

Purpose of Inspection

**K**Routine

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Dixie Queen Remanent O Mobile Establishment Name Type of Establishment 1472 E. Shelby Dr. O Temporary O Seasonal Address Memphis Time in 01:30 PM AM / PM Time out 03:20: PM AM / PM City 02/14/2024 Establishment # 605197621 Embargoed 0 Inspection Date

Number of Seats 36 Risk Category О3 04 Follow-up Required 级 Yes O No e Control and Prevention

O Preliminary

O Consultation/Other

	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision													
					Compliance Status	COS	R	WT						Compliance Status
	IN	IN OUT NA NO Supervisien						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature		
17	羅	_		_	Person in charge present, demonstrates knowledge, and	0	0	_						Control For Safety (TCS) Foods
ין		0			performs duties	١.	0	9	16	0	0	0	×	Proper cooking time and temperatures
	IN	OUT	NA	NO	Employee Health				17	0	0	0	300	Proper reheating procedures for hot holding
2	DK.	0			Management and food employee awareness; reporting	0	0			IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as
3	黑	0			Proper use of restriction and exclusion	0	0	٥		IN	001	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	X	Proper cooling time and temperature
4	100	0			Proper eating, tasting, drinking, or tobacco use	0		5	19		0	0		Proper hot holding temperatures
5	黨	0			No discharge from eyes, nose, and mouth	0	0	Ů	20		0	0		Proper cold holding temperatures
	IN	OUT	NA	100.00	Preventing Contamination by Hands				21	0	200	0	0	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0	l . l	22	0	ΙoΙ	×	0	Time as a public health control: procedures and records
17	歐	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lol	۰		_	_			
-	-	90	_	_	alternate procedures followed	-	-	_	$\vdash$	IN	OUT	NA	NO	Consumer Advisory
8		2E		NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food
9	200	0	nen.	NO	Food obtained from approved source	0	О	-	Н	IN	OUT	NA	NO	Highly Susceptible Populations
10		ŏ	0	3	Food received at proper temperature	ŏ	_		$\vdash$	-	001	Ten.	INC	riigiiiy susceptible ropulations
11	×	ŏ	×	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	氮	0	0		Pasteurized foods used; prohibited foods not offered
$\vdash$	_	-	0.0	_	Required records available: shell stock tags, parasite	-			$\vdash$		OUT	***		<b>*</b>
12	0	0	×	0	destruction	0	0			IN	ОUТ	NA	NO	Chemicals
		OUT	NA	NO	Protection from Contamination				25		0	<b>X</b>		Food additives: approved and properly used
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures
15	涎	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan

O Complaint

O Follow-up

			GOO	D R	ч.	ML.	PRA	TIC	ES			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng in	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT	] [			Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [		OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 I	40	•	constructed, and used	_		'
30		Variance obtained for specialized processing methods	0	0	1	] [	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	•
	OUT	Food Temperature Control				3 I	40	•	vvarewasining racinoes, installed, maintained, dised, test surps	_		٠.
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	7 [	47 O		Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٩	2	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	О	2
33	_	Approved thawing methods used	ŏ	ŏ	1	11	49		Plumbing installed; proper backflow devices	ŏ	ō	2
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		-	-	-	d t	51 & Toilet facilities: properly constructed, supplied, cleaned		ŏ	ŏ	1	
	-		_	Τ_		11					$\overline{}$	
35	×	Food properly labeled; original container; required records available	0	0	1	ш	52	0	Garbage/refuse properly disposed; facilities maintained	0	이	1
	OUT	Prevention of Feed Contamination				11	53	2%	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	] [	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1	11		OUT	Administrative Items			
38	25	Personal cleanliness	0	0	1	11	55	凝	Current permit posted	0	O	0
39	188	Wiping cloths; properly used and stored	0	0	1	11	56	100	Most recent inspection posted	0	0	۰
40		Washing fruits and vegetables	0	0	1	11	$\overline{}$		Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_		11			Non-Smokers Protection Act		_	
41	0	In-use utensils; properly stored	0	0	1	11	57 58		Compliance with TN Non-Smoker Protection Act	×	ा	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	1 1	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	1 I	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	Ι,						

You have the right to request a hi ten (10) days of the date of the 68-14-711, 68-14-715, 68-14-716, 4-5-320.

02/14/2024

02/14/2024

Signature of Environmental Health Specialist

Date

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

Date

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



Establishment Information				
Establishment Name:	Dixie Queen			
Establishment Number #:	605197621			

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 ( Fahrenheit)					
Three compartment sink	Chlorine							

Equipment Temperature					
Description	Temperature ( Fahrenheit)				
Prep cooler	38				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Cut tomatoes	Cold Holding	41
Shredded iceberg lettuce	Cold Holding	41
Raw beef patty	Cold Holding	41
Raw fish	Cold Holding	41
Chili	Hot Holding	140
Cheese	Hot Holding	140

Observed Violations
Total # 11
Repeated # 0
8: No hand soap at hand sink
14: Cutting board on prep cooler excessively worn
• • •
21: Date marking on TCS foods in walk cooler
34: No thermometer observed in walk in cooler
35: No labels on food containers in walk in cooler
38: Male employee not wearing beard guard while prepping food
39: Wiping cloths improperly stored in hand sink, on prep cooler
51: Restroom not clean
53: Floor, cooking equipment, and walls not clean
55: Current permit not posted
56: Current inspection not posted
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<sup>&</sup>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 Informa	ation		
Establishment Name: Di	xie Queen		
Establishment Number :	605197621		

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 9: 10: 11: 12: 13: 15: 16: 17: 18: 19: 20: 22: 23: 24: 25: 26: 27: 57: 58:	
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# Additional Comments

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.

Establishment Name: Dixie Queen Establishment Number: 605197621	Establishment Information	
Establishment Number: 605197621  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: Dixie Queen	
Additional Comments (cont'd)	Establishment Number: 605197621	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information			
Establishment Name: Dixie Queen			
Establishment Number # 605197621			
Sources			
Source Type: Food	Source:	PFG	
Source Type:	Source:		
Additional Comments			
Jraffanti5@gmail.com			
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