TENNESSEE DEPARTMENT OF HEALTH

Correct of							FOO	D SER	VICE EST	BL	ISI	IM	ENT	r 11	NSI	PEC	TI	DN REPORT	SCO	RE		
Eete	and a	THE COLOR	, Nor		Sir	g Lay												O Fermer's Market Food Unit	9			
		imen	t Nar	THP	268	34 Frays	er Blvo	h						Тур	pe of E	Establi	ishme	int				
Add City	ress				_	mphis			Time k	. 11	<u>۱</u> ·4	57	M			и та		O Temporary O Seasonal at 12:40; PM AM / PM				
		_			10	Memphis Time in 11:45 AM AM / PM Time out 12:40 PM AM / PM 10/16/2023 Establishment # 605064399 Embargoed 0 0																
		n Da																L_				
Purp	ose	of In:	spect	tion), KR	outine		low-up	O Complaint			O Pr	elimir	ary		C	Cor	nsultation/Other			~ 4	
Risi	Cat	egon		a.c.	01	re food or	% 2	n practices	03	habi		04		0.000	nonh			up Required O Yes 🙀 No I to the Centers for Disease Control a	Number of Se		64	
L		_																control measures to prevent illness				
		-	* *															INTERVENTIONS ach liem as applicable. Deduct points for calleg				
IN	⊧in co	ompili		HQM		not in complia		not applicable			BC Lub							pection R=repeat (violation of the same				
	_	_	_	_			npliance	Status	110 101 000011		R	WŤ	Ē		-		_	Compliance Status			R	WT
Ц	_	-	NA	NO		on in charge		orvision	Inculation and		_	_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Tem Control For Safety (TCS) Food				
1	鬣	٥			perf	on in charge orms duties			knowledge, and	0	0	5		0	0			Proper cooking time and temperatures		8	0	5
2	N I		NA	NO	_	agement and		yee Health loyee awaren	ess; reporting	0	0		17	0	0	0		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, an		0	0	
	_	0			Prop	er use of res	triction and	d exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control				
			NA					nic Practic						0	0	0		Proper cooling time and temperature		8		
5	24	0		0	No o			ing, or tobacc se, and mout		6	0	5	20	25	8	0		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
	IN A	OUT	NA			Preven ds clean and		amination i	by Hands	0	0			0	0	0		Proper date marking and disposition		•		
7		ŏ	0	ŏ	No b	are hand cor	ntact with n	eady-to-eat fo	oods or approved	ō	ŏ	5	22	-	0	×		Time as a public health control: procedures a	nd records	٥	0	
8	X	0		-	Han	nate procedu dwashing sin		ed / supplied and	d accessible		0	2	23	IN O	OUT	NA XX	NO	Consumer Advisory Consumer advisory provided for raw and und	ercooked	0	0	
	IN	OUT O	NA	NO		d obtained fro		ed Source			0	_	1	IN	OUT		NO	food Highly Susceptible Population	-	~	9	•
10	0	0	0	2	Foo	d received at	proper terr	nperature		0	0		24	-	0	25	neo -	Pasteurized foods used: prohibited foods not	-	0	0	5
11	_	2	~	_				e, and unadult shell stock ta		0	0	5	-	_	-	_			unered	~	-	-
		0	XX NA	0	dest	ruction		m Contami		0	0		25	IN O	OUT	NA		Chemicals Food additives: approved and properly used		0	0	
13	X	0	0	1100	Foo	d separated a	and protect	ed		_	0	4	26	Ř	ŏ		·	Toxic substances properly identified, stored, it		ŏ	ŏ	5
14	_	0	0		_			ned and sanit	tized ed food not re-	0	0	5		IN	OUT	_	NO	Conformance with Approved Proce Compliance with variance, specialized proces				
15	2	٥			serv			ricca, retarrie		0	0	2	27	0	0	黨		HACCP plan	is, and	0	0	5
				Go	od Ra	tail Practi	ces are	preventive	measures to c	ontro	l the	e intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects int	o foods.			
										GOO	DD R	ET/A	IL PR	ACT	TICE:	8						
				01	JT≈not	in compliance	pliance	04 - tu	COS=com	ected o	n-site							R-repeat (violation of the same con Compliance Status		coel		WT
		OUT				Safe	Food and	d Water						0	UT			Utensils and Equipment			~ 1	
2						gs used wher rom approve				8	0	1	4	5				nfood-contact surfaces cleanable, properly de and used	signed,	0	0	1
3	0	0				ed for specia	alized proce	essing metho	ds	ŏ	ŏ	1	4	6)				g facilities, installed, maintained, used, test str	ips	0	0	1
	_	OUT	Prop	er co	olina			e equipment	for temperature				4	7 3		lonfoo	d-cor	tact surfaces clean		0	0	1
3		~	contr	ol	-					0	0	2			TUK			Physical Facilities				
3	_					erly cooked f ing methods		ing		8	00	1	4	_	_			i water available; adequate pressure italied; proper backflow devices		8	윙	2
3	_	0				provided and	i accurate			0	0	1	5		🐹 s	iewag	e and	waste water properly disposed		0	0	2
3	_	our X	Food		a de star i		d identifi		and a state	0	0		5	_	_			is: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0 0	0	1
_	_	에	F000	i proș				Contaminat	ecords available	10	<u> </u>	1	5		-		·	ities installed, maintained, and clean			8	1
3	-	0	Insec	ts, n		s, and animal				0	0	2	5	_	_			ntilation and lighting; designated areas used		ŏ	ŏ	1
3	7	0	Cont	amin	ation	prevented du	ring food p	reparation, st	torage & display	0	0	1		0	лл			Administrative Items		_		
3	_	0	Pers	onal	clean	iness				0	0	1		_			-	nit posted		0	0	0
3	_					properly used and vegetabl		d		0	0	1	5	6	0 1	lost re	cent	inspection posted Compliance Status		0 VES		WT
H		OUT				Prope	or Use of	Utensils				-						Non-Smokers Protection Act		_		
4						properly stor		ly stored, drie	d handlad	8	00		5					with TN Non-Smoker Protection Act ducts offered for sale		8	읭	0
4	3	0	Singl	e-us	e/sing	le-service an		erly stored, dne wrly stored, u		0	0	1	5	9				oducts onered for sale oducts are sold, NSPA survey completed		ŏ		~
					-	operly				1	0											
serv	ce es	Lablis	hmen	t pen	mit. Ite	ms identified	as constituti	ing imminent h	waith hazards shall b	e com	ected i	immed	liately	or op	eration	ns shal	l ceas	Repeated violation of an identical risk factor may e. You are required to post the food service estable	ishment permit	in a c	onspi	icuous
	ter 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 t. T.C.A. sections 68-14-700, 68-14-708, 68-14-708, 68-14-718, 68-14-715, 68-14-716, 4-5-320.																					

