



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

81

Establishment Name: SOUTHERN HANDS
Address: 1811 KIRBY PARKWAY
City: Germantown
Inspection Date: 05/13/2024
Time in: 11:20 AM
Time out: 12:50 PM
Risk Category: 03
Number of Seats: 42

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/13/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/13/2024

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

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.	
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)
3 compartment sink	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
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

Observed Violations

Total # 11

Repeated # 0

- 1: PIC could not answer questions to demonstrate knowledge. Provided PIC with demonstration of knowledge fact sheet.
- 19: Several food items in the hot box are not reading above 135 degrees.
- 34: Missing thermometer in front beverage cooler. Please provide thermometers for all cooling units. Please provide a thermometer for food temperatures.
- 35: Unlabeled food containers. Please label all food containers according to its food contents.
- 37: Food items stored on the floor near walk in cooler and dry storage area. Must elevate 6 inches off the floor or put on shelves.
- 39: Wiping cloths improperly stored on counters. Must store wiping cloths in sanitizing buckets.
- 42: Dishes must be air dried before placing on shelves.
- 46: No test strips available.
- 51: No hot water in women restroom.
- 52: Broken dumpster lids. Please repair. Dumpster doors open. Doors must remained closed at all times.
- 53: Stained ceiling stains. Floors need cleaning.



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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.
- 6:
- 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:

***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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: US Foods

Source Type: Source:

Source Type: Source:

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Source Type: Source:

Additional Comments