



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: SOUTHERN SOCIAL - FD-SRV.
Address: 2285 GERMANTOWN ROAD
City: Time in: 07:00 PM AM / PM Time out: 08:00 PM AM / PM
Inspection Date: 06/21/2022 Establishment #: 605249373 Embargoed: 000
Purpose of Inspection: [X] Routine [] Follow-up [] Complaint [] Preliminary [] Consultation/Other
Risk Category: [] 1 [] 2 [X] 3 [] 4 Follow-up Required: [X] Yes [] No Number of Seats: 51

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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 06/21/2022
Signature of Environmental Health Specialist: [Signature] Date: 06/21/2022

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

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 FOOD INSPECTION DATA



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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)
Single stationary rack	Heat		193

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	58
Meat cooler	50
Prep cooler	40
Prep cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tomatoes	Cooling	56
Boiled egg	Cooling	54
Onions	Cooling	56
Red onions	Cooling	54
French onion soup	Hot Holding	178
Broccoli cheddar soup	Hot Holding	160
Tuna	Thawing	51
Salmon	Thawing	50
Beef	Thawing	54
Mashed potatoes	Hot Holding	178
Rice	Cold Holding	42
Grits	Hot Holding	164
Oysters	Cold Holding	37
Cabbage	Cold Holding	40
White tuna	Cooking	174

Observed Violations

Total # 5

Repeated # 0

- 14: Ice machine is dirty. Drain, wash, rinse, and sanitize to clean
- 23: Menu is missing the disclosure, but the reminder is present.
- 39: Wiping cloths stored on the side of 3 compartment sink
- 42: Clean utensils improperly stored. Please invert.
- 53: Ceiling tiles need repair



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Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10: (NO): No food received during inspection.
- 11:
- 12:
- 13:
- 15:
- 16:
- 17: (NO) No TCS foods reheated during inspection.
- 18: Several food items are prepared at ambient temperatures and then placed in the cooler to cool down.
- 19:
- 20:
- 21:
- 22:
- 24:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26:
- 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.

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Sources

Source Type: Food Source: Sysco, Off the dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Prep coolers are warm due to opening/closing during dinner rush.