TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

and the second	100	14	A.C.												^	>	
Est	ablis	hmen	t Nar		THE SOUTHERN V					Tve	oe of	Establi	shme	Fermer's Market Food Unit Server O Mobile	7	{	
Add	iress				1200 BUCHANAN ST					.,	00	2.560.041	211110	O Temporary O Seasonal			
City	,				Nashville Tim	ein 12	2:4	.5 F	PM	A	M/P	M Tir	ne ou	л 01:50: PM_ АМ/РМ			
Inst	xecti	on Da	rte		10/05/2023 Establishment # 6052548												
		of In			Routine O Follow-up O Compla			_	elimir	-		_	Cor	nsuitation/Other			
Ris	k Ca	tegor	, ,		01 102 03			04		-		Fo	ilow-	up Required O Yes 窥 No Number of	Seats	40)
												repo	rtec	to the Centers for Disease Control and Prever		_	
				as c	ontributing factors in foodborne illness outbre FOODBORNE ILLNESS												
		(14	ırk de	elgnet										ach liem as applicable. Deduct points for category or subcat	egory.)	
IN	⊨in o	ompili	ance		OUT=not in compliance NA=not applicable NO=not obs Compliance Status		R	CC WT		rrecte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
	IN	OUT	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature		_	
1					Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0		0		Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	6
2		OUT	NA		Employee Health Management and food employee awareness, reporting	0	0		17	0	0	0	×	Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	•
	×				Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4		OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0					8		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	24	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	
6	N N	OUT	NA	0	Preventing Contamination by Hands Hands clean and properly washed	0	0		21		0	0 第		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
7	鬣		0	0	No bare hand contact with ready-to-eat foods or approve alternate procedures followed	d O	0	5		IN	OUT		-	Consumer Advisory	Ŭ	Ŭ	
8	N IN	O OUT	NA		Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		~	-	Food obtained from approved source Food received at proper temperature	8	0			IN	ουτ		NO	Highly Susceptible Populations			
		ŏ			Food in good condition, safe, and unadulterated	ŏ	0	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0			•	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ		NO	Chemicais			
13	0	OUT	澎	NO	Protection from Contamination Food separated and protected	0	0	4	25	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	-	-		IN		-	NO	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	X	0			served	0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to	contro	l the	int:	oduo	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								Ξī/				5					
_	_			00	Compliance Status	orrected o	R							R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
- 1	8	OUT	Past	eurize	Safe Food and Water d eggs used where required	0	0	1			NT O	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
	9 10	0	Wate	r and	ice from approved source btained for specialized processing methods	8	0	Ż	$ \vdash$	-	- 0			and used	0	0	1
		OUT			Food Temperature Control					_	_			g facilities, installed, maintained, used, test strips tact surfaces clean	0	0	1
3	1	0	cont		ling methods used; adequate equipment for temperature	0	0	2		4	TUC			Physical Facilities			1
	2				properly cooked for hot holding thawing methods used	- 8	00							water available; adequate pressure talled; proper backflow devices	8	0	2
3	4	_			eters provided and accurate	0	0	1		0	0	šewagi	and	waste water properly disposed	0	0	2
2	5		Food	prop	Food Identification erly labeled; original container; required records available	0	0	1		_	_			is: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of Food Contamination		-				-	-		ities installed, maintained, and clean	0	0	1
3	6	0	Inse	ts, ro	dents, and animals not present	0	0	2	5	4	0 /	\dequa	đe ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		4	TUK			Administrative Items			
	8 9	-	-		leanliness ths; properly used and stored	0	0	1		_				nit posted inspection posted	0	0	0
_	0	0	Was		ruits and vegetables	ŏ			ΙĔ	~ _	<u> </u>	1056.10	Cent	Compliance Status	YES		WT
-4	1	OUT		e uter	Proper Use of Utensils nsils; properly stored	0	0			7	-	Somplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	25	0	
	2				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	0		5	8				ducts offered for sale oducts are sold. NSPA survey completed	00	0	0
4	4				ed property		0										
														Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man repo		nd po			recent inspection report in a conspicuous manner. You have the 44-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-1			st a he	aring	regard	ting th	is repo	nt by f	lling a written request with the Commissioner within ten (10) day	s of the	date	of this
ζ		I	X	/	11)/05/2	202:	3			0		l,		10/0)5/2	2023
Sig	natu	re of	Pers	on In	Charge			Date	S	gnati	ure of	Envir	onme	ental Health opecialist			Date
					**** Additional food safety information of	can be fo	ound	on ou	ur wei	bsite	http	c//tn.g	ow/h	ealth/article/eh-foodservice ****			
	-	_			Eree food safety training clas			Indate		de ser	a mile	-		and a base bits and an and an and			

PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: THE SOUTHERN V Establishment Number #: [605254887

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 wenty-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.	
Sarage 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)							
3 comp sink	QA	300								

quipment Temperature					
Description	Temperature (Fahrenheit)				
Glass door cooler	35				
Reach in cooler	39				
2 door freezer	-1				
2 door Cooler	37				

Food Temperature			
Decoription	State of Food	Temperature (Fahrenheit)	
Black beans on steam table	Hot Holding	171	
Mac and cheese on steam table	Hot Holding	153	
Veggie Saitan in cooler	Cold Holding	43	
Sliced tomatoes in table top cooler	Cold Holding	37	
Tuna veggie	Cold Holding	39	
Impossible sausage	Cold Holding	38	
Pumpkin mix	Cold Holding	38	
		1	

Observed Violations

Total # 2 Repeated # ()

41: Utensils stored in stag water on counter with water at 122f

42: Ice wands not properly stored in freezer unwrapped

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: THE SOUTHERN V

Establishment Number : 605254887

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Policy at location

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Good hand washing observed

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9:

10: (NO): No food received during inspection.

11: (IN) All food was in good, sound condition at time of inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

13:

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.

15: (IN) No unsafe, returned or previously served food served.

16:

17: (NO) No TCS foods reheated during inspection.

18: Good cooling practices

19: See logs

20: See logs

21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.

22: (NA) No food held under time as a public health control.

23:

24: (NA) A highly susceptible population is not served.

25: (NA) Establishment does not use any additives or sulfites on the premises.

26: (IN) All poisonous or toxic items are properly identified, stored, and used.

27: (NÁ) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: 58:

***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 Infor	mation
Establishment Name:	THE SOUTHERN V
Establishment Number	605254887

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: THE SOUTHERN V Establishment Number #: 605254887

Sources				
Source Type:	Food	Source:	PFG,	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments