

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 42

O Farmer's Market Food Unit **SOUTHERN HANDS** Remanent O Mobile Establishment Name Type of Establishment 1811 KIRBY PARKWAY O Temporary O Seasonal Germantown Time in 10:44 AM AM/PM Time out 11:20;AM AM/PM

Follow-up Required

11/10/2021 Establishment # 605261400 Embargoed 0 Inspection Date

Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

117	IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				ed		0	
	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			******
2	DK.	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	0		X	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served		0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	×	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	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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

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

L PRACTICES

			GOO					
		OUT=not in compliance COS=corr						
		Compliance Status	cos	R	W			
	OUT							
28	0	Pasteurized eggs used where required	0	0	,			
29		Water and ice from approved source	8	0				
30	0	The state of the s						
	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				
34	0	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	0	Contamination prevented during food preparation, storage & display	0	0	ŀ			
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	-			
	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	Г			
43	0	Single-use/single-service articles; properly stored, used	0	0	г			
44	0	Gloves used properly	0	0				

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 				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	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	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

cuous manner. You have the right to request a hi ten (10) days of the date of the

11/10/2021

11/10/2021

Date Signature of Environmental Health Specialist

Date

**** 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)						
	I		l						

Equipment Temperature							
Description Temperature (Fahrenh							
Cooler	30						
Hot box	160						
Walk in cooler	36						

Food Temperature								
Description	State of Food	Temperature (Fahrenheit)						
Meatloaf	Hot Holding	171						
Macaroni	Hot Holding	176						
Slaw	Cold Holding	36						

Observed Violations
Total # 3
Repeated # ()
13: Eggs improperly stored in walk in cooler, buckets stored on the floor in walk
in cooler, raw meat above breaded chicken
35: Label all storage continers
53: Vents need cleaning, ceiling tiles stained
133. Verits field dearning, ceiling tiles stained

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



omments/Other Observations	
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Additional Comments				
See last page for	additional cor	nments.		

^{***}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

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Establishment Name: SOUTHERN HANDS	
Establishment Number #: 605261400	
Sources	
Source Type:	Source:
Additional Comments	