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	FOLL	OWUP REQD	EC.	OD SERVICE EST	1-222-9	FI 144 CO. 14	INICDECT	ION		LETTER		
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		31 20 1	98330	101911	INS	P. LENGTH	79	NO. SEATS	SEIZE/HOLD	TOB	EGGS CANDLED	
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	ITEM		ESCRIPTION		10/7					3-1-3-1	-5-169 19-19-1	
		FOOD			WT.	ITEM	SEWAGE		RIPTION		WT.	
	*01 - 02	Source sound con Original container, pro	ndition i no spoila	ge 🖵	5	□*28	Sewage a	nd waste water di	sposal	VSD-9	4	
		FOOD PROTECTION				□ 29	Installed, in	maintained			1	
	□ *03	Potentially hazardous during storage, prepar	food meets tempera	ature requirements	5	□*30	Cross-con	nection, back sipl	nonage, backf	low	5	
	□*04	Facilities to maintain r	product temperature		4	*31	Number □	HANDWASHING  ☐ convenient ☐ a	ccessible =	lesianed [	□ installed □□ A	
	□ 05 □ 06	Thermometers provide Potentially hazardous	ed and conspicuous	, accurate	1 2	*31 Number □ convenient □ accessible □ designed □ installed □ 4 32 Toilet rooms: enclosed, self-closing doors. Fixtures: good repair, clean. Tissue, hand cleanser, sanitary towels/hand-drying devices						
	*07	Cross-contamination	prevented: damaged	food segregated -	4		and prope	sue, nand cleanse r waste receptack	r, sanitary tow	els/hand-c	lrying devices	
	08	Unwrapped pot Food protection during	tentially hazardous to	ood not re-served□	2		GARBAG	E & REFUSE DIS	POSAL			
		service, transportation	1	ori, display,	2		insect/rode	s or receptacles: o ent resistant, pick-	up frequency	clean		
	□ 09 <b>□</b> 10	Handling of food (ice) In use food (ice) dispe	minimized	erly stored	2	□ 34	Outside st	orage area and endincineration	nclosures: pro	perly cons	tructed, clean; 1	
	2000	PERSONNEL		sily stored			INSECT, F	RODENT, ANIMA	L CONTROL			
	□ *11 □ *12	Personnel with infection Hands washed and clean	ons restricted	oracticae	5	*35	Presence	of insects	rodents D	⊐ outer o	openings 4	
		Clean clothes, hair res	straints	Jracuces	1		FLOORS,	WALLS & CEILII	s, turtles, other			
	14	FOOD EQUIPMENT & Food (ice) contact sur		nstructed	2	□ 36	Floors: cor	nstructed, drained , dustless cleanin	clean good	repair, cov	ering 1	
		maintained, installed,	located			□ 37	Walls, ceili	ngs: attached equ	ipment, const	ructed, cle	an surfaces 1	
	□ 15	Non-food contact surfamaintained, installed,	aces: designed, con located	structed,	1		good repa	ır, dustless cleanir	ng methods			
	<b>1</b> 6	Dishwashing facilities:	designed, construc	ted, maintained,	2	□ 38	LIGHTING Lighting pr	ovided as require	d Fixtures shi	aldad		
	<b>—</b> 17	installed, located, oper Accurate thermometer	rated	t kit/a) provided			VENTILAT	ION			·	
		gauge cock (1/4" IPS \	Valve)	t mit(a) provided,	1	39	DRESSING	d equipment-vent	ed as require	d t	1	
	□ 18 □ 19	Pre-flushed, scraped, Wash, rinse water: cle	soaked	lire	1	□ 40	Rooms cle	an, lockers provid	ed, facilities c	lean, locat	ed 1	
	*20	Sanitation rinse: clean	, temperature, conc	entration, time.	2 4	*41		PERATIONS s: properly stored		oeled 🖂		
		Equipment, utensils sa Wiping cloths: clean, u	initized Manual	Mechanical 🗀		40.0	used -		displayed F		5	
755	22	Food-contact surfaces	of equipment and u	itensils clean, free of	1 2		maintenan	naintained free of ce equipment pro	nerly stored A	Lithorizad	norconnol	
		abrasives, detergents Non-food contact surfa				<u></u> 43	Complete:	separation from liv	/ina/sleepina d	quarters, la	undry 1	
	□ 24	Storage, handling of cl	ean equipment, ute	nsils	1	□ 44	Clean, soil	ed linen properly	stored		1	
	□ 25	Single-service articles, No re-use of single ser	storage, dispensing	3	1	Foll	owup comp	oleted on this dat	9			
		WATER	vice ailities		2	Y N Cer		.5		SCC	)RF (00 00	
			hot & cold under pro		5	Pos	STU	NSPECT	101	SCC		
