



TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

99

Establishment Name MISS CRUMPY'S Type of Establishment ☐ Farmer's Market Food Unit ☐ Permanent ☒ Mobile

Address 1099 AZALIA ST ☐ Temporary ☐ Seasonal

City Memphis Time in 11:20 AM AM / PM Time out 11:35 AM AM / PM

Inspection Date 04/26/2022 Establishment # 605262587 Embargoed 000

Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other

Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 0

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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	R	WT
Supervision											
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties						5
Employee Health											
2	IN	OUT	NA	NO	Management and food employee awareness, reporting						5
3	IN	OUT	NA	NO	Proper use of restriction and exclusion						5
Good Hygienic Practices											
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use						5
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth						5
Preventing Contamination by Hands											
6	IN	OUT	NA	NO	Hands clean and properly washed						5
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed						5
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible						2
Approved Source											
9	IN	OUT	NA	NO	Food obtained from approved source						5
10	IN	OUT	NA	NO	Food received at proper temperature						5
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated						5
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction						5
Protection from Contamination											
13	IN	OUT	NA	NO	Food separated and protected						4
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized						5
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served						2

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	R	WT
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
16	IN	OUT	NA	NO	Proper cooking time and temperatures						5
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding						5
Cooling and Holding, Date Marking, and Time as a Public Health Control											
18	IN	OUT	NA	NO	Proper cooling time and temperature						5
19	IN	OUT	NA	NO	Proper hot holding temperatures						5
20	IN	OUT	NA	NO	Proper cold holding temperatures						5
21	IN	OUT	NA	NO	Proper date marking and disposition						5
22	IN	OUT	NA	NO	Time as a public health control: procedures and records						5
Consumer Advisory											
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food						4
Highly Susceptible Populations											
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered						5
Chemicals											
25	IN	OUT	NA	NO	Food additives: approved and properly used						5
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used						5
Conformance with Approved Procedures											
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan						5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS	R	WT
Safe Food and Water											
28	OUT	Pasteurized eggs used where required									1
29	OUT	Water and ice from approved source									2
30	OUT	Variance obtained for specialized processing methods									1
Food Temperature Control											
31	OUT	Proper cooling methods used; adequate equipment for temperature control									2
32	OUT	Plant food properly cooked for hot holding									1
33	OUT	Approved thawing methods used									1
34	OUT	Thermometers provided and accurate									1
Food Identification											
35	OUT	Food properly labeled; original container; required records available									1
Prevention of Food Contamination											
36	OUT	Insects, rodents, and animals not present									2
37	OUT	Contamination prevented during food preparation, storage & display									1
38	OUT	Personal cleanliness									1
39	OUT	Wiping cloths: properly used and stored									1
40	OUT	Washing fruits and vegetables									1
Proper Use of Utensils											
41	OUT	In-use utensils; properly stored									1
42	OUT	Utensils, equipment and linens; properly stored, dried, handled									1
43	OUT	Single-use/single-service articles; properly stored, used									1
44	OUT	Gloves used properly									1

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS	R	WT
Utensils and Equipment											
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									1
46	OUT	Warewashing facilities, installed, maintained, used, test strips									1
47	OUT	Nonfood-contact surfaces clean									1
Physical Facilities											
48	OUT	Hot and cold water available; adequate pressure									2
49	OUT	Plumbing installed; proper backflow devices									2
50	OUT	Sewage and waste water properly disposed									2
51	OUT	Toilet facilities: properly constructed, supplied, cleaned									1
52	OUT	Garbage/refuse properly disposed; facilities maintained									1
53	OUT	Physical facilities installed, maintained, and clean									1
54	OUT	Adequate ventilation and lighting; designated areas used									1
Administrative Items											
55	OUT	Current permit posted									0
56	OUT	Most recent inspection posted									0
Compliance Status											
Non-Smokers Protection Act											
57	OUT	Compliance with TN Non-Smoker Protection Act									0
58	OUT	Tobacco products offered for sale									0
59	OUT	If tobacco products are sold, NSPA survey completed									0

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. 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 68-14-203, 68-14-206, 68-14-208, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/26/2022 Signature of Environmental Health Specialist [Signature] Date 04/26/2022

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

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: MISS CRUMPY'S

Establishment Number #: 605262587

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)

3 comp sink

Chlorine

Equipment Temperature

Item	Description	Unit	Quantity	Unit Price	Total Price
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Temperature (Fahrenheit)

Freezer

15

Cooler

36

Food Temperature

Description

State of Food

Temperature (Fahrenheit)

Observed Violations

Total # 1

Repeated # 0

53: Damage flooring.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sams
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NO) No TCS foods are being held cold during the inspection.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 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.

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Establishment Number : 605262587

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Establishment Number #:	605262587
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Sources

Source Type:	Food
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Source: Sams

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments