

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Westy's Permanent O Mobile Establishment Name Type of Establishment 346 N. Main St. O Temporary O Seasonal Address Memphis Time in 11:00; AM AM / PM Time out 12:00; PM AM / PM City Embargoed 000 08/13/2021 Establishment # 605221908 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 65 d to the Centers for Di

Follow-up Required

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10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			_		orrecte	ed on-si	te duri	ing ins	ре
					Compliance Status	cos	R	WT						_
	IN	OUT	NA	NO	Supervision				П	IN	оит	NA	NO	
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	6 0	0	0	0	P
	IN	OUT	NA	NO	Employee Health		_		1	_	_	ŏ		P
2	300	0			Management and food employee awareness; reporting	0	0	$\overline{}$	ı					6
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	8 0	0	0	0	P
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 0	0	0	0	P
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	2	0	0	0		P
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 0	0	0	0	P
6	0	0		0	Hands clean and properly washed	0	0		l	2 0	0	0	0	т
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	۱Ľ	1	_	_	_	Ľ
	_		_		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	0	0			Handwashing sinks properly supplied and accessible	0	0	2	z	3 0	lol	0		0
		OUT	NA	NO	Approved Source		_	_	ľ	_	_	_		fo
9	0	0			Food obtained from approved source	0	0		L	IN	OUT	NA	NO	
10	0	0	0	0	Food received at proper temperature	0	0	١.	2	4 0	0	0		P
11	0	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ		ľ	_		_
12	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2		0	0		F
13	0	0	0		Food separated and protected	0	0	4	2	6 0	0			To
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	IN	OUT	NA	NO	
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	0		C

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					Compliance Status	cos	R	WT
	IN	OUT	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	0	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	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	0		Food additives: approved and properly used	0	0	5
26		0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

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

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		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Feed 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	_
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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

ecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-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	1
	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	٠
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	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a hi n ten (10) days of the date of th

08/13/2021

Signature of Person In Charge

4 Date Signature of Environmental Health Specialist 08/13/2021

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) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	hment	O 1777 7	COLUMN TO SERVICE

Establishment Name: Westy's
Establishment Number #: 605221908

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)				
Prep cooler	62				
Prep cooler 2	57				
Walk in cooler 1	41				
Walk in cooler 2	57				

Food Temperature Description	State of Food	Temperature (Fahrenheit)
Chili	Cold Holding	48
Gumbo	Cold Holding	63
Sausage	Cold Holding	53
Sliced tomatoes	Cold Holding	49
Rice	Cold Holding	46
Noodles	Cold Holding	58
Philly steak meat	Cold Holding	42
Rice	Cold Holding	49
Spinach	Cold Holding	49
Cherry tomatoes	Cold Holding	36
Boiled eggs	Cold Holding	38
Slaw	Cold Holding	55

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Westy's				
Establishment Number: 6052219	008			
Comments/Other Observation:	S			
1:				
2:				
1: 2: 3: 4: 5:				
4. 5:				
***See page at the end of this document	for any violations that o	ould not be displayed in	n this space.	
Additional Comments				

Additional Comments

See last page for additional comments.

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	Establishment Information	
Establishment Number: 605221908 Comments/Other Observations (cont'd) Additional Comments (cont'd)		
Additional Comments (cont'd)	Establishment Number: 605221908	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
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Establishment Name: Westy's		
Establishment Number # 605221908		
23		_
Sources		-
Source Type:	Source:	
Additional Comments		