

Establishment Name

Address

Risk Category

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IN OUT NA NO

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal Time in 02:55 PM AM/PM Time out 03:45; PM AM/PM

O Yes 疑 No

SCORE

Number of Seats 42

02/21/2023 Establishment # 605261400 Embargoed 0 Inspection Date

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

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

			11.6	19141	tes compliance status (IN, OOT, NA, NO) for each numbered lies	a lear	N. Jan	111.14
12	∳-in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C
					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\mathbb{R}^{\mathbb{C}}$	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	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	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	1 I
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
_			0.0	_	Demind spends available shall steel tage pagette	$\overline{}$		1 1

Required records available: shell stock tags, parasite

Proper disposition of unsafe food, returned food not re

Food-contact surfaces: cleaned and sanitized

Food separated and protected

served

Protection from Contamination

SOUTHERN HANDS

Germantown

1811 KIRBY PARKWAY

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	-	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	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	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	0	0	380	0	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	0	X		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

od Retail Practices are preventive m ntrol the introduction of pathogens, chemicals, and physical objects into foods.

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		OUT=not in compliance COS=con	ected or	1-site	đư
		Compliance Status	cos		_
	OUT	Safe Food and Water	-		_
28	0	Pasteurized eggs used where required	0	0	г
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	
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	338	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	186	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti	OH:	R-repeat (violation of the same code provision Compliance Status	cosi	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	窳	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	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	0	0	_
56	张	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	8	
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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

Signature of Person In Charge

02/21/2023 Date Signature of Environmental Health Specialist 02/21/2023

**** 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)) 9012229200 Please call (to sign-up for a class.

Date

RDA 629

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)		
3 comp sink	Bleach				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	40				
Reach in freezer	26				
Reach in coolers	40				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Chicken	Hot Holding	146			
Meatloaf	Hot Holding	145			
Mac and cheese	Hot Holding	149			
Green beans	Hot Holding	149			

Observed Violations							
Total # 10							
Repeated # ()							
34: Provide a food thermometer for food temps , etc							
35: Label all plastic food containers in kitchen							
37: Provide containers with lids for all opened food bags, etc							
39: Keep the wet cloths stored in sanitizer water , etc							
41: Keep the coffee / tea filters stored in protected covering, etc							
42: Dishes must be air dried before putting on shelf, do not stack wet							
46: Employees do not know set up of 3 compmsink, wash, rinse, bleach water.							
Provide test strips for bleach sanitizer, etc							
· ·							
48: Repair faucet on handsink in kitchen , provide hot water at that handsink							
53: Keep the moos and brooms stored hanging up , clean ventahood filters , etc							
56: Please post recent inspection report							

[&]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: SOUTHERN HANDS	
Establishment Number: 605261400	

Comments/Other Observations	
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Additional Comments

See last page for additional comments.

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^{***}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			
Sources				
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comments				
Left safe food donation leaflet , etc				