

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **SOUTHERN HANDS** Permanent O Mobile Establishment Name Type of Establishment 1811 KIRBY PARKWAY O Temporary O Seasonal

Germantown Time in 12:45 PM AM/PM Time out 01:10: PM AM/PM

Embargoed 000 05/23/2024 Establishment # 605261400 Inspection Date ∰ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 42 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repe														
					Compliance Status	cos	R	WT						Compliance 5
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Robes Control For
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	32	Proper cooking time and
	IN	OUT	NA	NO	Employee Health				17		ŏ	ŏ		Proper reheating proceds
2	300	0			Management and food employee awareness: reporting	0	0	\Box						Cooling and Holding,
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public
	IN	OUT	NA	NO	Good Hygienic Practices				18	蚁	0	0	0	Proper cooling time and t
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	Proper hot holding temper
5	*	0		0	No discharge from eyes, nose, and mouth	0	ō	l ° l	20	245	0	0		Proper cold holding temp
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	X	Proper date marking and
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	0	鋖	Time as a public health o
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	1"	0		•	100	Time as a public nearing
•	500	_	•		alternate procedures followed	_	_			IN	OUT	NA	NO	Consu
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	M		Consumer advisory provi
		OUT	NA	NO	Approved Source		_			_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	Highly Susce
10	0	0	0	3%	Food received at proper temperature	0	0	1 1	24	0	0	333		Pasteurized foods used:
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	127	0	ľ	(40)		Pasteurized roods used,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	a
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food additives: approved
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances proper
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance wit
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance HACCP plan
_					COLUMN TOWN	_					_		_	rever part

					Compliance Status	COS	ĸ	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		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	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	
26	2	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	238	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	186	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			_
41	0	In-use utensils; properly stored	0	0	1
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
		Gloves used properly	0	0	$\overline{}$

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	7.1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	7
50	0	Sewage and waste water properly disposed	0	0	- :
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	0	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	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

onspicuous manner. You have the right to request a hi 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. in (10) days of the date of the

05/23/2024

05/23/2024

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: SOUTHERN HANDS
Establishment Number #: |605261400

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

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Green beans	Hot Holding	175
Cabbage	Hot Holding	160
Spaghetti	Hot Holding	160

Observed Violations
Total # 9
Repeated # 0
34: Missing thermometer in front beverage cooler. Please provide thermometers for all cooling units. Please provide a thermometer for food temperatures.35: Unlabeled food containers. Please label all food containers according to its food contents.
37: Food items stored on the floor near walk in cooler and dry storage area. Must elevate 6 inches off the floor or put on shelves.
39: Wiping cloths improperly stored on counters. Must store wiping cloths in sanitizing buckets.
42: Dishes must be air dried before placing on shelves. 46: No test strips available.
51: No hot water in women restroom.
52: Broken dumpster lids. Please repair. Dumpster doors open. Doors must remained closed at all times.
53: Stained ceiling stains. Floors need cleaning.

[&]quot;"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: SOUTHERN HANDS	
Establishment Number: 605261400	
Comments/Other Observations	

Comments/Other Observations	
1: Violation has been corrected. 2: 3: 4: 5:	
6: 7: 8: 9: 10:	20
11. 12: 13: 14: 15:	
17: 18: 19: Violation has been corrected. 20: 21:	
Comments/Other Observations 1: Violation has been corrected. 2: 3: 4: 5: 6: 7: 8: 9: 10: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: Violation has been corrected. 20: 21: 22: 23: 24: 25: 26: 27:	

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: SOUTHERN HANDS Establishment Number: 605261400	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last paye for auditional comments.	

Establishment Information

Establishment Information		
Establishment Name: SOUTHERN HANDS		
Establishment Number #: 605261400		
Sources		
Source Type:	Source:	
Additional Comments		