

Risk Category

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

SCORE

Number of Seats 0

O Farmer's Market Food Unit ACAPELLA'S (BAR) Remanent O Mobile Establishment Name Type of Establishment 4205 HACKS CROSS RD O Temporary O Seasonal Address Memphis Time in 11:25; AM AM/PM Time out 11:35; AM AM/PM City 06/11/2021 Establishment # 605257019 Embargoed 0 Inspection Date Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Follow-up Required

О3

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IH, OUT, HA, HO) for a

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					id		0	
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			erson in charge present, demonstrates knowledge, and erforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	M	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	×	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	260	0	Proper date marking and disposition	0	0	*
22	0	0	×		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	-
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

#### the introduction of pathogens, chemicals, and physical objects into foods.

						IL PRA		2.3
		OUT=not in compliance COS=com					on	
		Compliance Status	cos	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Fo
29		Water and ice from approved source	0	0	2	1		CO
30	0	Variance obtained for specialized processing methods	0	0	1	46	0	w
	OUT	Food Temperature Control				1 40		1"
31	0	Proper cooling methods used; adequate equipment for temperature	0	_	2	47	0	No
31	١,٠	control	"	0	2		OUT	т
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	Ō	Approved thawing methods used	Ō	ō	1	49	ō	Pk
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT		-	_	÷	51	ŏ	To
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Feed Contamination				53	0	Ph
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ad
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	0	a
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Mc
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils						Т
41	0	In-use utensils; properly stored	0	0	1	57		l c
42	ō	Utensils, equipment and linens; properly stored, dried, handled	0	ō	1	58	1	To
43	0	Single-use/single-service articles; properly stored, used	0	0	1	59	1	Iff
44		Gloves used properly	0		1	_	_	_

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
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	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
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	Г
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

icuous manner. You have the right to request a hearing req (10) days of the date of the

> May 06/11/2021

> > Signate

06/11/2021

Signature of Person In Charge

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

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



Establishment Information								
Establishment Name: ACAPELLA'S (BAR)								
Establishment Number # 605257019								
NSPA Survey - To be completed if								
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rnct access to its buildings o	r facilities at all times to	persons who are					
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable fo	rm of identification.					
"No Smoking" signs or the international "Non-Si	moking" symbol are not con	spicuously posted at eve	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								
•								
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Warewasning into	Sanitizer Type	PPM	Temperature ( Fah	renhelfi				
machino Hano	Camazor 13pc		Tomporatare ( Fan	o i i i i i i i				
		•						
Equipment Temperature								
Description			Temperature ( Fahr	enheit)				
			_					
Food Temperature								
Description		State of Food	Temperature ( Fahr	enhelt)				

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Establishment Information



Establishment Name: ACAPELLA'S (BAR)					
Establishment Number: 605257019					
Comments/Other Observations					
1. 2·					
3:					
4:					
5:					
6:					
7:					
8:					
9: 10:					
10. 11·					
12:					
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16:					
14:					
15:					
16: 					
17: 10:					
10. 10·					
20:					
21:					
22:					
23:					
24:					
17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:					
20. 27 <sup>.</sup>					
57:					
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.

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

Establishment Name: ACAPELLA'S (BAR)		
Establishment Number: 605257019		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
200 14.01 24.90 101 4.6.6.4.		

Establishment Information

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Establishment Name: ACAPELLA'S (BAR)						
Establishment Number #: 605257019						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						