

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Second Line Permanent O Mobile Establishment Name Type of Establishment 2144 Monroe O Temporary O Seasonal Address Memphis Time in 03:00 PM AM / PM Time out 03:45; PM City 06/02/2021 Establishment # 605229997 Embargoed 0 Inspection Date Purpose of Inspection **E**Routine O Follow-up O Complaint O Preliminary O Consultation/Other

Follow-up Required

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10	∳-in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	鼷	0			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	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	
Π	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
			•		alternate procedures followed		U	
8	0	X			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source		_	_
9	200	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	338	0	0	0	Required records available: shell stock tags, parasite	0	0	
		_	_	_	destruction	-	_	_
_	IN	OUT	NA	NO	Protection from Contamination	-	_	
13	0	農	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	508	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	寒	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		LØ	0		Proper cold holding temperatures	0	0	5
21	0	250	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	氮	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	
26	2	0			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

GOOD RE					
		OUT=not in compliance COS=con			
	cos	R	WT		
	OUT	Caro roce and crimes			
28		Pasteurized eggs used where required	0	0	1
29		Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	2
37	335	Contamination prevented during food preparation, storage & display	0	0	1
38	25	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	0	-

pect	OFF.	R-repeat (violation of the same code provision		- 0	147
		Compliance Status	cos	ĸ	W
	OUT	Utensiis and Equipment	-	_	_
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	黨	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	V
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act		0	
58		Tobacco products offered for sale	- X	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a hi 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n (10) days of the date of the

06/02/2021

Date Signature of Environmental Health Specialist

06/02/2021

Date

Signature of Person In Charge

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**** 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.

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						
Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Super 8	200	180				
	-					

Equipment Temperature						
Description Temperature (Fair						
Walk in cooler	42					
Prep cooler	41					
Reach in cooler	40					
Chest freezer	-12					

Food Temperature	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 # ()
8: No single towels availabe 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.

^{***}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: Second Line	
Establishment Number: 605229997	

Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 9: 10: 11: 12: 14: 15: 16: 17: 18: 19: 22: 23: 24: 25: 26: 27: 57: 1: 2: 3: 4: 5: 6: 7: 58: 1: 2: 3: 4: 5:	
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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Second Line Establishment Number: 605229997	Establishment Information	
Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Second Line	
Additional Comments (cont'd)	Establishment Number: 605229997	
Additional Comments (cont'd)		
Additional Comments (cont'd)	Comments/Other Observations (cont'd)	
	A dellate and Community (annually)	
See last page for additional comments.		
	See last page for additional comments.	

Establishment Information				
Establishment Name: Second Line				
Establishment Number #:	605229997			
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				