



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
73

Establishment Name MEMPHIS SCHOLARS CALDWELL GUTHRIE
Address 951 CHELSEA AVE
City Memphis
Inspection Date 08/29/2023
Purpose of Inspection Routine
Risk Category 01

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

Failure 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.

Signature of Person In Charge [Signature] Date 08/29/2023
Signature of Environmental Health Specialist [Signature] Date 08/29/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: MEMPHIS SCHOLARS CALDWELL GUTHRIE
 Establishment Number #: 605260415

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 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.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
	Chlorine	50	

Equipment Temperature

Description	Temperature (Fahrenheit)
Traulsen collar	41
Milk cooler	35
Walk-in cooler	37

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Milk	Cold Holding	36
Mac and cheese	Hot Holding	170

Observed Violations

Total # 15

Repeated # 0

- 1: PIC is unaware of the inadequate food safety knowledge of the staff. Proper supervision of staff is not demonstrated
- 6: Male employee grabbed bag of contaminated chicken from 3 compartment sink and began working on prep line
- 8: Soap and paper towels not provided for handsink
- 13: Bag of frozen chicken thawing inside of dirty mac and cheese pan left inside 3 compartment sink for warewashing. Bag of chicken discarded
- 31: Condensation leak inside walk-in freezer, door is frozen
- 38: Male employees preparing food without hair restraints
- 39: Dirty wiping cloths stored inside 3 compartment sink
- 41: Dirty utensils stored on 3 compartment sink drain board
- 45: Rusty interior of empty milk cooler
- 46: Employees are uneducated on warewashing procedure and could not set up 3 compartment sink for ware washing
- 47: Dirty interior of Traulsen cooler. Dirty exterior of kitchen equipment
- 51: Overfull trash can inside unisex restroom
- 52: Tops not provided for dumpsters
- 53: Damaged ceiling tile, dirty floor
- 55: Current permit must be posted



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Comments/Other Observations

- 2:
- 3:
- 4:
- 5:
- 7:
- 9:
- 10:
- 11:
- 12:
- 13:
- 14:
- 15:
- 16:
- 17:
- 18: No food is cooled for further use at this establishment
- 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.

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

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

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