



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 58

Establishment Name Southern Restaurant Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
 Address 7717 Hixson Pike ☐ Temporary ☐ Seasonal  
 City Hixson Time in 02:20 PM AM / PM Time out 03:50 PM AM / PM  
 Inspection Date 11/17/2021 Establishment # 605211924 Embargoed 0  
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 76

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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
					Supervision																								
	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties																								
1	<input type="radio"/>	<input checked="" type="radio"/>								<input type="radio"/>	<input type="radio"/>					5													
					Employee Health																								
	IN	OUT	NA	NO	Management and food employee awareness, reporting																								
2	<input checked="" type="radio"/>	<input type="radio"/>								<input type="radio"/>	<input type="radio"/>																		
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>					5													
					Good Hygienic Practices																								
	IN	OUT	NA	NO																									
4	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>																		
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>					5													
					Preventing Contamination by Hands																								
	IN	OUT	NA	NO																									
6	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>																		
7	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>					5													
8	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>					2													
					Approved Source																								
	IN	OUT	NA	NO																									
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>																		
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>																		
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>					5													
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>																		
					Protection from Contamination																								
	IN	OUT	NA	NO																									
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>					4													
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>					5													
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>					2													

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
	IN	OUT	NA	NO	Proper cooking time and temperatures																			
16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>													
17	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>					5								
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
	IN	OUT	NA	NO																				
18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>													
19	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>													
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>					5								
21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>													
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>													
					Consumer Advisory																			
	IN	OUT	NA	NO																				
23	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>					4								
					Highly Susceptible Populations																			
	IN	OUT	NA	NO																				
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>					5								
					Chemicals																			
	IN	OUT	NA	NO																				
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>					5								
26	<input type="radio"/>	<input checked="" type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>													
					Conformance with Approved Procedures																			
	IN	OUT	NA	NO																				
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>					5								

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



**Establishment Information**

Establishment Name: Southern Restaurant

Establishment Number #: 605211924

**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)
Dish machine	Chlorine	0	
Sani bucket	Quat	400	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Milk	Cold Holding	41
Pasta	Cold Holding	40
Hot dog	Cold Holding	39
Green beans	Hot Holding	168
Beans	Hot Holding	168
Mash	Hot Holding	163
Hot dog	Hot Holding	167
Slaw	Cold Holding	40
Potato	Hot Holding	106
Mac	Hot Holding	120
Cat fish	Cooking	201
Raw beef	Cold Holding	39

## Observed Violations

Total # 19

Repeated # 0

- 1: Inadequate control over multiple food safety risk factors.
- 4: Cigarette butts in various containers around kitchen.
- 6: Handling raw fish and changing gloves without washing hands.
- 8: Kitchen hand sink being used to thaw fish. Hand sink should be used for hand washing only.
- 14: Dish machine at 0 ppm. Will use triple sink to sanitize dishes.
- 19: Mac and cheese holding at 120, and baked potatoes holding at 106. Reheated to 165F.
- 21: Inadequate date marking throughout kitchen.
- 26: Unlabeled chemical bottle.
- 37: Food boxes stored on floor of walk-in freezer.
- 41: Ice scoop stored in ice maker.
- 44: Observed cook rinsing gloves rather than changing them to wash hands.
- 45: Multiple food and non food contact surfaces in poor repair.
- 47: Multiple food and non food contact surfaces dirty.
- 49: Leak at 3 sink faucet
- 52: Excessive trash build up around building.
- 53: Building in poor repair throughout.
- 54: Unshielded lights.
- 54: Excessive grease build up in and around hood.
- 54: Multiple employee drink cups in prep area. Employee beverages and food must be stored in a designated area to prevent contamination if food and utensils.

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**Comments/Other Observations**

2: (IN): An employee health policy is available.  
3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.  
5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.  
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.  
9: Approved Source  
10: (NO): No food received during inspection.  
11: (IN) All food was in good, sound condition at time of inspection.  
12: (NA) Shell stock not used and parasite destruction not required at this establishment.  
13: (IN) All raw animal food is separated and protected as required.  
15: (IN) No unsafe, returned or previously served food served.  
16: (IN) All raw animal foods cooked to proper temperatures.  
17: (IN) All TCS foods are properly reheated for hot holding. Using microwave to heat meat or hot holding. Observed cook continuing to add time to ensure cook temperature.  
18: (N.O.) No cooling of TCS foods during inspection.  
20: See recorded food temperatures  
22: (NA) No food held under time as a public health control.  
23: On menu.  
24: (NA) A highly susceptible population is not served.  
25: (NA) Establishment does not use any additives or sulfites on the premises.  
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.  
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.



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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605211924
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Source Type:	Source:
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### ***Additional Comments***