



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: SOUTHERN HANDS
Address: 1811 KIRBY PARKWAY
City: Germantown
Inspection Date: 02/21/2023
Time in: 02:55 PM
Time out: 03:45 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 columns: Compliance Status and COS/R/WT. Sub-headers include 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 columns: Compliance Status and COS/R/WT. Sub-headers include 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: 02/21/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/21/2023

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.	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 # 0

- 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



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Comments/Other Observations

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***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.

Establishment Information

Establishment Name: SOUTHERN HANDS

Establishment Number : 605261400

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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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