

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



Establishment Information

Establishment Name: Second Line

Establishment Number #: 605229997

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishmachine	Super 8	200	180

Equipment Temperature

Description	Temperature (Fahrenheit)
Walk in cooler	42
Prep cooler	41
Reach in cooler	40
Chest freezer	-12

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw shrimp	Cold Holding	43
Andouille gumbo	Hot Holding	156
Sliced tomatoes	Cold Holding	42
Grits	Cold Holding	149
Raw catfish	Cold Holding	38
Red beans n rice	Cold Holding	41
Lettuce	Cold Holding	42
Fresh eggs	Cold Holding	41
Grits	Hot Holding	156
Raw crawfish	Cold Holding	54
Rice	Hot Holding	144
Shrimp	Cooking	350

Observed Violations

Total # 15

Repeated # 0

- 8: No single towels available at handwashing sinks. Sinks not equipped with required signage.
- 13: Observed improper storing of fresh eggs over raw veal in reach in cooler.
- 20: Observed improper cold holding temperatures on raw shrimp and raw crawfish.
- 21: No date marking system in place for ready to eat foods (RTE) held in refrigeration over 24 hours.
- 34: No visible thermometers in some refrigeration. Damaged thermometers in cooler not working.
- 35: No labels on working food containers in containers in coolers.
- 36: Observed multiple flies and gnats in the food prep area and in dining area.
- 37: Observed a bucket of pickle slices stored on floor.
- 38: Food worker are not wearing effective hair restraints.
- 39: Improper storing of wiping clothes.
- 45: Pull drawer and other food equipment not in good repair.
- 46: Warewashing area is not maintained.
- 47: Observed an accumulation of dust, dirt, food residue, and other debris on non food contact surfaces. Observed grease deposits on floors. Observed food particles on shelving. Observed grease deposits under equipment.
- 53: Observed damaged floors and cracks in the wall.
- 54: Inadequate lighting in walk in cooler and vent a hood.

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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:	Food	Source:	Bennie Keith
Source Type:	Food	Source:	Off the Dock
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments