

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



Establishment Information

Establishment Name: Southern Star Take-Away

Establishment Number #: 605199633

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) |
|--------------|----------------|-----|---------------------------|
| Dishmachine | Chlorine | 100 | |
| Sani bucket | Chlorine | 100 | |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-------------|---------------------------|
| Walk in | 40 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|------------------------------|---------------|---------------------------|
| Cut melon-on ice | Cold Holding | 41 |
| Rice-3 dr display | Cold Holding | 41 |
| Beans-3 dr display | Cold Holding | 41 |
| Cooked chicken-3 dr reach in | Cold Holding | 41 |
| Rice on counter | Hot Holding | 148 |
| Chicken | Cooking | 192 |
| Raw beef-walk in | Cold Holding | 41 |
| Raw shell eggs-walk in | Cold Holding | 41 |
| Thai chicken-merch 1 | Cold Holding | 37 |
| Cooked squash-merch 2 | Cold Holding | 41 |
| Quiche-merch 3 | Cold Holding | 41 |
| Tomato soup-merch 4 | Cold Holding | 41 |

Observed Violations

Total # 2

Repeated # 0

35: Items packaged for individual retail sale are not properly labeled (cookies, baked goods, soups, prepped meals, etc). Follow labeling requirements as per food code.

53: Repair kick plate that is sticking out in hallway at walk in unit.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN) Employees are aware of the symptoms on the illness policy.
- 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: (IN) Observed proper handwashing by employees. Observed multiple employees wash hands during inspection.
- 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: (IN) Food obtained from approved source
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Chicken properly cooked to 192F during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of TCS foods observed during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Fried chicken out properly marked with date, time, and SOPs posted for Time as a Public Health Control today.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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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|----------------------------------|-------------------------|
| Establishment Information | |
| Establishment Name: | Southern Star Take-Away |
| Establishment Number #: | 605199633 |

Sources

| | | | |
|--------------|-------|---------|-------------------------------|
| Source Type: | Water | Source: | Water is from approved source |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |
| Source Type: | | Source: | |

Additional Comments