S \sim Signature of Person In Charge

10/16/2023

0 Ų Date Signature of Environmental ecialist

10/16/2023

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

Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sing Lay Establishment Number #: 605064399

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. Image: Completely removed or open.	ISPA Survey – To be completed if #57 is "No"	
"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.		
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	No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	arage 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.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	moking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
	Chlorine	50									

Equipment l'emperature	
Description	Temperature (Fahrenheit)
Reach-in cooler	35
Walk-in cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked beef	Cold Holding	39
Cooked	Cold Holding	38
Cooked eggs	Cold Holding	38
Egg rolls	Hot Holding	154

Observed Violations

Total # 7 Repeated # 0

35: Unlabeled food containers

39: Dirty wiping cloths stored on prep tables

42: Clean utensils improperly stored

46: Chlorine test strips not provided

47: Dirty exterior of kitchen equipment

50: Foul odor emitting from restroom drain pipes

53: Dirty floor, damaged ceiling tiles, unnecessary articles stored throughout

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sing Lay Establishment Number: 605064399

Comments/Other Observations	
1:	
2:	
2: 3:	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
11:	
12:	
13:	
14:	
15:	
16:	
17:	
18: No food was observed in the cooling process. However, for	d is cooled in shallow plastic containers before placing
inside walk-in cooler	
19:	
20:	
21:	
22:	
23:	
24:	
25:	
26:	
27:	
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: Sing Lay

Establishment Number: 605064399

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sing Lay

Establishment Number #: 605064399

Food	Source:	Restaurant Depot
	Source:	
	Food	Source: Source: Source:

Awong288@bellsoutn.net