



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



<b>Establishment Information</b>	
Establishment Name:	Second Line
Establishment Number #:	605229997

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
SSDC	Chlorine	0	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
RIC (back wall)	40
RIC (grill)	35
WIC	38
RIC (cold holding station)	34

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Rice	Hot Holding	175
Grits	Hot Holding	200
Andouille sausage gravy	Hot Holding	200
Etouffee	Hot Holding	200
Shrimp & grits	Hot Holding	200
Andouille sausage gravy 2	Hot Holding	205
Red beans & rice	Hot Holding	205
Greens	Hot Holding	200
Crawfish	Cold Holding	43
Oysters	Cold Holding	43
Shrimp	Cold Holding	43
Fish	Cold Holding	39
Burger patty	Cold Holding	39
Roast beef	Hot Holding	140
Chicken	Hot Holding	140

### Observed Violations

Total # 8

Repeated # 0

23: Consumer advisory is present for reminder but not the disclosure. Please place asterisk by each applicable item. Please provide disclosure on menu.

26: Sanitizer is present at the dishwasher but it is not present in the dishwasher. Please service dishwasher to dispense an appropriate amount of chlorine for each cycle.

33: There is meat thawing in a container filled with water on the counter at the sink. Please use only approved thawing methods: please thaw in the refrigerator or under cold running water in the sink.

37: There are food containers on the floor in the walk-in cooler. There are foods uncovered in coolers. Please cover all foods and place all food on shelves in walk-in cooler.

38: Kitchen employees are observed not wearing proper hair restraints or head coverings. All food employees must wear proper proper hair restraints and head coverings.

42: Dishes are being stored upright. Please invert all dishes.

45: One cutting board is very stained and grooved. Please replace cutting board. Reach-in freezers are not clean. Please clean both reach-in freezers. Burners on the stove are not clean. Ovens are not clean. Please clean kitchen equipment and maintain cleanliness.

53: Water leaking underneath the oven in back. Walls and ceilings are dirty and disrepair. Please repair, and maintain facilities.

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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Available and present per request from GM
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6:
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods. (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16:
- 17: Shrimp and grits sauce, gumbo, red beans and rice, grits, greens, and pasta sauces are cooked, cooled, and reheated. PIC can properly explain reheating procedure. Foods are reheated to 165 degrees or higher, per PIC.
- 18: Shrimp and grits sauce, gumbo, red beans and rice, grits, greens, and pasta sauces. Shrimp and grits sauce is only observed today. PIC cannot properly explain cooling down procedure. Cooling down procedure has been explained to manager.
- 19:
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22:
- 24:
- 25:
- 27:
- 57:
- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 58:
- 1:

\*\*\*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**

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**Comments/Other Observations (cont'd)**

4:

5:

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

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**Sources**

Source Type:	Food	Source:	Off The Dock, Ben E. Keith
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**