

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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O Farmer's Market Food Unit Southern Restaurant Remanent O Mobile Establishment Name Type of Establishment 7717 Hixson Pike O Temporary O Seasonal Address Hixson Time in 10:50 AM AM / PM Time out 12:10: PM AM / PM City 05/19/2021 Establishment # 605211924 Embargoed 0 Inspection Date O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 76

Follow-up Required

级 Yes O No

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#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

П	N=in c	ompi	iance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	)S=:	correc	ted	on-sit	e duri	ng ins	spection R*repeat (violation of the same code provi
					Compliance Status	COS	R	WT							Compliance Status
	IN	OUT	NA	NO	Supervision				П	_ ,	u l	оит	NA	NO	Cooking and Reheating of Time/Temperature
Ь.	010	_	_	_	Person in charge present, demonstrates knowledge, and	_		_	ш	-1"	"  `	١			Control For Safety (TCS) Foods
יו	氮	0			performs duties	0	0	5	1	16 2	3	0	0		Proper cooking time and temperatures
				NO	Employee Health				1	17 C	2	0	0	3%	Proper reheating procedures for hot holding
2	DK	0			Management and food employee awareness; reporting	0	0		П	Τ.,					Cooling and Holding, Date Marking, and Time as
3	×	0			Proper use of restriction and exclusion	0	0	٥	Ш	11	N	OUT	NA	NO	a Public Health Control
	IN	OUT	NA	NO	Good Hygienic Practices				l [1	18 (	ग	0	0	×	Proper cooling time and temperature
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19 8	K	0	0	0	Proper hot holding temperatures
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	Ľ		20 2		0	0		Proper cold holding temperatures
	IN	-	NA	NO	Preventing Contamination by Hands					21 C	2]	28	0	0	Proper date marking and disposition
6	黨	0		0	Hands clean and properly washed	0	0		١lء	22 0	ы	0	×	0	Time as a public health control: procedures and records
١,	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	o	5	Ľ		1	- 1		_	
Ľ.		_	ŭ	_	alternate procedures followed	_		_	Щ	- 11	N	OUT	NA	NO	
8		0	NA.	NO	Handwashing sinks properly supplied and accessible	0	0	2	H	23 8	ĸL	0	0		Consumer advisory provided for raw and undercooked
H	_	_	NA	NO		_		-	Н	-	_	OUT	NA	NO	food
9	黨	0	-		Food obtained from approved source	0	0		Щ	11	N 1	OUT	NA	NO	Highly Susceptible Populations
10		0	0	12%	Food received at proper temperature	0	0	5	Ha	24 C	١c	0	200		Pasteurized foods used; prohibited foods not offered
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	"	Н	_	4	_	-		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	11	N (	OUT	NA	NO	Chemicals
	IN	OUT	NA	NO	Protection from Contamination					25 (	_	0	X		Food additives: approved and properly used
13	0	凝	0		Food separated and protected	0	0	4	[2	26 8	K	0			Toxic substances properly identified, stored, used
14	×	0	0	]	Food-contact surfaces: cleaned and sanitized	0	0	5		- 11	N (	OUT	NA	NO	Conformance with Approved Procedures
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[	27 (	7	٥	×		Compliance with variance, specialized process, and HACCP plan

