

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Applebees #82002 Establishment Name Permanent O Mobile Type of Establishment 2890 Bartlett Blvd

O Temporary O Seasonal

Memphis Time in 02:45 PM AM / PM Time out 03:00; PM AM / PM City 09/18/2023 Establishment # 605219234 Embargoed 000 Inspection Date

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

Number of Seats 51 Risk Category О3 04 Follow-up Required O Yes 疑 No

0 0

0 0 4

0 0 5

0 О

0 0

				135-141	ted compliance status (IR, OUT, RA, NO) for each numbered fler		16.1	and he	-
12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		0	08
_					Compliance Status	COS	R	WT	]
	IN	OUT	NA	NO	Supervisien				l
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1
	IN	OUT	NA	NO	Employee Health				1
	ЭK	0			Management and food employee awareness; reporting	0	0		1
:	寒	0			Proper use of restriction and exclusion	0	0	5	l
Ī	IN	OUT	NA	NO	Good Hygienic Practices				1
	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1
1	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	l
1	IN	OUT	NA	NO	Preventing Contamination by Hands				1
1	黨	0		0	Hands clean and properly washed	0	0		1
	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1
	IN	OUT	NA	NO	Approved Source				1
	黨	0			Food obtained from approved source	0	0		1
я	_	_	_	_			_	4	

Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite

Food-contact surfaces: cleaned and sanitized

Proper disposition of unsafe food, returned food not re

Food separated and protected

**Protection from Contamination** 

10 O O S Food received at proper temperature
11 O Food in good condition, safe, and una

destruction

served

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14 寒 O O

15 夏 0

IN OUT NA NO

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	9
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	X	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	0	0	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	<b>X</b>		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### od Retail Practices are preventive m entrol the introduction of pathogo is, chemicals, and physical objects into foods.

L PRACTICES

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		OUT=not in compliance COS=con	ected or	n-side	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	0	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	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	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	326	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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	×	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	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	- 3
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	×	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	4
	OUT	Administrative Items	Т		
55	凝	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	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a hi ten (10) days of the date of th

09/18/2023

09/18/2023

Date

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

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



Establishment Information						
Establishment Name: Applebees #82002						
Establishment Number #:   6052192	:34					
NSPA Survey - To be completed						
Age-restricted venue does not affirmatively twenty-one (21) years of age or older.						
Age-restricted venue does not require each	h person attempting to gain ent	ry to submit acceptable f	orm of identification.			
"No Smoking" signs or the international "No	on-Smoking" symbol are not co	inspicuously posted at ev	ery entrance.			
Garage type doors in non-enclosed areas	are not completely open.					
Tents or awnings with removable sides or	vents in non-enclosed areas ar	e not completely remove	d or open.			
Smoke from non-enclosed areas is infiltrati	ing into areas where smoking is	s prohibited.				
Smoking observed where smoking is prohi	bited by the Act.					
Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature ( Fal	hrenhelt)		
Commercial dish washer	Chlorine	100				
Fi		•				
Equipment Temperature						
Description			Temperature (Fah	renheit)		
Food Temperature						
Description		State of Food	Temperature ( Fah	renhelt)		

Observed Violations
Total # 7
Repeated # ()
34: No thermometer in middle prep cooler across from fryers. 37: Uncovered food in cooler. (Broccoli,slice cheese and frozen fish). Open bag of sugar was stored on shelf. Please place sugar in container with a lid. 45: All microwaves are dirty. Please wash,rinse and sanitize inside and outside 45: Cutting boards are stained and have too many gooves. 46: Commercial dish washer temperature is not reaching 160 degrees f. I used heating strip and blue line is not turning orange. Temperature gage is not working so i do not know the exact water temperature. Please service dishwasher. Please use 3 compartment sink to wash dirty dishes 52: Dumpster sliding door is open. Dumpster lid is misding.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Establishment Name: Applebees #82002	
Establishment Number: 605219234	
Comments/Other Observations	
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27:	
***See page at the end of this document for any violations that could not be displayed in this space	h.
Additional Comments	

Additional	Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Applebees #82002		
Establishment Number: 605219234		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Applebees #82002 Establishment Number #: 605219234						
Source:						
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