

City

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit STIX (Food Svc) Remanent O Mobile Establishment Name Type of Establishment 4680 Merchants Park O Temporary O Seasonal Address Collierville Time in 12:00 PM AM / PM Time out 01:25; PM

01/19/2023 Establishment # 605219468 Embargoed 000 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 180

Follow-up Required

04

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	_		_		come	ecte	d on-si	te dur	ing ins	spection R*repeat (violatio
_					Compliance Status	COS	R	WT	] [		_				Compliance Status
	IN	OUT	NA	NO	Supervision		_		П		IN	оит	NA	NO	Cooking and Reheating of 1 Control For Safety (1
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	Ьŀ	16	Ž.	0	0	0	Proper cooking time and temperate
	IN	OUT	NA	NO	Employee Health				11:	17	0	0	0	100	Proper reheating procedures for his
2	X	0			Management and food employee awareness; reporting		0	5	11	T	IN	оит	NA	NO	Cooling and Holding, Date M
3	冥	0			Proper use of restriction and exclusion	0	0	Ľ	Ш	1	-	-			a Public Health
	IN	OUT	NA	NO	Good Hygienic Practices				ı		0	0	0		Proper cooling time and temperatu
4	300	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19	Š.	0	0	0	Proper hot holding temperatures
5	黨	0		_	No discharge from eyes, nose, and mouth	0	0	L.		200	24	0	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands	_			] [3	21	0	26	0	0	Proper date marking and disposition
6	巡	0		0	Hands clean and properly washed	0	0		Hz	22	0	0	×	0	Time as a public health control: pro
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	Ш		_	OUT			Consumer Adv
8	0	36			Handwashing sinks properly supplied and accessible	0	0	2	l b	-		-		110	Consumer advisory provided for ra
Ť			NA	NO	Approved Source	Ť	_	_	1 13	23	×	0	0		food
9	黨	0			Food obtained from approved source	0	0		1 [	т	IN	OUT	NA	NO	Highly Susceptible P
10	0	0	0	3%	Food received at proper temperature	0	0	1	l I.	24	0	0	200		Pastauriand fands word ambibitor
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	*	•	0	500		Pasteurized foods used; prohibited
12	0	0	×	0	Required records available: shell stock tags, parasite	0	0	1	П	Т	IN	OUT	NA	NO	Chemical
_	IN	OUT		NO	Protection from Contamination	-	_	_	H	25	0	0	X		Food additions approved and pro-
				NO.		_		4			ŏ		200	Į.	Food additives: approved and prop
13		×			Food separated and protected	_	0	_	ł	-	_		***		Toxic substances properly identifie
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ΙL	4	IN	OUT	NA	NO	Conformance with Appro
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, special HACCP plan

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	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	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	25	0	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	X		Food additives: approved and properly used	0	0	- 6
26	0	100			Toxic substances properly identified, stored, used	0	0	,
	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

		OUT-not in compliance COS-com	GOO		
		OUT=not in compliance COS=con	COS		_
	TOUT		-	- 11	
28	0	Pasteurized eggs used where required	0	0	-
29	lŏ	Water and ice from approved source	ŏ	ŏ	١.
30	ŏ	Variance obtained for specialized processing methods	ŏ	ŏ	Н
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	Ī
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Г
	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	Г
38	0	Personal cleanliness	0	0	Г
39	128	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	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	120	Gloves used properly	0	0	Г

spect	ion	R-repeat (violation of the same code provision	)		
		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	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	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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	308	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

(10) days of the date of the

01/19/2023

Date Signature

01/19/2023

\*\*\*\* 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) RDA 629 9012229200 Please call ( to sign-up for a class.

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: STIX (Food Svc)
Establishment Number #: 605219468

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 inflitrating into areas where smoking is prohibited.	$\top$
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 # ()
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 thats 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 lease 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

<sup>&</sup>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: STIX (Food Svc)			
Establishment Number: 605219468			
Comments/Other Observations			
1: 2: 3: 4: 5: 6: 7: 9: 10: 11: 12: 14: 15: 16: 17: 18: 19: 20: 22: 23: 24: 25: 27: 57:			
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Additional Comments	Αd	diti	ional	Con	nm	en	ts
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See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

	Establishment Information	
Establishment Number: 605219468  Comments/Other Observations (cont'd)  Additional Comments (cont'd)	Establishment Name: STIX (Food Svc)	
Additional Comments (cont'd)	Establishment Number: 605219468	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
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See last page for additional comments.		
	See last page for additional comments.	

Establishment Information	
Establishment Name: STIX (Food Svc)	
Establishment Number # 605219468	
Sources	
Source Type:	Source:
Additional Comments	
Javonna 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.	