

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

79

Frank Grisanti

Establishment Name

Activess.

Frank Grisanti

Type of Establishment

Type of Establishment

O Mobile

O Temporary

O Seasonal

Address 1022 Shady Grove Rd. O Temporary O Seasonal Memphis Time of 11:00 AM AMARIA Time of 12:15 PM AMARIA

Purpose of Inspection Acoustine O Follow-up O Complaint O Preliminary O Consultation/Other
Risk Category O1 M2 O3 O4 Follow-up Required

Risk Category O1 XC O3 O4 Follow-up Required X Yes O No Number of Seats 170
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	OS=con	'n
					Compliance Status	COS	R	WT		Ξ
	IN	OUT	NA	NO	Supervision					
1	挺	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	H
	IN	OUT	NA	NO	Employee Health				17	
2	ЭX	0			Management and food employee awareness; reporting	0	0			П
3	寒	0			Proper use of restriction and exclusion	0	0	5		ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	Г
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	
		OUT	NA	NO	Preventing Contamination by Hands				21	
6	0	0		0	Hands clean and properly washed	0	0		22	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	23	4
	IN	OUT	NA	NO	Approved Source				23	4
9	黨	0			Food obtained from approved source	0	0			
10	0	0	0	×	Food received at proper temperature	0	0	1	24	П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	Ľ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			1
	IN	OUT	NA	NO	Protection from Contamination				25	Ī
13	Ä	0	0		Food separated and protected	0	0	4	26	Г
14	0	2%	0		Food-contact surfaces: cleaned and sanitized	0	0	5		Ī
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	-

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	0	氮	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	M		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	5
26	0	25.			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			GOO		
		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	Γ.
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	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	文	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	25	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils	-		
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	120		
45	Ħ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
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	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Crustont) 02/24/2023

Date Signature of Environmental Mealth Specialist

02/24/2023

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

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

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Frank Grisanti
Establishment Number #: |605054034

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.	Т
'No Smoking' signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	1
Sarage 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 inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
AutoChlor			180					

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Cold Holding Prep Cooler	38					
Deep Freezer	3					
True Refrigerator	30					
Walk-in Cooler	30					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Greens	Hot Holding	164
Green Beans	Hot Holding	164
Peas	Hot Holding	172
Mashed Potato	Hot Holding	154
Gravy	Hot Holding	162
Meat Patty + Peppers	Hot Holding	178
Greens	Hot Holding	172
Meat Ball Marinara	Hot Holding	153
Salmon	Cold Holding	37
Chicken	Cold Holding	32
Spinach	Cold Holding	41
Salmon #2	Cold Holding	35
Tomato SLICED	Cold Holding	34
Cheese SLICED	Cold Holding	41
Iceberg Lettuce	Cold Holding	37

Observed Violations Total # [13 Repeated # [0]

- 8: No hand washing sign present at the hand sink nearest the dish washer.
- 14: Observed cutting boards with deep grooves and stains present on the prep line.
- 26: Observed an unlabeled spray bottle near the dishwasher area.
- 33: Observed improper thawing methods. Food item was submerged in still water.
- 34: No thermometer present in the deep freezer near the utensils holder on the wall or the short cooler near the two compartment sink
- 35: Observed an unlabeled large white container under two compartment sink. Unlabeled containers (2) in the storage area.
- 37: Observed uncovered food item in the deep freezer near the utensils holding wall. Observed a personal drink stored next to food items for customers in the deep freezer near the utensil holder on the wall.
- 38: Observed staff handling food without the proper hair and beard restraints.
- 42: Observed improperly stored pans under the grills. Observed improperly stored pans near the three compartment sink. Pots and pans must be stored upside down unless a lid is attached while right side up.
- 45: Observed ice build up in the deep freezer near the two compartment sink and utensil holder on the wall.
- 53: Observed disheveled ceiling tiles near the dishwasher.
- Observed damaged walls in the storage area. Observed missing floor tiles in the dishwasher area.
- 54: Observed a light out near the dishwasher. Observed a cracked light shield near the two compartment sink. Observed stained and dusty vent above the Cold Tech Refrigerator.
- 55: The permit on file expired 6/30/2019. The permit posted expired 6/30/2021.

Payment is due. Additional details regarding payment were provided on a separate 216 form.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information	
Establishment Name: Frank Grisanti	
Establishment Number: 605054034	

Comments/Other Observations	
1: PIC demonstrates knowledge. 2: 3: 4: 5:	
1: PIC demonstrates knowledge. 2: 3: 4: 5: 7: 9: Food is obtained from Sysco. 10: 11: 12: 13: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 27: 57: 58: 1: 2: 2: 3: 4: 5: 16: 17: 2: 3: 18: 19: 20: 21: 22: 23: 24: 25: 27: 57: 58: 1: 2: 2: 3: 3: 4: 5: 18: 19: 20: 21: 22: 23: 24: 25: 27: 57: 58: 11: 22: 3: 3: 4: 5: 18: 19: 20: 21: 21: 22: 23: 24: 25: 27: 27: 27: 27: 27: 27: 27: 27: 27: 27	
19: 20: 21: 22: 23: 24: 25: 27:	
58: 1: 2: 3: 4: 5:	

Additional Comments

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 Information	
Establishment Name: Frank Grisanti	
Establishment Number: 605054034	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information									
Establishment Name: Fra	ank Grisanti								
Establishment Number #:	605054034		The state of the s						
Sources									
Source Type:	Food	Source:	Sysco						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Commer	nts								
Provided safe food d Due to priority violation	lonation brochure. ons, a follow-up is scheduled.								