TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

18	1000	No.	A.C.															_	
Esta	ablist	imen	t Nar		PDK Sout	hern Kitchen &	Pantry					Turn	o of E	istabli	e homo o	O Farmer's Market Food Unit Set Ø Permanent O Mobile			
Address 1984 Providence Pkwy Ste 101								_	тур	eore	Station	SHITR	O Temporary O Seasonal						
City Mount Juliet Time in					01	:33	3 P	M	AN	I/PN	л Tir	me or	at 01:45; PM AM / PM						
Inspection Date 05/10/2021 Establishment # 605258311									-										
									14	17									
10.00	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																		
		(114	ırk de	algnat	ted compliance w											ach Hom as applicable. Deduct points for category or su	categor	r.)	
IN	⊨in c	ompili	ance		OUT=not in comp	pliance NA=not applicable perpliance Status	NO=not observe		R		S=con	rected	l on-si	te duri	ng ins	pection R=repeat (violation of the same code p Compliance Status		S R	WT
	IN	OUT	NA	NO		Supervision				-		IN	оит	NA	NO	Cooking and Reheating of Time/Temperatur	_		
1	鬣	0		_	Person in charge performs duties	e present, demonstrates	knowledge, and	0	0	5	16	20	0	0		Control For Safety (TCS) Foods Proper cooking time and temperatures	-		_
			NA	NO		Employee Health					17		ŏ	ŏ		Proper reheating procedures for hot holding	ŏ	00	5
	区区	8				nd food employee awaren estriction and exclusion	ess; reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control			
H	IN	OUT	NA	_	,	Good Hygienic Practic	••	-	-		18	×	0	0	0	Proper cooling time and temperature	0	0	
4	邕	8				asting_drinking_or tobacc om eyes, nose, and mout		8	0	5	19 20	义	0	0	0	Proper hot holding temperatures Proper cold holding temperatures	0		
	IN	OUT	NA	NO	Preve	nting Contamination						X	ŏ	ŏ	0	Proper date marking and disposition	ŏ	ŏ	1 *
-	皇鼠	0	0	0		d properly washed ontact with ready-to-eat for	oods or approved	0	0 0	5	22	-	0	×	-	Time as a public health control: procedures and recor	s o	0	
	n X		-	-	alternate proce Handwashing s	dures followed inks properly supplied and	d accessible	-	0	2		_	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooke			
		OUT	NA			Approved Source		0			23	O IN	O OUT	NA	110	food	0	0	4
10	0	0	0		Food received	from approved source at proper temperature		0	0		24	0	001	0	NO	Highly Susceptible Populations Pasteurized foods used: prohibited foods not offered	-	0	6
	×	0	~	-		ondition, safe, and unadul ds available: shell stock to		0	0	5		_	-	-				10	,
12	0	0	22	0	destruction			0	0	- I		IN	OUT	NA	NO	Chemicals			
	IN	OUT	NΔ	NO	Pro	tection from Contami	nation	-		-	25	0	0	0		Food additives: anorowed and property used			
13	X	0	NA		Food separated				0			0 0	0	0		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0 0	5
13 14	2 X	0 0			Food separated Food-contact se	i and protected urfaces: cleaned and sani	tized	0	0	5	26	0 IN	0 OUT	NA	1000	Toxic substances properly identified, stored, used Conformance with Approved Precedures	0	0	
13 14	X	0 0	0		Food separated Food-contact se	i and protected	tized	0		5	26	0 IN	0 OUT	NA	1000	Toxic substances properly identified, stored, used	0	0	5
13 14	2 X	0 0	0		Food separated Food-contact si Proper disposit served	I and protected urfaces: cleaned and sani ion of unsafe food, returne	tized ed food not re-	0	0	5 2	26 27	0 ≥ 0	0 0UT 0	NA O		Toxic substances properly identified, stored, used Conformance with Approved Procedures Compliance with variance, specialized process, and	0	0	
13 14	2 X	0 0	0	Goo	Food separated Food-contact si Proper disposit served	I and protected urfaces: cleaned and sani ion of unsafe food, returne tices are preventive	tized ed food not re- measures to co	0 0 0	0 0 the	5 2 intro	26 27 28	O IN O	O OUT O	NA O		Toxic substances properly identified, stored, used Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into food	0	0	
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service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report of C.A. sections 68-14-703. (4-1703, 4-1706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Michelles

05/10/2021

M K ðN n Date Signature of Environmental Health Specialist

05/10/2021

Date

SCORE

Signature	of	Person	In Charge	
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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PDK Southern Kitchen & Pantry Establishment Number # 605258311

NSPA Survey – To be completed if #57 is "No"
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Age-restricted venue does not ammatively 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)						

Equipment Temperature						
Description	Temperature (Fahrenheit)					

ecoription	State of Food	Temperature (Fahrenheit

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: PDK Southern Kitchen & Pantry Establishment Number : 605258311

Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: Itemm corrected. Chicken thrown out during inspection 21: 22: 23:	
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***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.

Establishment Information

Establishment Name: PDK Southern Kitchen & Pantry Establishment Number : 605258311

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: PDK Southern Kitchen & Pantry
Establishment Number # 605258311

Sources		
Source Type:	Source:	
Additional Comments		

See routine inspection for comments