

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Second Line Remanent O Mobile Establishment Name Type of Establishment 2144 Monroe O Temporary O Seasonal

02/12/2024 Establishment # 605229997 Inspection Date

Memphis

Embargoed 00

Time in 02:20 PM AM / PM Time out 03:20; PM

Follow-up Required

Purpose of Inspection **K**Routine O Follow-up O Complaint O Preliminary O Consultation/Other О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	100	0			Management and food employee awareness; reporting	0	0	$\overline{}$
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	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	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	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-		0	2

	Compliance Status							WT
	IN	OUT	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	3%	Proper reheating procedures for hot holding	0	0	۰
	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	25.			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

级 Yes O No

s, chemicals, and physical objects into foods.

019						
		OUT=not in compliance COS=com Compliance Status	COS		_	
	OUT Safe Food and Water					
28	0	Pasteurized eggs used where required	0	0		
29	18	Water and ice from approved source	18	8	Н	
30	18	Variance obtained for specialized processing methods	8	ŏ	Н	
30	OUT	Food Temperature Control			-	
	001		_		_	
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	文	Approved thawing methods used	0	0	г	
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	OUT Food Identification				
35	0	Food properly labeled; original container; required records available	0	0		
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	885	Contamination prevented during food preparation, storage & display	0	0		
38	245	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	Г	
40	0	Washing fruits and vegetables	0	0	Г	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	Г	
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г	
43	0	Single-use/single-service articles; properly stored, used	0	0	г	
44	0	Gloves used properly	0	0		

		Compliance Status	COS	R	W		
	OUT Utensiis and Equipment						
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	0	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	7		
49	0	Plumbing installed; proper backflow devices	0	0	- 2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	2%	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	0	0	Г		
56	0	Most recent inspection posted	0	0	,		
		Compliance Status	YES	NO	W		
		Non-Smokers Protection Act					
57 Compliance with TN Non-Smoker Protection Act			8	100			
58 Tobacco products offered for sale				×	١ (
59		If tobacco products are sold, NSPA survey completed	0	0			

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

02/12/2024

02/12/2024

Date

**** 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
ı	Establishment Name: Second Line
	Establishment Number # 1605229997

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.	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

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
SSDC	Chlorine	0					

Equipment Temperature						
Description Temperature (
RIC (back wall)	40					
RIC (grill)	35					
wic	38					
RIC (cold holding station)	34					

Food Temperature	Food Temperature						
Description	State of Food	Temperature (Fahrenheit)					
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							
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.							

^{***}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



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ESTA	DIISI	ımeni	t Intol	rmation

Establishment Name: Second Line Establishment Number: 605229997

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.

- 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.

- 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:

58:

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				
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Comments/Other Observations (cont'd) 4: 5:				
↓: - -				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information		
Establishment Name: Second Line		
Establishment Number #: 605229997		
Sources		
Source Type: Food	Source:	Off The Dock, Ben E. Keith
Source Type:	Source:	
Additional Comments		