

Memphis

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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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

01/19/2022 Establishment # 605197621 Embargoed 0 Inspection Date

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Number of Seats 36 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

Time in 02:15 PM AM/PM Time out 03:30: PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=cc	rrecte	id on-si	te
	_	_	_	_	Compliance Status	cos	R	WT			_	_
	IN	оит	NA	NO	Supervision				Ш	IN	оит	N
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	-
	IN	OUT	NA	NO	Employee Health				17	0	0	7
2	ЭXС	0			Management and food employee awareness; reporting	0	0					
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices	-			18	0	0	٦
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		15		0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	0	7
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	9
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	_	I N
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	8
	IN	OUT	NA	NO	Approved Source				Z	10	١.	0
9	嵩	0			Food obtained from approved source	0	0			IN	OUT	N
10	×	0	0	0	Food received at proper temperature	0	0	1	24	88	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	2	100	١٠	١,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	N
	IN	OUT	NA	NO	Protection from Contamination				25		0	B
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	N
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8

Compliance Status			cos	R	WT			
	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	35	Proper reheating procedures for hot holding	0	0	٠
	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	\mathbb{X}	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	26		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ι.
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	XX	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	Ö	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	麗	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	- 100	0	\Box
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h sin ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

01/19/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

01/19/2022 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



Establishment Information	
Establishment Name: Dixie Queen	
Establishment Number #: 60519762	21

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.

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			
Walk in cooler	43			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit
Tomatoes	Cold Holding	41
Lettuce	Cold Holding	41
Ham	Cold Holding	40
Hot dog	Cold Holding	40

Observed Violations
Total # 7
Repeated # 0
34: No thermometer observed in walk in cooler
35: No labels on food containers
37: Ice cream uncovered in freezer
45: Grease build up equipment
53: Floor tile worn near ice machine
53: Ceiling leaking throughout the establishment
53: Floor slippary throughout
33. I loor slippary triroughout

[&]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: Dixie Queen	
Establishment Number: 605197621	
Establishment Humber: 003137021	
C	
Comments/Other Observations	
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Additional Comment	\$		
See last page fo	r additional con	nments.	
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^{***}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: 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:			
Source Type:	Source:			
Source Type:	Source:			
Source Type:	Source:			
Additional Comments				