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