	your establish	rect any violations of critical item(s) of ment permit. Item(s) identified as company and to keep this	within ten (10) days may result i onstituting imminent health haza	n suspension of your establishmer rds shall be corrected immediately	or operation	epeated violation ons shall cease	of identical critica ou are required to	I item category may result i frame and post the establi	n revocation of shment permit in a		[2] [2]	
	filing a written	ment permit. Item(s) identified as commant permit. Item(s) identified as commaner and to keep this in poction or request with the Director/Commissi 7, 209, 210, 212, 216, 217.	oner within ten (10) days of the	date of this report. T.C.A. Section	68-14-305	s to review it. You , 68-14-307, 68-1	have the right to 4-808, 68-14-317	request a hearing regarding 68-14-3-18, and 4-5-320.	this report by		3 3 4 4	
		August Ho	Mus	XX	0	1, 1	10/1		- MA .	U	100 🔼 🕏	
	INSPECT	TOR AM	2	RECEIVED BY	th	4	XXX	TITLE	> IV		(6) (6) (7)	
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	REGULAR FOLLOW-U COMPLAIN	т 🗆	HEA	ALTH D	EP	AR	TMI	ENT	PERMIT I CORREC PUBLIC V	T FEE			
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<u> </u>	(005.	CLIENT# ES	TAB. NO.	INSP. DATE	INSE	LENGTH	CO.#	NO. SEATS	SEZE/HOLD	ТОВ	EGGS CANDLED		
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	ITEM		CRIPTION		WT.	ITEM	SEWAGE	DESC	RIPTION		WT.		
	*01 Sou — 02 Orig	irce sound conditi inal container, proper		ge 🗀 💮	5		Sewage at PLUMBIN		lisposal	VON INTER	4		
	□ *03 Pot	FOOD PROTECTION						nection, back sip		flow	1 5		
	□ *04 Fac □ 05 The □ 06 Pote	during storage, preparation, display, service, transportation  *04 Facilities to maintain product temperature  05 Thermometers provided and conspicuous, accurate  06 Potentially hazardous food properly thawed  *07 Cross-contamination prevented: damaged food segregated					*31 Number convenient accessible designed installed 4  32 Toilet rooms: enclosed, self-closing doors. Fixtures: good repair, clean. Tissue, hand cleanser, sanitary towels/hand-drying devices and proper waste receptacles						
	● 08 Foo	vrapped — potent d protection during st	ially hazardous	food not re-served□	2	□ 33	GARBAGI Containers	E & REFUSE DIS or receptacles:	SPOSAL covered, adeq	uate numbe	er, 2		
	□ 09 Har	rice, transportation adling of food (ice) mir se food (ice) dispensi	nimized na utensils prop	erly stored	2	□ 34	Outside ste	ent resistant, pick orage area and e incineration	enclosures: pro	, clean perly const	ructed, clean; 1		
	PEI	RSONNEL sonnel with infections	restricted		5	*35	INSECT, F Presence	RODENT, ANIMA of insects	rodents	outer c			
	13 Cle	nds washed and clean an clothes, hair restra OD EQUIPMENT & U	ints	practices	5 1	——————————————————————————————————————	FLOORS,	WALLS & CEIL nstructed, draine	rds, turtles, othe INGS d. clean, good				
	14 Foo mai	nd (ice) contact surface ntained, installed, loca n-food contact surface	es: designed, co ated		2		installation Walls, ceili	i, dustless cleani ings: attached ed ir, dustless clean	ng methods quipment, cons				
	mai 16 Disi	ntained, installed, loca nwashing facilities: de	ated signed, construc		2	□ 38	LIGHTING Lighting pr	i ovided as requir		ielded	1		
	□ 17 Acc	alled, located, operate urate thermometers, a ge cock (1/4" IPS Val	and chemical tes	st kit(s) provided,	1	□ 39		rion id equipment-vei G ROOMS	nted as require	ed	1		
	□ 18 Pre □ 19 Wa	-flushed, scraped, soa sh, rinse water: clean,	aked proper tempera	ture	1 2	<u>40</u>	Rooms cle	ean, lockers prov PERATIONS	ided, facilities	clean, locate	ed 1		
	*20 Sar Equ	nitation rinse: clean, te uipment, utensils sanit	emperature, conditized Manual =	centration, time.	4		used C	the right of the first manufacture with the	displayed	And the last of th	5		
	22 Foo	oing cloths: clean, use od-contact surfaces of asives, detergents	restricted equipment and	utensils clean, free of	1 2		maintenar	maintained free once equipment property separation from	operly stored.	Authorized	personnel		
<u> </u>	□ 23 Nor □ 24 Sto	n-food contact surface rage, handling of clea	n equipment, ute	ensils	1			led linen properly		quarters, la	undry 1		
	□ 25 Sin	gle-service articles, st re-use of single servic	orage, dispensir	ng	1 2		lowup com tified Mana	pleted on this da ager	ate	,			
	Failure to correct a your establishment conspicuous lann filing a writter requ	ny violations of critical item(s) within permit. Item(s) identified to consist or and to keep this induction reported with the Director Commissione 9, 210, 212, 216, 21	of & cold under p in ten (10) days may resultuling imminent health ha if available at this facility r within ten (10) days of the	t in suspension of your establishme tards shall be corrected immediate or public disclosure to any person is edate of this report. T.C.A. Section	who pequest is 68-4-305	depealed violation ons stall dease. s to reviewlit. Yo 5, 68-14-307, 68-	of identical critic You are required In the the right to 14-808, 68-11-31	tal item category may rest to frame and post the est or request a hearing regar 7, 68-14-318, and 4-5-32	ult in revocation of ablishment permit in a fing this report by 0.		7100 CD		
	TIME IN/OU	T <u>U 1200</u>	10	OF	FICE O	OPY		DATE	ENTIFIES C	RITICAL	ITEMS		

SHELBY COUNTY HEALTH DEPARTMENT
ENVIDONMENTAL SANITATION
Establishment Plan (S DySter Food Inspection Report Continued Address Address Address 1000)
Inspection Report: By John Owlus Date 10-29-12 Time 1:00
REMARKS (See Page 1 for Violations & Grade):
Cook Line:
13- Employee preparing food without hair restraint.
(provide)
OK-Chicken > 42°F OK-Ham > 40°F
OK-Chicken > 42°F OK-Ham > 40°F
OK-Fish > 42°F OK-Sansage > 42°F
14-Cutting board on prep unit has dark grooves.
(reptace)
21-Wet wiping cloths on counter. (Store cloths in sanitizer
of Water in between each use)
18-Salad uncovered in salad cooler. (cover)
28-Shrimp uncovered in prep cooler. (cover)
28 - Shrimp stored in Standing Water. (drain
water)
OK-Shrimp in prep cooler > 39°F
OK- Cathish " >39°F
22 - Inside microwave very dirty. (Clean) - on cookline
21-Wiping Cloths stored in bucket of water only, no
To chop to the total total to the total tota
toward prior to handling food when moving them
other stations. Cemptoyees, must wash hands abter
Changing task thandling tood)
08-Box of com starch open-(chose)
Reinspection Date Received by Received by
Page 2 df 2

HD-ES-303-79 (Revised)

SHELBY COUNTY HEALTH DEPARTMENT ENVIRONMENTAL SANITATION
Daniels Oskar Food Inspection Report Continued 299 8, Main
nspection Report: By Dryn Owlus Date 10-29-12 Time 1:00
nspection Report: By Aryn Owens Date 10-29-12 Time 1:00
REMARKS (See Page 1 for Violations & Grade):
WALK-IN-COOLER:
2K-Fish > 40°F
DK-crab cakes dressed > 40°F
OK-Sansage > 41°F
DK-O15+ers-641°F OK-Ham=41°F
OK Cooked Rice > 42°F OK Salmon > 41°F
DK-Cooked jambalya -> cooling down (90°F)
JK- Steak -> 40°F OK= Tune -> 40°F
3 comp. sink area;
32- No paper towels at handsink (provide)
14-Cracked rubber spatulas hanging on holder (discard)
22-Tongs hanging on holder dirty. (clean)
Diskwasher Area:
16- Around top of both doors on dishwasher dirty. (clean)
OK-Dishwasher Sanifizer = 160°F+
Dervice Area
OK-Soup > 140°F
10-Slicing Knife stored in container w/ lemons. (remove;
Store Knife on hard clean Surface)
Oyster Gnil Area:
30- No paper towels at handsint. (provide)
DRY STORAGE:
Box of plastic lits & town cups on theor (Detate)
Restrooms: OR Dumpster: OR
Reinspection Date Received by Auto- 10 29 12
Page 2 of 2 HD-ES-303-79 (Revised)