



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Dixie Queen
Address: 1472 E. Shelby Dr.
City: Memphis
Inspection Date: 07/17/2023
Time in: 12:45 PM
Time out: 02:00 PM
Risk Category: 03
Number of Seats: 36

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, Compliance Status, and Non-Smokers Protection Act.

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: 07/17/2023
Signature of Environmental Health Specialist: E Liner Date: 07/17/2023

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: Dixie Queen
 Establishment Number #: 605197621

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)
Three compartment sink			

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	24
True Freezer	
Walk in cooler	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shredder lettuce	Cold Holding	41
Sliced tomatoes	Cold Holding	41
Hot dogs	Cold Holding	43
Ground beef patty	Cold Holding	
Chicken wings	Hot Holding	146
Chili	Hot Holding	154
Nacho cheese	Hot Holding	150

Observed Violations

Total # 11

Repeated # 0

- 14: Cutting board on prep cooler is worn(excessively)
- 31: Walk in cooler not working properly, @. 60*
- 34: No thermometer observed in chest freezer and prep cooler
- 37: Food uncovered in True freezer
- 38: Employee not wearing proper hair restraint while prepping food
- 39: Wiping cloth improperly stored on counter
- 45: Ice build inside of chest freezer
- 45: Need to clean and remove build up on cooking equipment
- 53: Need to repair ceiling leak near hand sink
- 53: Need to clean floor throughout the food prep area
- 54: Need to clean vent a hood filter



Establishment Information

Establishment Name: Dixie Queen

Establishment Number : 605197621

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11:
- 12:
- 13:
- 15:
- 16:
- 17:
- 18: Cooling is being done, but not at the time inspection.
- 19:
- 20:
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 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.

Establishment Information

Establishment Name: Dixie Queen

Establishment Number : 605197621

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Dixie Queen

Establishment Number #: 605197621

Sources

Source Type: Food Source: PFG

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Jraffanti5@gmail.com

Chicken wings are being cooled by ice bath , after reaching 70* they are placed in the walk in cooler.