

MEMPHIS AND SHELBY COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL SANITATION

814 JEFFERSON AVENUE
MEMPHIS, TN 38105
901-544-7757

RETAIL FOOD ESTABLISHMENT INSPECTION

- REGULAR
- FOLLOW-UP
- COMPLAINT
- CONSULTATION
- INVESTIGATION
- OTHER
- NEW
- CHANGE
- FOLLOWUP REQD
- MFC/WH/GD (F) (S)

- PERMIT POSTED
- CORRECT FEE
- PUBLIC WATER
- PUBLIC SEWER

- CRITICAL LETTER
- INSP RPT AVAIL

ESTABLISHMENT <i>Pearl's Oyster House</i>	OWNER <i>Ray Porter</i>	FOLLOW-UP DATE	Y <input type="checkbox"/> N <input type="checkbox"/>
ADDRESS <i>299 S. Main</i>	CITY <i>Memphis</i>	ZIP <i>38103</i>	LAST INSP DATE
<i>605-01</i>			

ENV. NO.	CLIENT #	ESTAB. NO.	INSP. DATE	INSP. LENGTH	CO. #	NO. SEATS	SEIZE/HOLD	TOB	EGGS CANDLED
272	20	198330	082912	1:00	79	268			
0									
1									
2									
3									
4									
5									
6									
7									
8									
9									

ITEM	DESCRIPTION	WT.
FOOD		
*01	Source <input type="checkbox"/> sound condition <input type="checkbox"/> no spoilage <input type="checkbox"/>	5
02	Original container, properly labeled	1
FOOD PROTECTION		
*03	Potentially hazardous food meets temperature requirements during storage, preparation, display, service, transportation	5
*04	Facilities to maintain product temperature	4
05	Thermometers provided and conspicuous, accurate	1
06	Potentially hazardous food properly thawed	2
*07	Cross-contamination prevented: damaged food segregated <input type="checkbox"/> Unwrapped <input type="checkbox"/> potentially hazardous food not re-served <input type="checkbox"/>	4
08	Food protection during storage, preparation, display, service, transportation	2
09	Handling of food (ice) minimized	2
10	In use food (ice) dispensing utensils properly stored	1
PERSONNEL		
*11	Personnel with infections restricted	5
*12	Hands washed and clean, good hygienic practices	5
13	Clean clothes, hair restraints	1
FOOD EQUIPMENT & UTENSILS		
14	Food (ice) contact surfaces: designed, constructed, maintained, installed, located	2
15	Non-food contact surfaces: designed, constructed, maintained, installed, located	1
16	Dishwashing facilities: designed, constructed, maintained, installed, located, operated	2
17	Accurate thermometers, and chemical test kit(s) provided, gauge cock (1/4" IPS Valve)	1
18	Pre-flushed, scraped, soaked	1
19	Wash, rinse water: clean, proper temperature	2
20	Sanitation rinse: clean, temperature, concentration, time, Equipment, utensils sanitized Manual <input type="checkbox"/> Mechanical <input type="checkbox"/>	4
21	Wiping cloths: clean, use restricted	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2
23	Non-food contact surfaces of equipment and utensils clean	1
24	Storage, handling of clean equipment, utensils	1
25	Single-service articles, storage, dispensing	1
26	No re-use of single service articles	2
WATER		
*27	Source: safe <input type="checkbox"/> hot & cold under pressure <input type="checkbox"/>	5

ITEM	DESCRIPTION	WT.
SEWAGE		
*28	Sewage and waste water disposal	4
PLUMBING		
29	Installed, maintained	1
*30	Cross-connection, back siphonage, backflow	5
TOILET & HANDWASHING FACILITIES		
*31	Number <input type="checkbox"/> convenient <input type="checkbox"/> accessible <input type="checkbox"/> designed <input type="checkbox"/> installed <input type="checkbox"/>	4
32	Toilet rooms: enclosed, self-closing doors. Fixtures: good repair, clean. Tissue, hand cleanser, sanitary towels/hand-drying devices and proper waste receptacles	2
GARBAGE & REFUSE DISPOSAL		
33	Containers or receptacles: covered, adequate number, insect/rodent resistant, pick-up frequency, clean	2
34	Outside storage area and enclosures: properly constructed, clean; controlled incineration	1
INSECT, RODENT, ANIMAL CONTROL		
*35	Presence of insects <input type="checkbox"/> rodents <input type="checkbox"/> outer openings protected <input type="checkbox"/> no birds, turtles, other animals <input type="checkbox"/>	4
FLOORS, WALLS & CEILINGS		
36	Floors: constructed, drained, clean, good repair, covering installation, dustless cleaning methods	1
37	Walls, ceilings: attached equipment, constructed, clean surfaces, good repair, dustless cleaning methods	1
LIGHTING		
38	Lighting provided as required. Fixtures shielded	1
VENTILATION		
39	Rooms and equipment-vented as required	1
DRESSING ROOMS		
40	Rooms clean, lockers provided, facilities clean, located	1
OTHER OPERATIONS		
*41	Toxic items: properly stored <input type="checkbox"/> labeled <input type="checkbox"/> used <input type="checkbox"/> displayed <input type="checkbox"/>	5
42	Premises maintained free of litter, unnecessary articles, cleaning, maintenance equipment properly stored. Authorized personnel	1
43	Complete separation from living/sleeping quarters, laundry	1
44	Clean, soiled linen properly stored	1
<input type="checkbox"/> Followup completed on this date		
<input checked="" type="checkbox"/> Certified Manager		

Failure to correct any violations of critical item(s) within ten (10) days may result in suspension of your establishment permit. Repeated violation of identical critical item category may result in revocation of your establishment permit. Item(s) identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to frame and post the establishment permit in a conspicuous manner and to keep this inspection report available at this facility for public disclosure to any person who requests to review it. You have the right to request a hearing regarding this report by filing a written request with the Director/Commissioner within ten (10) days of the date of this report. T.C.A. Sections 68-14-305, 68-14-307, 68-14-307, 68-14-307, 68-14-317, 68-14-318, and 4-5-320.

INSPECTOR: *Shelby Adams* RECEIVED BY: *Kevin C. Jahn* TITLE: *Manager*

TIME IN/OUT: *11:00 - 12:00* DATE: *8/24/12*

SCORE		
0	1	2
3	4	5
6	7	8
9	10	

67

100

MEMPHIS-SHELBY COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL SANITATION

Food Inspection Report Continued



Establishment Pearl's Oyster House Address 299.5 Main

Inspection Report: By S. Holman #275 Date 8/24/12 Time 11:30

REMARKS (See Page 1 for Violations & Grade): Permit posted

Last inspection report not posted
(Tray Area)

Employees preparing food without hair restraints / provide

Employees placed gloves on without washing hands / practice good personal hygiene

Shelves lined up aluminum foil / remove
Dishwasher - hot water sanitizer 180°F final
rinse

Doors on dishwasher dirty / clean

Dirty cutting board on cold bar cooler / clean

Deep grooves in cutting boards / discard

Chicken (raw) on cold bar cooler 45.8°F

Fish (raw) on cold bar cooler - 50.5°F

Should be 41°F or below for PHF

Chipped plates on storage shelf / discard

Temp of food items on steam table

Beans w/meat 126°F

Rice - 130°F - should be 140°F or above for PHF (hot)

Uncovered food items in cold bar cooler

Cat fish temp in cold bar 37°F
shrimps - 38°F

loysters - 37°F

Reinspection Date _____ Received by KC Jalt

MEMPHIS-SHELBY COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL SANITATION

Food Inspection Report Continued

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Establishment Pearl's Oyster House Address 2995 Main

Inspection Report: By J. Holman #272 Date 8/24/12 Time 11:00

REMARKS (See Page 1 for Violations & Grade):

- 4 Portion cup used as scoop in food item / discard
 - 5) Insect flies in prep area / eliminate
 - 22- Mold inside ice machine / clean
 - 4 Rust inside ice machine / clean
 - 02 Unlabeled food containers / properly label
 - 22- Dirty can opener blade / clean
 - 40 Butane fuel stored on table w/ food items / properly store
 - 2 Dirty prep sink / clean
 - 10 ~~10~~ Sweep handle touching food in food container / properly store
 - Temp of walk-in freezer - 14°F
 - Temp of walk-in cooler - 40°F
 - Temp of food items in walk-in cooler
 - Ice - 41°F Pasta 41°F
 - 3 Dirty storage shelves in ^{walk-in} cooler / clean
 - 4 Cracked lids on food containers / discard
 - 05 No visible thermometer in ice chest freezer / provide
 - 5 Ice build up in ice chest freezer / defrost
 - 2 Outside ice bins dirty / clean
- Discussed + given a sample employee health policy
 NOIC. Critical items cited must be corrected immediately. Follow up inspection within 10 days

Reinspection Date _____ Received by KC Jalt