

Establishment Name

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ARRIVE HOTEL LONG SHORT BAR

477 S MAIN STREET

Type of Establishment

Remanent O Mobile

O Farmer's Market Food Unit

Address Memphis

Time in 01:00 PM AM / PM Time out 01:20: PM AM / PM

O Temporary O Seasonal

City

06/09/2021 Establishment # 605260861

Embargoed 000

Purpose of Inspection **K**Routine

O Follow-up

O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required O Yes 疑 No

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe)S=∞	rrecte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						Con
	IN	оит	NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	оит	NA	NO	Cooking
1	100	0			performs duties	0	0	5	16	0	0	家	0	Proper cookir
	IN	OUT	NA	NO	Employee Health				17	0	O	1	Ó	Proper rehea
2	ЭX	0			Management and food employee awareness; reporting	0	0							Cooling an
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	0	Proper coolin
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	窯	0	Proper hot ho
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0		Proper cold h
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	0	0	Proper date r
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a pu
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	Tarre do a po
	~		_	_	alternate procedures followed	_	_	Щ.		IN	OUT	NA	NO	
8	IN.	OUT	NA	NO.	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	32		Consumer ac
_	XX.	0	NA	NO		0	0	-	Н	IN	OUT	NA	NO	food HB
9	-	_	_	-50	Food obtained from approved source	_	8		-	IN	001	NA	NO	ni.
10	0	ŏ	0	250	Food received at proper temperature	0	_	5	24	0	l o l	320		Pasteurized f
"	無	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	ľľ	⊢	-		-		
12	0	0	×	0	destruction	0	0			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	_	0	3%		Food additive
13	×	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substar
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confer
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance v HACCP plan

_					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	寒	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	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	
22	0	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	
26	菜	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

ires to control the introduction of pathogens, chemicals, and physical objects into foods.

			60		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification	+-	Ť	
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	т
44		Gloves used properly	0	O	Н

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	0		
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a const sicuous manner. You have the right to request a hi ten (10) days of the date of the 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

PH-2267 (Rev. 6-15)

Date Signature of Environmental Health Specialist 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.) 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



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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 Temperature						
Description	Temperature (Fahrenheit)					
Cooler	36					
Cooler	33					
Cooler 3	35					
Cooler 4	35					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)

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Comments/Other Observations	
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West tn crowns Southern glacier Eagle Empire 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
58.	

A	ddi	tior	ıal	Cor	mm	en	ts

See last page for additional comments.

^{***}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 extra Additional Comments that could not be displayed in this space.

Establishment Name: ARRIVE HOTEL LONG SHORT BAR	
Establishment Number: 605260861	
Comments/Other Observations (cont'd)	
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Additional Comments (cont'd)	
See last page for additional comments.	

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Sources		
Source Type:	Source:	
Additional Comments		

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