
37	0	-	-	-		tion, storage & display	0	0	1	F	-	UT			Administrative items		- 1	-	
38	-			leanliness	- groop property	and another a subol	0	0	1	54			Jurrent	t pern	nit posted			0	_
39 40				ths; properly used ruits and vegetable			0		1	54	\$ (				inspection posted Compliance Status		O YES	0	WT
	OUT			Prope	r Use of Utensi	1.			_		I				Non-Smokers Protection Act			_	
41 42	0	Uten	sils, e	nsils; properly stor quipment and line	ns; properly store	d, dried, handled	0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	×	0
43 44	0	Singl	e-use	/single-service art ed properly	icles; properly sto	red, used		0		5	9]	If	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
	to com	ect an	y viola	tions of risk factor i			nsion o	ef you	r food						Repeated violation of an identical risk factor may r				
manne	and pr	ost the	most	recent inspection rep	port in a conspicuo	us manner. You have the right	ght to r	eques							e. You are required to post the food service establi- fling a written request with the Commissioner within				
report.	1.C.A.	section	ns 68-	14-703, 68-14-706, 68	-14-708, 68-14-709, (	8-14-711, 68-14-715, 68-14-7	-		~		S		8	σ	$\Lambda_{-}$		- 14	~ /~	000
0	L <	<u>ر</u>		VC		> 05/2	16/2		3 Date	Cir	Ľ	ر ان 10	Endo	$\gamma$	A Mos	0	5/1	6/2	023 Date
orgna	are of	Signature of Person In Charge Date Signature of Environmental Health Specialist Date **** Additional food safety information can be found on our website. http://tn.gov/health/article/eh-foodservice ****								Date									

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mon	th at the county health department.	RDA 629
rrs2201 (new. 0-10)	Please call (	) 9012229200	to sign-up for a class.	nur des

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



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

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 compartment sink	Bleach									

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

Description	State of Food	Temperature ( Fahrenheit

### Observed Violations

Total # 3

Repeated # ()

14: The ice machine is not clean. Please discard ice and wash, rinse, and sanitize interior.

45: Beer coolers are not in working condition. Please repair beer coolers.

48: Hot and cold water is not available at the 3 compartment sink. Please fix hot water at 3 compartment sink.

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# Establishment Information

Establishment Name: The Old Daisy Theater Establishment Number : 605220207

Comments/Other Observations	
2:	
3:	
4:	
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6:	2
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10: No delivery at this time.	
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1:         2:         3:         4:         5:         6:         7:         10: No delivery at this time.         11:         12:         13:         14:         15:         16:         17:         18:         19:         20:         21:         22:         23:         24:         25:         26:         27:         57:         11:         22:         23:         24:         25:         26:         27:         57:         11:         22:         23:         24:         25:         26:         27:         57:         51:         52:         53:         54:         55:          55:	
3:	
4:	
5:	
***See page at the end of this document for any violations that could not be displayed in this space	

\*\*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.

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

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: The Old Daisy Theater Establishment Number #. 605220207

Sources			
Source Type:	Food	Source:	Athens & West TN Crown
Source Type:		Source:	
Additional Comme	ents		

Safe food donation pamphlet given