

Purpose of Inspection

ERoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Consultation/Other

SCORE

O Farmer's Market Food Unit Southern Restaurant Remanent O Mobile Establishment Name Type of Establishment 7717 Hixson Pike O Temporary O Seasonal Hixson Time in 02:20 PM AM / PM Time out 03:50; PM AM / PM 11/17/2021 Establishment # 605211924 Embargoed 0 Inspection Date

Number of Seats 76 Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

ORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	ê =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe			0
匚					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	異			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	_
3	×	0			Proper use of restriction and exclusion	0	0	o °
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

O Complaint

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	8	0	0	0	Proper reheating procedures for hot holding	0	0	_
	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	120	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	26	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	0	X		Food additives: approved and properly used	0	0	5
26	0	滋			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

od Retail Practices are preventive m res to control the introduction of pathogens, chemicals, and physical objects into foods.

			G00	D R	ETAI	L PRA	CTIC	2.)
		OUT=not in compliance COS=con				inspecti	on	
		Compliance Status	cos	R	WT			
	OUT	Safe Food and Water					OUT	
28	_	Pasteurized eggs used where required	0	0	1	45	38	Foo
29		Water and ice from approved source	0	0		40	(40)	con
30		Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control				140	-	***
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	100	Nor
31	١,٠	control	"	١٧	ľI		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	-	Plu
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT		+-	_		51	ŏ	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	×	Gar
	OUT	Prevention of Food Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	M	Ade
37	335	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	20	In-use utensils; properly stored	0	0	1	57		Cor
42		Utensils, equipment and linens; properly stored, dried, handled	0	ō	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44		Gloves used properly	ŏ	ŏ	1			

		Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	黨	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	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	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	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a h in (10) days of the date of the

11/17/2021

Signature of Person In Charge

PH-2267 (Rev. 6-15)

Date Signature

11/17/2021

**** 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. RDA 629) 4232098110 Please call (to sign-up for a class.

Date

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 (Fahrenhelt)				
Dish machine Sani bucket	Chlorine Quat	0 400					

Equipment Temperature						
escription	Temperature (Fahrenhei					

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				
Мас	Hot Holding	120				
Cat fish	Cooking	201				
Raw beef	Cold Holding	39				

Observed Violations Total # 19 Repeated # 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 potatos holding at 106. Reheated to 165F. 21: Inadequate date marking throughout kitchen. Unlabeled chemical bottle. 37: Food boxes stored on floor of walkin 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.

[&]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: Southern Restaurant

Establishment Number: 605211924

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 meator hot holding. Observed cook continuing to add time to emsure 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.

Establishment Name: Southern Restaurant				
Establishment Number: 605211924				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
Joe last page for additional commission				

Establishment Information

Establishment Information								
Establishment Name: Southern	Restaurant							
The state of the s	11924		i i					
7								
Sources								
Source Type:	Food	Source:	Reinhardt					
Source Type:	Water	Source:	Public					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comments								