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			GOO	D R	ч.	UL I	PRA	TIC	E8			
		OUT=not in compliance COS=corre	ected o	n-site	duri	ng int	spection	m	R-repeat (violation of the same code provision)			
		Compliance Status	COS	R	WT	] [			Compliance Status	COS	R	WT
	OUT	Safe Food and Water				1 [		OUT	Utensiis and Equipment			
28	0	Pasteurized eggs used where required	0	ТО	1	1 [	45	333	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•
29	0	Water and ice from approved source	0		2	1 L	40	(44)	constructed, and used	_	u	'
30		Variance obtained for specialized processing methods	0	0	1	] [	46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	4
	OUT	Food Temperature Control				3 L	40	•	warewashing lacinoes, installed, maintained, dised, test sorps		_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	11	47	100	Nonfood-contact surfaces clean	0	0	1
31	١٠	control	١٠	١٧	l ²	11		OUT	Physical Facilities		_	
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2
34		Thermometers provided and accurate	0	0	1	11	50		Sewage and waste water properly disposed	0	0	2
	OUT		Ť	-		t t	51		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1
-	OUT	Prevention of Feed Contamination	-	_	_	4 1	53		Dhyriaal facilities installed maintained and alone	0	0	1
	001	Prevention of reed Contamination			_	4 6	-		Physical facilities installed, maintained, and clean		-	1
36	0	Insects, rodents, and animals not present	0	0	2	IJ	54	0	Adequate ventilation and lighting; designated areas used	0	0	1
37	誕	Contamination prevented during food preparation, storage & display	0	0	1	Ш		OUT	Administrative Items			
38	0	Personal cleanliness	0	0	1	11	55	0	Current permit posted	0	ा	0
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	v
40	0	Washing fruits and vegetables	0	0	1	11			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils				1 [			Non-Smokers Protection Act			
41		In-use utensils; properly stored	0	0	1	1 C	57 58		Compliance with TN Non-Smoker Protection Act	X	0	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	][	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	][	59		If tobacco products are sold, NSPA survey completed	0	0	
44	0	Gloves used properly	0	0	1	] ,						

ten (10) days of the date of the

05/19/2021 05/19/2021 Signature of Person In Charge Signature of Environ Date 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 ) 4232098110 Please call ( to sign-up for a class.

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



## Establishment Information

Establishment Name: Southern Restaurant
Establishment Number #: [605211924

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.	$\neg$
Garage type doors in non-enclosed areas are not completely open.	$\neg$
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.	$\neg$
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Dishwasher	Chlorine	50	
Sanitizer buckets	QA	200	

Equipment Temperature	
Description	Temperature ( Fahrenheit)
Walk-in cooler	40

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Beef burger	Cooking	170
Gravy	Hot Holding	152
Green beans	Hot Holding	150
Turnip greens	Hot Holding	152
Chili	Hot Holding	162
Sliced tomatoes	Cold Holding	39
Coleslaw	Cold Holding	41
Potato salad	Cold Holding	40
Raw ground beef	Cold Holding	41
Pinto beans	Hot Holding	146
Cheese grits		159

Observed Violations
Total # 9
Total 9 Repeated 0  13: Raw meats stored over ready-to-eat foods in the cooler. Raw meats must be stored according to their minimum internal cook temperatures.  21: Several cooked foods not correctly date marked—reviewed correct date marking procedures with the owner.  33: Frozen fish thawing at room temperature. Frozen meats and fish must thaw in the cooler or under cold constant running water.  37: Ice dripping onto boxes of food in the walk in freezer.  43: Single use items stored in boxes on the floor—must elevate 6".  45: Ice build up in the reach in freezer and walk in freezer.  47: Multiple surfaces dirty and with grease build up.  52: Trash littered around the outside of the restaurant.  53: Floor, wall and ceiling in poor repair throughout the building and dry storage shed.

<sup>&</sup>quot;"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 Name: Southern Restaurant

Establishment Number: 605211924

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: Good hand washing observed of cooks and servers.
- 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: CRS, Reinhart, Sysco, SE Meats, Sara Lee
- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 22: (NA) No food held under time as a public health control.
- 23: Advisory is posted. Recommended putting the advisory on the menu.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Southern Restaurant	
Establishment Number: 605211924	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
Joe last page for additional commission	

Establishment Information

Establishment Name:   Southern Restaurant
Source Type: Water Source: HUD  Source Type: Source:  Source Type: Source:  Source Type: Source:  Source Type: Source:  Source Type: Source:
Source Type: Water Source: HUD  Source Type: Source:  Source Type: Source:  Source Type: Source:  Source Type: Source:
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Additional Comments
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