# TENNESSEE DEPARTMENT OF HEALTH

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|          |       |          |                   |          | 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          | -<br>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<br>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<br>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<br>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<br>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<br>Proper hot holding temperatures                         |                | 0        | 0  |    |
| 5 2      |       |          | NA N              | -        |  | eyes, nose, and mouth<br>ng Contamination b       |                 | 0             | 0           | -            |        | 30                     |              | 2<br>2<br>2<br>2<br>3 |        | Proper cold holding temperatures<br>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<br>Approved Source        | accessible      | 0             | 0           | 2            | 23     | 0                      | 0            | 2                     |        | Consumer advisory provided for raw and under<br>food   | rcooked        | 0        | 0  | 4  |
|          | 2     |          | 015               |          | Food obtained from<br>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        | ~                 | <b>u</b> | destruction                                  | vailable: shell stock ta                          |                 | 0             | 0           |              |        |                        | OUT          |                       | NO     | Chemicals  |                |          |    |    |
| 13 2     |       |          | NA N<br>O         | _        | Food separated and                           | tion from Contamin<br>d protected                 | ation           | 0             | ा           | 4            |        | <u> </u>               | 8            | X                     |        | Food additives: approved and properly used<br>Toxic substances properly identified, stored, us | ied            | 응        | 응  | 5  |
| 14 )     | ĸ     | 0        | 0                 |          |  | ces: cleaned and sanit<br>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,<br>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<br>Comp                   | liance Status                                     | COS=corre       | cted o<br>COS | n-site<br>R | during<br>WT | inspe  | ction                  |              |                       |        | R-repeat (violation of the same code<br>Compliance Status                                      |                | cos      | R  | WT |
| 28       | _     |          | Pactor            | 6204     | Sate F<br>d eggs used where                  | Food and Water                                    |                 | ~             |             | -            |        | _                      | UT           | Lood ar               | ud no  | Utensils and Equipment<br>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<br>DUT | variano           | e ol     |  | zed processing methor<br>mperature Control        | 25              | 0             | 0           | 1            | 4      | 6 (                    | -            |                       |        | g facilities, installed, maintained, used, test strip  | ×5             | ٥        | 0  | 1  |
| 31       |       |          | Proper<br>control | 000      | ling methods used;                           | adequate equipment f                              | for temperature | 0             | 0           | 2            | 4      | _                      | O N<br>UT    | Vonfoo                | 5-cor  | tact surfaces clean<br>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<br>)UT | Thermo            | ome      | ters provided and a<br>Food                  | identification                                    |                 | 0             | 0           | 1            | 5      |                        | _            |                       |        | waste water properly disposed<br>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<br>39 |       |          |                   |          | eanliness<br>hs; properly used a             | and stored  |                 | 0             | 0           | 1            |        |                        |              |                       |        | nit posted<br>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<br>guipment and liners | d<br>s; properly stored, drie                     | d, handled      | 0             | 8           | 1            | 5      | 8                      |              |                       |        | with TN Non-Smoker Protection Act<br>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       |

| <br>Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice **** |
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| 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 |  |  |  |  |
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|   |               |                          |  |  |  |  |

#### 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