



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
78

Establishment Name: STIX (Food Svc)
Address: 4680 Merchants Park
City: Collierville
Inspection Date: 01/19/2023
Establishment #: 605219468
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 180

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.

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: 01/19/2023
Signature of Environmental Health Specialist: [Signature] Date: 01/19/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Commercial dish washer	Quat	300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Cold holding table	37
Walk in cooler	32
Walk in freezer	0
Sushi display cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
shrimp	Cooking	161
Steak	Hot Holding	137
Raw shrimp	Cold Holding	40
Lettuce	Cold Holding	40
Peas and carrots	Cold Holding	38
Rice	Hot Holding	145

Observed Violations

Total # 11

Repeated # 0

8: No hot water at handsink behind sushi bar.

(It has its own hot water tank under sink)

13: Raw food stored over ready to eat food.

21: Improper date marking. Food that's been cooked and veggies that's been sliced and held for over 24 hours must be date marked.

26: 5 chemical spray bottles did not have a label.

35: Unlabeled food in coolers

37: Uncovered food in cooler. Food should be stored at least 6 inches off the floor. Please keep buckets of food off floor.

39: Wiping cloths stored on cutting boards. Please place in sanitizer bucket.

41: Ice scoop was sitting on rack at drink machine. Please place in scoop holder, place in ice with handle up or place in container. Scoop in seasoning containers handles are touching the season. Handle should not touch food.

44: The same gloves employee used to handle raw shrimp and raw beef were used to handle ready to eat food. Please change gloves in between handling raw food and ready to eat food.

54: Light bulb under ventilation hood is blown out

55: Permit posted expired m



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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.

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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: Source:

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Additional CommentsJavonna Shelbia
901-581-0686

Please pay for health permit within 48 hours. If permit is not paid restaurant will be closed until fee is paid.