



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: SOUTHERN HANDS
Address: 1811 KIRBY PARKWAY
City: Germantown
Inspection Date: 06/22/2022
Establishment #: 605261400
Embargoed: 000
Risk Category: 03
Number of Seats: 42

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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.

Signature of Person In Charge: [Signature] Date: 06/22/2022
Signature of Environmental Health Specialist: [Signature] Date: 06/22/2022

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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)

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Freezer	25
Walk in cooler	41
Warning box	147

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Greens	Hot Holding	160
Meat loaf	Hot Holding	148
Black eyed peas	Hot Holding	151
Mashed potatoes	Hot Holding	155
Green beans	Hot Holding	157
Macaroni and cheese	Hot Holding	148
Soup	Hot Holding	178
Spaghetti	Hot Holding	161
Rice	Hot Holding	148
Raw pork chop	Cold Holding	40
Raw chicken	Cold Holding	40
Pork chop	Cooking	170

## Observed Violations

Total # 9

Repeated # 0

13: Eggs improperly stored above produce in walk in cooler. Raw chicken stored above raw pork chop. Raw pork chop stored above blanched wings.

14: Ice machine drinking water spout needs cleaning to remove build up. Wash, rinse, and sanitize to clean.

35: Food removed from original packaging is missing label with common name

36: Outer openings not protected to prevent entry of pests. The back door is not self-closing or tight-fitting.

38: Effective hair restraints not worn by all employees handling food

53: Hot water knob on front hand sink needs repair.

53: Floor by the back door and near drains of 3 compartment sink needs cleaning. Mop sink has build up of grime.

54: Light above fryer out

54: Employee phone stored on a cutting board next to hot holding line. Personal items must be stored in a designated area to prevent cross contamination.



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***Comments/Other Observations***

- 1:
- 2:
- 3:
- 4:
- 5:
- 6: Handwashing not observed during inspection. Employees did not change tasks.
- 7:
- 8:
- 9:
- 10: (NO): No food received during inspection.
- 11:
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 15:
- 16:
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19:
- 20:
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 25:
- 26:
- 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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**Sources**

Source Type: Food Source: Performance Food Group

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**