# **TENNESSEE DEPARTMENT OF HEALTH**

NAME OF TAXABLE						FOOD SERV	ICE ESTA	BL	ISH	IMI	ENT		NSF	PEC	TI	S S	CORE		
Fet	abist	men	er t Nar		DIXIE QUE	EN										Fermer's Market Food Unit     Ø Permanent O Mobile	'(		
				2201 AID\A/AVS							O Temporary O Seasonal		J						
Audress																			
City						<u></u>		_				-			me o	IT 12:20: PIVI AM / PM			
Insp	ectio	n Da	ste		03/25/202	22 Establishment #	60526371	6		-	Emba	rgoe	d <u>U</u>	00					
Pur	pose	of In	spect	tion	Routine	O Follow-up	O Complaint			O Pr	elimin	ary		C	Cor	nsultation/Other			
Risi	c Cat	egor			01	<b>3</b> 22	<b>O</b> 3			<b>O</b> 4						up Required 🛍 Yes O No Number		_	
		R														I to the Centers for Disease Control and Pre control measures to prevent illness or injury			
																INTERVENTIONS			
	bin e			algnat					lte ma			_				ach Hom as applicable. Deduct points for category or sub		r.)	
	Pinc	ompli	ance		OUT=not in complian Comp	nce NA=not applicable pliance Status	NO=not observe	COS	R			recie	u on-si	ne gun	ng int	Pection R*repeat (violation of the same code pr Compliance Status		S R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge p performs duties	present, demonstrates kr	nowledge, and	0	0	5		23	0	0	0	Proper cooking time and temperatures	- 0	To	6
,	IN XX		NA	NO	Management and f	Employee Health lood employee awarene	ss: reporting	0			17	0	0	×	0	Proper reheating procedures for hot holding	_	°	1°
3	Â	ŏ			-	iction and exclusion	oo, reponding	ō	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	••		
	IN		NA			od Hygionic Practico						×	0	0		Proper cooling time and temperature	0	To	
4	XX	0				ing, drinking, or tobacco eyes, nose, and mouth	use	0	8	5	19 20	00	00	0	×	Proper hot holding temperatures Proper cold holding temperatures	8	8	1 1
	IN	OUT	NA	NO	Preventi	ing Contamination by	/ Hands					×		õ	0	Proper date marking and disposition	ŏ		5
6		_			Hands clean and p No bare hand cont	roperly washed act with ready-to-eat foo	ds or approved	0	-	5	22	ο	0	×	0	Time as a public health control: procedures and record	s   O	0	
7	8	0	0	0	alternate procedure	es followed		0	0	-		IN	OUT	_	NO	Consumer Advisory		-	-
		OUT	NA	NO	Handwashing sink	s properly supplied and a Approved Source	accessible	0		2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		0	~	Food obtained from Food received at p				0			IN	OUT		NO	Highly Susceptible Populations		_	-
11	ŏ	×	-	~	Food in good cond	ition, safe, and unadulte		ŏ	ŏ	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	ο	×	0	Required records a destruction	available: shell stock tag	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
43			NA	NO	Protec	ction from Contamin	ation	~			25	0	0 溪	X		Food additives: approved and properly used	0	8	5
					Food separated an Food-contact surfa	ces: cleaned and sanitiz	red	ŏ	ŏ	5	20	IN	OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	ľ	10	
15	X	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			-									_						
				Goo	d Retail Practic	es are preventive n	neasures to co								gens	, chemicals, and physical objects into foods	•		
				00	F=not in compliance		COS=corre				L PR		1CES	5		R-repeat (violation of the same code provision	1)		
	_		_		Comp	liance Status			R		Ē					Compliance Status		5 R	WT
2	8	OUT	_	eurize	d eggs used where	Food and Water		0	0	1			UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		Lo	
_	9 0				ice from approved	source ized processing methods		00	0	2	4	<b>^</b>	× 0	onstru	cted,	and used	o	P	1
		OUT		ince c		mperature Control	,				4		_	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	o	Prop		oling methods used,	; adequate equipment fo	or temperature	0	0	2	43	_	≌ N UT	lonfoo	d-cor	tact surfaces clean Physical Facilities	0	0	1
3	2	0			properly cooked for	r hot holding		0	0	1	48	5 0		lot and	1 cold	water available; adequate pressure	0	10	
	3 4	_	<u> </u>		thawing methods us sters provided and a			0	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	0	8	
	-9	OUT		nome		I Identification		0		1	5	_	-			is: properly constructed, supplied, cleaned	- 6	10	
3	5	×	Food	i prop	erly labeled; origina	I container; required rec	ords available	0	0	1	53	2 8	🕱 G	larbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention o	of Food Contaminatio	'n				5	5 3	R P	hysica	al faci	ities installed, maintained, and clean	0	0	1
3	6	0	Insec	cts, ro	dents, and animals	not present		0	0	2	54	1 8	🖹 A	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
	7					ing food preparation, sto	rage & display	0	0	1			UT			Administrative Items			_
_	8				leanliness ths: properly used a	and stored		0	0	1	50	_	_		-	nit posted inspection posted	- 8		•
_	0	0	Was		ruits and vegetables	s		ŏ			Ĕ	· · · ·	- Iu			Compliance Status			WT
μ,	1	TUO D	_	e ute	Proper nsils; properly store	d Use of Utensils		0	0	1	57		-	omol	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	0	TR	
4	2	0	Uten	sils, e	quipment and linen	s; properly stored, dried	handled	0	0	1	58	5	T	obacc	o pro	ducts offered for sale	0	0	0
	3 4				/single-service artic ed properly	cles; properly stored, use	bd		8		55	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	1
																Repeated violation of an identical risk factor may result in r e. You are required to post the food service establishment p			

ter and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written reque t. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. est with the Commissioner within ten (10) days of the date of this

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Signature	of	Person	In	Charge	

A STORY

Date Signature of Environmental Health Specialist

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## \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
P192201 (1004. 0=10)	Please call (	) 9012229200	to sign-up for a class.	104 025

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



#### Establishment Information

Establishment Name: DIXIE QUEEN Establishment Number #: 605263716

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 wenty-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.	
Sarage 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)				

Equipment Temperature	
Decoription	Temperature (Fahrenheit)
Reach in cooler	37
Reach in cooler	35
Reach in cooler	33

Food Temperature	pod Temperature					
Description	State of Food	Temperature (Fahrenheit)				
RawBeef patties	Cold Holding	32				
Slaw	Cold Holding	32				
Chicken wings	Cooling	41				

Observed Violations	
Total # 14	
Repeated # ()	
8: No paper towels observed by hand washing sink	
11: Food observed uncovered in prep cooler and reach in refrigerator	
13: Food improperly stored in prep cooler	
14: Ice machine needs cleaning	
26: Sanitizer bucket observed stored on top of dessert station	
34: No thermometer observed in prep cooler	
No thermometer observed in reach in cooler/freezer	
35: Squeeze bottles need labeling	
38: Kitchen employees observed with no hair restraint	
41: Ice scoop improperly stored	
45: Interior of prep cooler needs cleaning	
Interior of deep freezer needs cleaning Interior of deep freezer has ice build up	
Exterior of drink fountain needs cleaning	
47: Exterior of cooking equipment needs cleaning	
Exterior of deep freezer needs cleaning	
Back splash needs cleaning	
Ventilation hood needs cleaning	
52: Dumpster door open	
53: Wall need cleaning	
Floor needs cleaning	
54: Light fixtures need cover	

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## Establishment Information

Establishment Name: DIXIE QUEEN Establishment Number : 605263716

Comments/Other Observations		
: Us foods fg 0: 2: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 7: 8:		
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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.

## Establishment Information

Establishment Name: DIXIE QUEEN

Establishment Number: 605263716

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

### Additional Comments