



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name: SOUTHERN HANDS
Address: 1811 KIRBY PARKWAY
City: Germantown
Inspection Date: 05/23/2024
Time in: 12:45 PM
Time out: 01:10 PM
Risk Category: 01
Number of Seats: 42

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/23/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/23/2024

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice



### 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.



***Establishment Information***

Establishment Name: SOUTHERN HANDS

Establishment Number : 605261400

***Comments/Other Observations***

1: Violation has been corrected.

2:

3:

4:

5:

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19: Violation has been corrected.

20:

21:

22:

23:

24:

25:

26:

27:

\*\*\*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.***

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

***Establishment Information***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

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**Sources**

Source Type: Source:

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**Additional Comments**