

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit HYATT PLACE - FD-SRV. Remanent O Mobile Establishment Name Type of Establishment 1220 PRIMACY PARKWAY O Temporary O Seasonal Address Memphis Time in 02:55 PM AM/PM Time out 03:35: PM AM/PM City Embargoed 000 01/13/2022 Establishment # 605242702 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 49 Risk Category Follow-up Required 级 Yes O No

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12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	凝			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0		×	0	Food received at proper temperature	0	0	
11	20	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	Proper cooling time and temperature	0	0	
19	0	0	0	寒	Proper hot holding temperatures	0	0	
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	250	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	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

s to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	к	l w
	OUT		-	_	_
28	0	Pasteurized eggs used where required	0	0	١.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	l '
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	XX	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	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	0	Contamination prevented during food preparation, storage & display	0	0	1
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	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	O	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		T
55	0	Current permit posted	ि	0	-
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	100	
58		Tobacco products offered for sale	9	0	•
59		If tobacco products are sold, NSPA survey completed	0	0	

are to correct any violations of risk factor items within ten (10) days may result in suspension of your food se ice establishment permit, Items identified as constituting imminent health hazards shall be corrected immediat ner and post the most recent inspection report in a conspicuous manner. You have the right to require. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. er. You have the right to request a h ten (10) days of the date of th

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Signature of Person In Charge

01/13/2022

01/13/2022

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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Machine Name	Sanitizer Type	PPM	Temperature (Fahrer	nheit)
Warewashing Info				
			'	
Smoking observed where smoking is prohibited by the Act.				
Smoke from non-enclosed areas is infiltrating	into areas where smoking is p	rohibited.		
Tents or awnings with removable sides or vent	ts in non-enclosed areas are	not completely removed or	open.	
Garage type doors in non-enclosed areas are	not completely open.			
"No Smoking" signs or the International "Non-S	Smoking" symbol are not cons	spicuously posted at every	entrance.	
Age-restricted venue does not require each pe	erson attempting to gain entry	to submit acceptable form	of identification.	
Age-restricted venue does not affirmatively restwenty-one (21) years of age or older.	strict access to its buildings or	facilities at all times to pe	rsons who are	
NSPA Survey - To be completed if	#57 is "No"			
003242102	-			
Establishment Number #: 605242702				
Establishment Name: HYATT PLACE	- FD-SRV.			
Establishment Information				

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature						
Description Temperature (F						
Refrigerator	40					
Freezer	-20					

Description	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 8
Repeated # ()
2: No employee policy present . Inspector will bring a copy on 1/24/2022 On the
follow up inspection
8: No soap present at the second hand washing sink
14: Ice machine needs to be clean . Wash, rinse, and sanitize pink slime and
mold present . Stove and ovens needs to be clean.
21: Improper date marking for prep food . Example of date marking : muffins
Prep date: 1/13/2022 discard date: 1/14/2022. All cooked food or ready to eat
food have seven days and day 1 starts on the day you prep or cooked. After
seven days the food must be discarded. Expired milk is present
34: Thermometers Not present . Should be visible at all times
·
35: Food not properly label. Food thats not in its oringinal container should have
a label
42: Ice scoop not properly stored. It should be covered at all time and not laid out
in the open .
53: Kitchen floors needs clean .

^{***}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: HYATT PLACE - FD-SRV.	
Establishment Number: 605242702	
Comments/Other Observations	
3:	
4:	
5:	
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7:	
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10. 11 [.]	
12:	
13:	
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16:	
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10. 10·	
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26: 27·	
57:	
58:	
	en e
***See page at the end of this document for any violations that could not be displayed in this	s 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.

Establishment Name: HYATT PLACE - FD-SRV.				
Establishment Number: 609				
Comments/Other Observ	ations (cont'd)			
Additional Comments (co	ant'd)			
See last page for a	aditional commei	nts.		

Establishment Information

Establishment Information						
Establishment Name: HYATT PLACE - FD-SRV.						
Establishment Number #: 605242702						
Sources	1					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
	_					
Source Type:	Source:					
_	Caurage					
Source Type:	Source:					
Additional Comments						