

City

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

SOUTHERN SOCIAL - FD-SRV.

06/21/2022 Establishment # 605249373

Establishment Name Permanent O Mobile Type of Establishment 2285 GERMANTOWN ROAD O Temporary O Seasonal Address

Time in 07:00 PM AM / PM Time out 08:00; PM AM / PM

Embargoed 000 O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 51 Risk Category **Ж**3 04 Follow-up Required 级 Yes O No

orted to the Centers for Dis ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö)S=:	com	recte	d o
					Compliance Status	cos	R	WT				
	IN	OUT	NA	NO	Supervision					Т	IN	0
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	×	-
	IN	OUT	NA	NO	Employee Health					17	0	7
2	700	0			Management and food employee awareness; reporting	0	0		ı	_		
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	l٥
	IN	OUT	NA	NO	Good Hygienic Practices				1 1	18	災	┌
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1 3	19	窓	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	1 2	20	24	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				[7	21	×	Г
6	100	0		0	Hands clean and properly washed	0	0		l I	22	0	Г
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	ŀ		IN	0
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	l I	23	0	8
		OUT	NA	NO	Approved Source				ı Ľ	~	_	Ľ
9	200	0			Food obtained from approved source	0	0		L		IN	0
10	0	0	0	×	Food received at proper temperature	0	0] _ [ΙŒ	24	800	T,
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ľ	-	(20)	L,
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0				IN	0
	IN	OUT	NA	NO	Protection from Contamination					25	0	7
13	X	0	0		Food separated and protected	0	0	4	[2	26	X	(
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5	ı	Т	IN	0
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	27	0	(

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	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	翼	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	1	0			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

R=repeat (violation of the same code provis

ures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ
38	0	Personal cleanliness	0	0	г
39	188	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	-
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	200	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	7
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	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	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	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

ort in a conspicuous manner. You have the right to request a hearing regarding this report by filing a w n ten (10) days of the date of th 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

06/21/2022

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ature of Person In Charge

**** 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.

Date

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SOUTHERN SOCIAL - FD-SRV.
Establishment Number ≠: 605249373

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										
Sanitizer Type	PPM	Temperature (Fahrenheit)								
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 clean23: 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								

^{***}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 Number: 605249373 Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: (NO): No food received during inspection. 11: 12: 13: 15: 16:
Comments/Other Observations
Comments/Other Observations 1: 2: 3: 4: 5:
1: 2: 3: 4: 5:
2: 3: 4: 5:
2. 3: 4: 5:
5: 4: 5:
5:
5.
6·
7:
8·
g.
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.
10.
20:
21:
22:
24:
20: 21: 22: 24: 25: (NA) Establishment does not use any additives or sulfites on the premises. 26:
<u>26:</u>
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes. 57:
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 SOCIAL - FD-SRV. Establishment Number: 605249373		
000210010		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comme	nts.	
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Establishment Information

	JTHERN SOCIAL - FD-SRV.		
Establishment Number #:	605249373		
Sources			
Source Type:	Food	Source:	Sysco, Off the dock
Source Type:		Source:	
Additional Comment	s		
Prep coolers are warm	n due to opening/closing duri	ng dinner rush.	

Establishment Information