

Establishment Name

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ANOTHER BROKEN EGG CAFE - BAR

Type of Establishment

Remanent O Mobile

O Farmer's Market Food Unit

6063 PARK AVE. Address

Time in 09:40 AM AM / PM Time out 09:50; AM

O Temporary O Seasonal

Memphis City

12/08/2020 Establishment # 605243211 Inspection Date

Embargoed 0

O Yes 疑 No

Purpose of Inspection **K**Routine O Follow-up O Complaint

О3

O Preliminary

O Consultation/Other Follow-up Required

Number of Seats 0

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed O					OS≔com				
	Compliance Status							WT	
	IN	OUT	NA	NO	Supervision				П
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16
	IN	OUT	NA	NO	Employee Health				17
2	300	0			Management and food employee awareness; reporting		0		
3	×	0			Proper use of restriction and exclusion		0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	·	19
5	黨	0		0	No discharge from eyes, nose, and mouth		0	5	20
	IN	OUT	NA	NO	Preventing Contamination by Hands				21
6	黨	0		0	Hands clean and properly washed		0		22
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved		0	5	22
8	-	0			alternate procedures followed		0	2	-
P	IN.	OUT	NΑ	NO	Handwashing sinks properly supplied and accessible  Approved Source	0	_	-	23
9	300	0	161	110	Food obtained from approved source	0	0	$\overline{}$	ш.
10	-	ŏ	0	3	Food received at proper temperature	ŏ	ŏ		-
11	×		_	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24
-	_	-	0-0	_	Required records available: shell stock tags, parasite	-		1	ш
12	0	0	×	0	destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25
13	黛	0	0		Food separated and protected	0	0	4	26
14	×	0	0		ood-contact surfaces: cleaned and sanitized		0	5	
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

					Compliance status	000	K	** 1
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	100	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	X	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	386	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	- XX		Food additives: approved and properly used	0	0	5
26	2	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

### duction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١,
	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	0	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 Feed 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	_
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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	$\overline{}$	_	
45	0	Food and norifood-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	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	T (
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	- 3%	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	- 0	0	

You have the right to request a h n (10) days of the date of the

Signature of Person In Charge

12/08/2020 Date Signature of En 12/08/2020 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. ) 9012229200 Please call ( to sign-up for a class.

RDA 629

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



Establishment Information									
Establishment Name: ANOTHER BROKEN EGG CAFE - BAR									
Establishment Number #:  605243211									
NSPA Survey - To be completed if									
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	rnct access to its buildings o	or raciities at all times to	persons wno are						
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.									
This Omeking's store or the international Micro-Omeking's cumbed are not considered at some entrance									
"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 in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info	A til		Townson   Tob						
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renneit)					
		•	•						
Equipment Temperature									
Description			Temperature ( Fahr	renhelt)					
Food Temperature									
Description									
		State of Food	Temperature ( Fahr	enhelt)					
		State of Food	Temperature ( Fahr	enhelt)					
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Establishment Number: 605243211			
Comments/Other Observations			
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:			
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Additional Comments			

Additional Comme	nts			
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.

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Comments/Other Observations (cont	id)			
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Additional Comments (contid)				
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See last page for additional o	comments	<b>5.</b>		

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Sources						
Source Type:	Source:					
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Source Type:	Source:					
Additional Comments						

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