TENNESSEE DEPARTMENT OF HEALTH

1

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								scol							
Estat	vishr	men	t Name	ſ	MISS CRUM	/IPY'S						_				Fermer's Market Food Unit O Permanent MMobile				
Addr				2	1099 AZALIA ST Type of Establishment							O Temporary O Seasonal				/				
City				Ī	Memphis		Time in	02	2:0	0 F	- M	41		м ть	na 01	ut 02:25; PM AM / PM				
		-		ō	16/11/202	21 Establishment #		_						000	110 04					
Inspe								1		_					0				_	
			spection		Routine	O Follow-up	O Complaint			O Pro	Nimin	ary		-		nsultation/Other			0	
Risk	Cate				O1	Daration practices	O3	beha		04	at c	omm	honh			up Required O Yes 🙀 No N I to the Centers for Disease Control an	Number of Se		0	_
			a	8 GC	ontributing fact	ors in foodborne il	iness outbreak	8. P	ublic	: He	lth	Inter	rven	tions	are	control measures to prevent illness or	r injury.			
		(Ma	rk desig	n de	ed compliance statu											INTERVENTIONS ach liem as applicable. Deduct points for categor	ry or subcateg	pery.)		
IN-	in ca				OUT=not in complian	ce NA=not applicable	NO=not observe	d		CC						pection R=repeat (violation of the same	code provisio	n)		
	N C	117	NA N	0	Comp	Supervision		COS	R	WT						Compliance Status Cooking and Reheating of Time/Tempe		cos	R	WT
	-	0			Person in charge p	resent, demonstrates i	knowledge, and	0	0	5		IN	OUT	NA	NO	Control For Safety (TCS) Foods	1			
	_		NA M		performs duties	Employee Health	• ·			0		00	-		80	Proper cooking time and temperatures Proper reheating procedures for hot holding		8	응	5
2	X.	0				ood employee awaren	ess; reporting	0		5	Ë		олт		NO	Cooling and Holding, Date Marking, and		-	-	
		0	NA M		-	iction and exclusion		0	0	<u> </u>	4					a Public Health Control				_
4 2	K	0		_		ng. drinking. or tobacc		0	0		19	00		õ		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5 2			NA N	-		eyes, nose, and mouth ng Contamination b		0	0	-		30		2 2 2 2 3		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6)	X	0	- 0	0	Hands clean and pr	roperly washed		0	<u> </u>	5	22	-	0	8		Time as a public health control: procedures and		_	ō	
	-	<u> </u>	0 8	× ,	alternate procedure			0	0			IN	OUT	NA	NO	Consumer Advisory				
	N C	DUT	NAN		Handwashing sinks	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	2		Consumer advisory provided for raw and under food	rcooked	0	0	4
	2		015		Food obtained from Food received at pr			0	00			IN	OUT	-	NO	Highly Susceptible Populations	_	_	_	
11	×	ŏ	-		Food in good condi	tion, safe, and unadult		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not of	ffered	<u> </u>	0	5
		0	~	u	destruction	vailable: shell stock ta		0	0				OUT		NO	Chemicals				
13 2			NA N O	_	Food separated and	tion from Contamin d protected	ation	0	ा	4		<u> </u>	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, us	ied	응	응	5
14)	ĸ	0	0			ces: cleaned and sanit of unsafe food, returne		0	0	5		IN	OUT	-	NO	Conformance with Approved Proced	d	_	_	
15 3	8	0			served	or unsale lood, returne	a lood hot le-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, HACCP plan	, anu	٥	٥	5
			G	iood	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into	foods.			
										ar/Al				8						
				OUT	inot in compliance Comp	liance Status	COS=corre	cted o COS	n-site R	during WT	inspe	ction				R-repeat (violation of the same code Compliance Status		cos	R	WT
28	_		Pactor	6204	Sate F d eggs used where	Food and Water		~		-		_	UT	Lood ar	ud no	Utensils and Equipment infood-contact surfaces cleanable, properly desi	anad	_	_	
29		0	Water a	and	ice from approved :	source	4	0	0	2	4	5 (and used	igneo,	<u> </u>	0	1
30		O DUT	variano	e ol		zed processing methor mperature Control	25	0	0	1	4	6 (-			g facilities, installed, maintained, used, test strip	×5	٥	0	1
31			Proper control	000	ling methods used;	adequate equipment f	for temperature	0	0	2	4	_	O N UT	Vonfoo	5-cor	tact surfaces clean Physical Facilities		0	0	1
32	+	_		od p	properly cooked for	r hot holding		0			4			lot and	cold	water available; adequate pressure		0	ा	2
33	_				hawing methods us			0	0		4	_				stalled, proper backflow devices			이	2
34		0)UT	Thermo	ome	ters provided and a Food	identification		0	0	1	5		_			waste water properly disposed es: properly constructed, supplied, cleaned			8	2
35		0	Food p	rope	rly labeled; original	I container; required re	cords available	0	0	1	5	_				use properly disposed; facilities maintained		_	0	1
	4	DUT			Prevention of	f Food Contaminati	on		-		5	3 (o F	Physica	l faci	lities installed, maintained, and clean		_	0	1
36		•	Insects	, roc	dents, and animals	not present		0	0	2	5	4 (0 /	Adequa	te ve	ntilation and lighting; designated areas used		0	이	1
37		0	Contan	ninat	tion prevented durin	ng food preparation, st	orage & display	0	0	1		0	UT			Administrative Items				
38 39					eanliness hs; properly used a	and stored		0	0	1						nit posted inspection posted		0	0	0
40					uits and vegetables			ŏ			f	* I '	<u>~ 1</u> ^		SCHE	Compliance Status		YES	NO	WT
	C	TUC			Proper	Use of Utensils				_						Non-Smokers Protection Act			-	
41					sils; properly stored guipment and liners	d s; properly stored, drie	d, handled	0	8	1	5	8				with TN Non-Smoker Protection Act ducts offered for sale		8	윙	0
43		0	Single-	use/	single-service artic	les; properly stored, us		0	0	1	5	9				oducts are sold, NSPA survey completed		ŏ	0	-
- 44		0	GIOVES	058	d properly			0	0	1										

alture 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 anner 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 port. T.C.A. sections (8-14-703, 68-14-708, 68-14-708, 68-14-718, 68 $\mathbf{\mathbf{k}}$

i-Door CA	06/11/2021	BD	06/11/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date

 Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****
Free feed safety training classes are available each month at the county health department

PH-2267 (Rev. 6-15)	Free food safety training class		nth at the county health department.	RDA 629
(19220) (1001. 0-10)	Piease call () 9012229200	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MISS CRUMPY'S Establishment Number #: 605262587

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp. sink								

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Cooler	36
Freezer	0

Food Temperature Decoription State of Food Temperature (Fahrenheit)						
section	state of Pood	remperature (Panrenneit				

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: MISS CRUMPY'S

Establishment Number : 605262587

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Sams

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.

18: (N.Á.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

- 19: (NO) TCS food is not being held hot during inspection.
- 20: (NO) No TCS foods are being held cold during the inspection.

21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.

- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 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.

Establishment Information

Establishment Name: MISS CRUMPY'S

Establishment Number : 605262587

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: MISS CRUMPY'S

Establishment Number #: 605262587

Sources				
Source Type:	Food	Source:	Sams	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments