## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

N.S.	1.00	A REAL	ALC: NO																			
Esta	bīst	nen	t Nar	me	Μ	lemphis	St. BB	8Q							-				O Fermer's Market Food Unit ent O Mobile			
Add	1955				5	722 Maii	n St.								Typ	eore	Establi	shme	O Temporary O Seasonal			/
City					c	ollegeda	ale			Time in	12	2:1	0 F	M	41		и ть	<b>700 0</b> 1	at 01:00: PM AM / PM			
,		n Da	te		$\overline{0}$	5/27/2	022	Establishe	60	0526279				Emba				110 04				
		of In		tion	_	Routine		Follow-up		O Complaint			- O Pr					Cor	nsultation/Other			
		egon		20011	0		500			03			04	ç-11 T 11 T	,		-		up Required O Yes 僕 No Number	d Seats	15	;
10.00	0.01				tors	are food	preparat	ion pract	tices and	employee		vior	8 mo				repo	rtec	I to the Centers for Disease Control and Prev	ention		
				<b>a s</b>	con	itributing f	actors in						_				_		control measures to prevent illness or injury INTERVENTIONS			
		(Ma	rk de	alga	tel	compliance s	status (IN,												ach liem as applicable. Deduct points for category or sub	ategory	9	
IN	in c	ompili	ance		0	UT=not in com Co		NA=not appl ce Status		O=not observe		R		s=cor	recte	l on-s	ite duri	ng ins	pection R=repeat (violation of the same code pro Compliance Status		R	WT
	IN	ουτ	NA	NO	2		54	upervisien	n			·			IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature		<u> </u>	
1	邕	0				erson in charger forms duties		t, demonstr	rates knowl	edge, and	0	0	5		0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	8	
		OUT O	NA	NO	_	anagement a		noloyee He		eporting	0			17	0	0	0	×	Proper reheating procedures for hot holding	_	0	Ľ
	×	0				oper use of r					0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	•		
	IN X	OUT	NA			oper eating, t		gionic Pri inking of tr			~				0	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	2	0		0	N	o discharge fr	rom eyes,	nose, and	mouth		ŏ		5	20	25	0	0		Proper cold holding temperatures	0	0	5
	NA IN	OUT	NUA		Ha	ands clean ar	nd properly	y washed	tion by Ha		0	0		22	0	0	0		Proper date marking and disposition Time as a public health control: procedures and record	0	0	
7	鬣	0	0	0		o bare hand o ternate proce			-eat foods o	or approved	0	0	5	-	-	-	NA		Consumer Advisory	-	Ŭ	_
8		0	NA	NO	He P	andwashing s		erly supplie reved Seu		ssible	0	0	2	23	0	0	篇		Consumer advisory provided for raw and undercooked food	0	0	4
	8		0	-		od obtained					0	8			IN	OUT			Highly Susceptible Populations			
11	×	0		_	Fo	ood in good o equired recor	ondition, s	afe, and ur	nadulterates		0	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	<u> </u>	O OUT	×	0	de	struction					0	0		25	IN	OUT		NO	Chemicals			
13	2	0	0		Fo	ood separated	d and prob	ected	taminatio	•		0			刻の	00			Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14 15	_	0 0	0	J	l Her	od-contact s oper disposit			the second difference	d not re-	0	0	5	27	_		NA	_	Confermance with Approved Precedures Compliance with variance, specialized process, and	0	0	5
	~	•		_		erved													HACCP plan	_	-	
						Retail Prac	ctices ar	e preven	tive mea	sures to co			arA)			-		yens	, chemicals, and physical objects into foods			
				0	JT⊨r	not in complian		e Status		COS=corre	cted o		during						R-repeat (violation of the same code provisio Compliance Status			WT
	_	OUT				Sa	fe Feed a	and Wate				<u> </u>	_		0	UT			Utensils and Equipment		1~1	
2	9	0	Wate	er an	dice	eggs used wheel from appro-	ved source	e			0	8	2	4	5 (				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	-	OUT	Varia	ance	obti	ained for spe Food		ocessing m ture Com			0	0	1	40	5 0	o  v	Varews	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0	Prop		colin	ig methods u	sed; adeq	uate equipr	ment for ter	mperature	0	0	2	47	_	N C	lonfoo	d-con	tact surfaces clean Physical Facilities	0	0	1
3	_		Plan	t foo		operly cooke		olding			0			4	8 (	<b>)</b> ⊢			water available; adequate pressure		0	2
3	_					wing method rs provided a		te			0	00	1	49	_	_		-	talled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT				P	ood iden	tification	1					51	_	_			s: properly constructed, supplied, cleaned	0	0	1
3		O OUT	Food	d pro	perty	y labeled; orig Prevention				available	0	0	1	52			-		use properly disposed; facilities maintained	0	0	1
3	_	0.00	Inse	cts, r	ode	nts, and anim			hination		0	0	2	5	_	-			lities installed, maintained, and clean ntilation and lighting; designated areas used	0	0	1
3	,			-		on prevented			ion, storage	& display	0	0	1	F	0	υτ			Administrative items			
3	_					anliness					0	0	1	54	_	_		-	nit posted	0	0	•
3	_					s; properly us ts and vegeta		pred			8	8		54	\$ (	S ∥∧	lost re	cent	Compliance Status		O NO	WT
		OUT				Pro	per Use	of Utensil	is			<u> </u>							Non-Smokers Protection Act			
4	2	0	Uten	sils,	equ	is; properly sl ipment and li	inens; prop			ndled	0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0		0
4	_					ngle-service properly	articles; pr	roperly stor	red, used			8		55	9]	lf	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
																			Repeated violation of an identical risk factor may result in n			
man	er al	nd no	st the	mos	I rec	ent inspection	report in a	conspicuou	is manner. Y		et to r	enues							e. You are required to post the food service establishment policy a written request with the Commissioner within ten (10).			
(	-		)	~					- 14-1 I ( 08-				_			R	1-	1				2022
						ト・ノハ	•				n - i - i	ഹഹ	ר		· /	<u> </u>	/ L A		$\leq$		) / "	
Sin	atur	re of	Pers	ion l	nO	r: le	-			05/2	27/2		2 Date	Sic	nah	re of	Envir	onme	ental Health Specialist	05/2	2772	Date

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 6		
1192201 (1011.0-10)	Please call (	) 4232098110	to sign-up for a class.	104 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Memphis St. BBQ Establishment Number #: 605262795

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 wenty-one (21) years of age or older.	
ge-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.	
Sarage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	CL	50								

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
	38			
Low boy	38			

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit				
Raw pork (reach in cooler)	Cold Holding	38				
Raw pork ribs	Cold Holding	39				
Potato salad	Cold Holding	39				
Baked beans	Hot Holding	142				
Pulled pork	Hot Holding	138				
Sliced tomatoes	Cold Holding	39				
Cut leafy greens	Cold Holding	39				

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Memphis St. BBQ

Establishment Number : 605262795

#### 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: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Good handwashing observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Food from approved sources.

- 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: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: See temperatures.

20: See temperatures.

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 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: Memphis St. BBQ

Establishment Number : 605262795

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: Memphis St. BBQ Establishment Number #: 605262795

Sources				
Source Type:	Food	Source:	PFG	
Source Type:	Water	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments