

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Type of Establishment

Follow-up Required

O Farmer's Market Food Unit

Compliance Status

Permanent O Mobile

O Temporary O Seasonal

Memphis Time in 11:45; AM AM / PM Time out 01:05; PM AM / PM

Embargoed 000 06/02/2021 Establishment # 605263782

BABALU TAPAS FOOD SERVICES

6450 POPLAR STE 101

∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 52 O Yes 疑 No

SCORE

COS R W

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| IIN | e in c | compli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | 0 | 05=0 | com | ecte | d on-si | te dur | ing in: | spec |
|-----|---------------|--------|------|-----|--|-----|---|-----|------|-----|------|---------|--------|---------|----------|
| _ | | | | | Compliance Status | cos | R | WT | | _ | | | | | _ |
| | IN | OUT | NA | NO | Supervision | | | | П | Т | IN | OUT | NA | NO | |
| 1 | M | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 | ١, | 16 | × | 0 | 0 | 0 | Pro |
| | IN | OUT | NA | NO | Employee Health | | - | | | 17 | Õ | ō | ō | XX. | Pro |
| 2 | 700 | 0 | | | Management and food employee awareness; reporting | 0 | 0 | | 1 1 | 1 | | | | | c |
| 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 17 | 18 | 0 | 0 | 0 | 涎 | Pro |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | 5 | 1 17 | 19 | 黨 | 0 | 0 | 0 | Pro |
| 5 | * | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° | 1 7 | 100 | 24 | 0 | 0 | | Pro |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | | 1 [2 | 11 | * | 0 | 0 | 0 | Pro |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | | ΙG | 2 | 0 | 0 | × | 0 | Tin |
| 7 | 800 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved | 0 | 0 | 5 | ΙĽ | | _ | _ | | _ | |
| _ | - 80 | | _ | | alternate procedures followed | _ | | | ΙD | 1 | IN | OUT | NA | NO | |
| 8 | 黑 | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 | l I2 | 23 | × | 0 | 0 | | [Co |
| | IN | - | NA | NO | Approved Source | - | | _ | Ľ | _ | | _ | _ | | foc |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | | LЦ | _ | IN | OUT | NA | NO | |
| 10 | 0 | 0 | 0 | 200 | Food received at proper temperature | 0 | 0 | ١. | ΙI₂ | 14 | 800 | 0 | 0 | | Pa |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | 0 | 0 | 5 | Ľ | 7 | (20) | | _ | \perp | 1.0 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | | Ш | | IN | оит | NA | NO | |
| | IN | OUT | NA | NO | Protection from Contamination | | | | | :5 | 0 | 0 | -XX | | Fo |
| 13 | × | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |] [2 | 6 | X | 0 | | | Τa |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 | П | T | IN | OUT | NA | NO | |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 | 2 | 27 | 0 | 0 | × | | Co HA |

| | | | | | Compliance Contra | | | |
|----|-----|-----|------|-----|---|---|---|---|
| | 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 | 200 | Proper reheating procedures for hot holding | 0 | 0 | ۰ |
| | IN | оит | NA | NO | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | |
| 18 | 0 | 0 | 0 | 涎 | 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 | 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 | 氮 | 0 | 0 | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | оит | NA | NO | Chemicals | | | |
| 25 | | 0 | - XX | | Food additives: approved and properly used | 0 | 0 | 5 |
| 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 |

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

| | | OUT=not in compliance COS=con | ected or | 1-site | du |
|----|-----|--|----------|--------|----|
| | | Compliance Status | cos | | _ |
| | 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 | 氮 | 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 | 0 | Approved thawing methods used | 0 | 0 | |
| 34 | 0 | 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 | : |
| 37 | 338 | Contamination prevented during food preparation, storage & display | 0 | 0 | , |
| 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 | Ē |
| 42 | 200 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | Ŀ |
| 44 | 10 | Gloves used properly | - 0 | 0 | |

Signature of Person In Charge

| | | R-repeat (violation of the same code provision Compliance Status | cos | R | W) |
|----|-----|---|-----|-----|-----|
| | OUT | Utensils and Equipment | | | |
| 45 | M | 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 | - 2 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 0 | Physical facilities installed, maintained, and clean | 0 | 0 | , |
| 54 | 羅 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 4 |
| | OUT | Administrative Items | Т | | |
| 55 | 0 | Current permit posted | ि | 0 | Г |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ' |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | 100 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

You have the right to request a h n (10) days of the date of the

06/02/2021

06/02/2021 Date

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

Date

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



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Establishment Information
Establishment Name: BABALU TAPAS FOOD SERVICES

Establishment Number #: |605263782

| 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) | | | |
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| Equipment Temperature | | | | | |
|-----------------------|--|---------------------------|--|--|--|
| Description | | Temperature (Fahrenheit) | | | |
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| Description | State of Food | Temperature (Fahrenheit) |
|-------------|---------------|---------------------------|
| Salsa | Cold Holding | 41 |
| Salmon | Cold Holding | 41 |
| Shrimp | Cold Holding | 41 |
| Chicken | Cold Holding | 41 |
| Steak | Cold Holding | 40 |
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| Observed Violations |
|----------------------------|
| Total # 6 |
| Repeated # () |
| 31: See routine inspection |
| 35: See routine inspection |
| 37: See routine inspection |
| 42: See routine inspection |
| 45: See routine inspection |
| 54: See routine inspection |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Comments/Other Observations 1: | |
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| Establishment Name: BABALU TAPAS FOOD SERVICES Establishment Number: 605263782 | |
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| Comments/Other Observations (cont'd) | |
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Establishment Information

| Establishment Name: BABALU TAPAS FOOD SERVICES | | |
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| Establishment Number #: 605263782 | | |
| Sources | | |
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Establishment Information