# TENNESSEE DEPARTMENT OF HEALTH

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CALLS			S		FOOD SERVI	CE ESTA	BL	ISH	IME	ENT		ISI	PEC	тю	SCC	RE		
N Esta	هی) abist	imen	t Nan		Dixie Queen					_	Tvn	e of	Establi	shme	O Fermer's Market Food Unit ent @ Permanent O Mobile		2	
Add	ress				1181 S. Bellevue						. 16	AC 101	234024	211110	O Temporary O Seasonal			
City					Memphis	Time in	11	.:00	) P	M	AM	M/P	M Tir	ne ou	ut 11:45:AM AM/PM			
		n Da	to.		11/30/2021 Establishment #					Emba	-							
			spect		BRoutine O Follow-up	O Complaint			-	elimin		u =		0	nsultation/Other		_	
									04	20011001	ary						0	
ROSP	Cat	egon R	isk F	act	O1 X2 ors are food preparation practices ar	O 3 d employee	beha	vior	8 mo	et c	mm	only	y repo	rted	to the Centers for Disease Control and Preven		-	
				as c											control measures to prevent illness or injury.			
		(He	rk de	elgnet											INTERVENTIONS ach Item as applicable. Deduct points for category or subcat	egory.	)	
IN	⊧in c	ompii	ance		OUT=not in compliance NA=not applicable	NO=not observe				S=cor	recter	d on-s	site duri	ng ins	pection R=repeat (violation of the same code provis			
H	IN	оит	NA	NO	Compliance Status Supervision		cos	R	WT	Ь					Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	展	0			Person in charge present, demonstrates kno	wledge, and	0	0	5		IN		NA	NO	Control For Safety (TCS) Foods			
H			NA	NO	Employee Health		•		-		<u>爲</u> 0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	X				Management and food employee awareness	; reporting		2	5		IN	ουτ		NO	Cooling and Holding, Date Marking, and Time as			
3	<u>第</u>	0	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices		0	0	_	18	0	0	XX	0	Public Health Centrel Proper cooling time and temperature	0		
4	10	0	1404	0	Proper eating, tasting, drinking, or tobacco u	50	0	0	5	19	黨	0	1 O	0	Proper hot holding temperatures	0	0	
5	嵐 IN		NA	-	No discharge from eyes, nose, and mouth Preventing Contamination by I	lands	0	0	-		20	8	2 2 2 2 2		Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	簋	0		0	Hands clean and properly washed		0	_	_		0	0			Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	No bare hand contact with ready-to-eat food: alternate procedures followed	s or approved	0	0	°		IN	OUT		NO	Consumer Advisory			
8	N IN	ᇞ	NA	NO	Handwashing sinks properly supplied and ac Approved Source	cessible	0	0	2	23	0	0	22		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0	_		Food obtained from approved source		0				IN	OUT	r na	NO	Highly Susceptible Populations			
10 11	20	응	0	24	Food received at proper temperature Food in good condition, safe, and unadultera		0	0	5	24	鬣	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records available: shell stock tags, destruction	parasite	0	0			IN	ουτ	NA	NO	Chemicals			
43		OUT O	NA	NO	Protection from Contaminat	lon	~	0		25	<b>0</b> 戻	0	X		Food additives: approved and properly used		0	5
13	븠	8	읭		Food separated and protected Food-contact surfaces: cleaned and sanitize	d		8		26			r na	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0		
	X	0			Proper disposition of unsafe food, returned for served	od not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
		_																
				Goo	d Retail Practices are preventive me									gens	, chemicals, and physical objects into foods.			
				00	T=not in compliance	COS=corre	GO0 cted o					ICE	5		R-repeat (violation of the same code provision)			
	_	OUT		_	Compliance Status Safe Food and Water		COS	R	WT			UT		_	Compliance Status Utensils and Equipment	COS	R	WT
2	8	0	Past		d eggs used where required			0		4	_	ar F			nfood-contact surfaces cleanable, properly designed,	83	0	1
2	9 0				ice from approved source obtained for specialized processing methods		0	8	2	$\vdash$	+				and used			
		OUT			Food Temperature Control					4	-	-			g facilities, installed, maintained, used, test strips	0	0	1
3	1		contr		bling methods used; adequate equipment for	temperature	0	0	2	4		iấ ∖ UT	vontoo	3-con	Physical Facilities	×	0	1
	2				properly cooked for hot holding			0	1	4	_	-			water available; adequate pressure		0	2
3	3 4				thawing methods used eters provided and accurate		周	0	1	49	_				talled; proper backflow devices waste water properly disposed	0	0	2
	_	OUT			Food Identification		~		_	5	_				s: properly constructed, supplied, cleaned		ŏ	1
3	5	0	Food	prop	erly labeled; original container; required recor	ds available	0	0	1	5	2	0	Garbag	e/reft	use properly disposed; facilities maintained	0	0	1
	_	OUT			Prevention of Food Contamination		-			5	-+	_			lities installed, maintained, and clean	×	0	1
3	6	-			dents, and animals not present		0	0	2	5	• •	0 /	Adequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	tion prevented during food preparation, stora	ge & display	×	0	1		0	υτ			Administrative items			
_	8 9				leanliness ths; properly used and stored		0	0	1	5			Ourrent Most re	perm	nit posted inspection posted	0	0	0
_	9 0				ruits and vegetables			6		F	<u> </u>		105616	-ent	Compliance Status			WT
		OUT			Proper Use of Utensils										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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-320.

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 41
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 In-use utensils; properly stored

 42
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 Utensils, equipment and linens; properly stored, dried, handled

 43
 XXC
 Single-use/single-service articles; properly stored, used

 44
 O
 Gloves used properly

57 58 59

Bin Dun	11/30/2021	$\frown$	11/30/2021
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	<ul> <li>Additional food safety information can be found on ou</li> </ul>	r website, http://tn.gow/health/article/eh-foodservi	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available	each month at the county health department.	RDA 629

Free food safety training ck	RDA 629		
Please call (	) 9012229200	to sign-up for a class.	NDR 025

Compliance with TN Non-Smoker Protection Act Tobacco products offered for sale If tobacco products are sold, NSPA survey completed

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



#### Establishment Information

Establishment Name: Dixie Queen Establishment Number #: 605209386

NCDA Summer. To be completed if #E7 is #No."	
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.	Yes
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 inflitrating into areas where smoking is prohibited.	<u> </u>
Smoking observed where smoking is prohibited by the Act.	-
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Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
3 compartment sink	Autochlor	100						

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Coolers	40	
Walk in cooler	39	
Freezers	0	
Prep cooler	40	

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Tomatoes	Cold Holding	40		
Beef patties	Cold Holding	40		
Chili	Hot Holding	155		
Cheese	Hot Holding	157		
Chicken Tenders	Cooking	189		
Eggs	Cooking	168		
Boneless Wings	Cooking	200		

#### Observed Violations

Total # 7 Repeated # ()

34: No conspicuous thermometers in cooling units

37: Uncovered foods

43: Improperly stored single service items(condiment cups)

45: Unclean storage shelves

46: No test strips

47: Unclean outer surface of equipment

53: Splattered walls, standing water on floor

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#### Establishment Information

Establishment Name: Dixie Queen Establishment Number : 605209386

Comments/Other Observations	
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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

Establishment Name: Dixie Queen

Establishment Number: 605209386

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Dixie Queen

Establishment Number # 605209386

Sources				
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments