

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **SOUTHERN HANDS** Remanent O Mobile Type of Establishment

1811 KIRBY PARKWAY O Temporary O Seasonal Address

Germantown Time in 11:20; AM AM / PM Time out 12:50; PM AM / PM City 05/13/2024 Establishment # 605261400 Embargoed 000 Inspection Date

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

Number of Seats 42 Risk Category О3 04 Follow-up Required 级 Yes O No

rted to the Centers for Di

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, NA, NO) for e

10	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe			_	S=cor	recte	d on-si	te duri	ng int	spection
					Compliance Status	cos	R	WT						Co
	IN	100 100 100						IN	оит	NA	NO	Cooking		
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	XX.	Proper cool
	IN	OUT	NA	NO	Employee Health				17	ō	ō	ō	100	Proper rehe
2 % 0		_	Management and food employee awareness; reporting	0	0	\Box						Cooling		
3	×	0			Proper use of restriction and exclusion	0	0 0 5			IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	区	0	0	0	Proper cool
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	180	0	0	Proper hot
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	245	0	0		Proper cold
	IN	OUT	UT NA NO Preventing Contamination by Hands					21	0	0	0	1	Proper date	
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	0	鮾	Time as a p
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_		_		rane as a p
	-		_		alternate procedures followed	_		\Box		IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0	×		Consumer
			NA	NO	Approved Source	-		=		_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	,
10	0	0	0	×	Food received at proper temperature	0	0	١. ١	24	0	0	320		Pasteurized
11	×	0			Food in good condition, safe, and unadulterated	0 0 5		*		_		(40)		r asteur zec
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0			IN	ОUТ	NA	NO	
	IN	OUT		NO	Protection from Contamination	-	_	щ	25	_	_	9		Food oddi
		-		NO	***************************************	_		_	25		0	巡	Į.	Food additi
13	~	0	0		Food separated and protected	0	0	4	26	0.0	0			Toxic subst
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Confe
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance HACCP pla

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	۰
	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	180	0	0	Proper hot holding temperatures	0	0	
20		0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	0	0	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	- 5
26	X	0			Toxic substances properly identified, stored, used	0	0	•
	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. Good Retail Practices are preventive m

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	X	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	180	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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

pect	W1	R-repeat (violation of the same code provision	cos	Б	WT
	OUT	Compliance Status	COS	к	w
	OUT	Utensils and Equipment	-		
45	٥	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	286	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	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	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
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	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	- 0	0	

d post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

Date

adnitates 05/13/2024 Signature of Person In Charge

05/13/2024 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: SOUTHERN HANDS
Establishment Number # | 605261400

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.	Т
"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.	\top
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	\top
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
3 compartment sink	Chlorine							

Equipment Temperature								
Description Temperature (Fahrenhe								
Avantco cooler	35							
Walk in cooler	40							

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Mashed potatoes	Hot Holding	180				
Rice	Hot Holding	150				
Cabbage	Hot Holding	180				
Candid yams	Hot Holding	180				
Greens	Hot Holding	180				
Green beans	Hot Holding	195				
Black eyed peas	Hot Holding	175				
Macaroni	Hot Holding	190				
Spaghetti	Hot Holding	190				
Meatloaf	Hot Holding	190				
Baked chicken	Hot Holding	175				
Pork chops	Hot Holding	170				
Mashed potatoes	Cooling	134				
Greens beans	Hot Holding	95				
Cabbage	Hot Holding	120				

^{***}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: SOUTHERN HANDS Establishment Number: 605261400

Comments/Other Observations

2.

- 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.

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- 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: (IN) All raw animal food is separated and protected as required.
- 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: 18:

20:

21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.

22: 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:

57:

58:

Additional Comments

See last page for additional comments.

^{***}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: SOUTHERN HANDS				
Establishment Number: 605261400				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information									
Establishment Name: SOUTHERN HANDS									
Establishment Number #: 605261400		i i							
Sources									
Source Type: Food	Source:	US Foods							
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									