## TENNESSEE DEPARTMENT OF HEALTH AN SERVICE ESTABLISHMENT INSPECTION REPORT

18/200

AND A					FOOD SER	ICE ESTA	BL	ISI	IM	EN	T 11	NSI	PEC	TI	ON REPORT	SCO	RE			
Establishment Name					Southern Restaurant O Fermer's Market Food Unit							Q								
		in traget	1.1.401	110		on Pike					_	Тур	xe of	Establi	shme	ent				
City	iress.				Hixson Time in 01:15 PM AM / PM Time out 01:25 PM AM / PM															
		_			04/22/20	022 Establishment #		_				_			ne o	at <u>91.20</u> , 1111 AM/PM				
	pectic									_	Emb		d L							
	pose			tion	O Routine	ə Follow-up	O Complaint				elimir	ary				nsuitation/Other			76	
Risi	k Cat			act	O1	reparation practices	O3 and employee	beh	vio	04	ost c	omn	nonh			up Required O Yes 👯 No I to the Centers for Disease Control	Number of Se	ats on	10	
				as c	ontributing fa	ctors in foodborne i	iness outbreak	<b>s.</b> P	ubli	c He	aith	Inte	rven	tions	are	control measures to prevent illness	or injury.			
		(Ma	rk de	algaa	ted compliance st											INTERVENTIONS ach item as applicable. Deduct points for cate	gory or subcateg	pery.)		
IN	⊧in c				OUT=not in comp	iance NA=not applicable		ed		C						pection R=repeat (violation of the sa	me code provision	n)		
	IN	OUT	NA	NO	Co	mpliance Status Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Ter		cos	R	WT
	篇	0	-	110	Person in charg	e present, demonstrates	knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foo	da			
-			NA	NO	performs duties		· ·	-	0	9		0	00			Proper cooking time and temperatures Proper reheating procedures for hot holding		8	응	5
	X	0				nd food employee awaren	ess; reporting	_	0	5	<u> </u>	IN	OUT			Cooling and Heiding, Date Marking, a		-	-	
3	8	0	NA	NO	,	striction and exclusion Bood Hygionic Practic		0	0	Ľ	4	0	0	0		a Public Health Control Proper cooling time and temperature				
4	10	0	nea	_		asting, drinking, or tobacc		0	0		19	家	0	0		Proper hot holding temperatures		8	0	
5	XX IN	0	NA	O NO		om eyes, nose, and mout nting Contamination b		0	0	Ľ	20	12	8		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	12	0	1.0-1		Hands clean an	d properly washed		0	0			0	ō	ō		Time as a public health control: procedures		_	0	
7	腻	0	0	0	No bare hand co alternate proced	ontact with ready-to-eat fo dures followed	ods or approved	0	0	°		IN	OUT	-	NO	Consumer Advisory		-	-	
8	N IN	읈	NA	NO	Handwashing si	Approved Source	1 accessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and un food	dercooked	0	0	4
			~			rom approved source			0			IN	OUT	NA	NO	Highly Susceptible Population	ans .			
10 11	×	8	0	200	Food in good co	t proper temperature indition, safe, and unadult		0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods no	t offered	0	0	5
12	0	0	Ж	0	Required record destruction	is available: shell stock ta	gs, parasite	0	0			IN	ουτ			Chemicals				
13	IN 没	001	NA	NO	Pref Food separated	tection from Contamin	ation	0	0	4	25	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored		8		5
	×				Food-contact su	infaces: cleaned and sanit		ŏ	ŏ	5		IN	OUT	-	NO	Conformance with Approved Proc	cedures	<u> </u>	<u> </u>	
15	黛	0			Proper disposition served	on of unsafe food, returne	d food not re-	0	0	2	27	0	0	窝		Compliance with variance, specialized proce HACCP plan	ess, and	0	0	5
	_			Georg	d Retall Pract	tices are preventive	mensures to c	atro		. Inte	-	tion	of a	atho		, chemicals, and physical objects in	to foods	_		
				000	A RECAIL FIRE	tices are preventive	measures to co								yen	, chemicals, and physical objects in	100 10003.			
				00	T=not in complianc	e	COS=com	ected o	n-site					a		R-repeat (violation of the same o	ode provision)			
		OUT				mpliance Status le Food and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		cos	R	WT
	8	0			ed eggs used whe	ere required		0	0	1	4	_	er F			nfood-contact surfaces cleanable, properly d	Sesigned,	0	0	1
	29 10	Õ				ialized processing metho	ds .	8	00	2	4	+	- C			and used g facilities, installed, maintained, used, test s		0	0	1
H		OUT	Proc	er co		Temperature Control ed, adequate equipment	for temperature					_	-			gracilities, installed, maintained, used, test s		-	허	1
3	И	0	conb	rol			or temperature	0	0	2		0	UT			Physical Facilities				
_	2 3				properly cocked thawing methods			8	8	1	4	_				I water available; adequate pressure stalled; proper backflow devices		응		2
	14	0	<u> </u>		eters provided an	nd accurate		ō	ŏ	1	5	0	0 8	Sewag	e and	waste water properly disposed		0	0	2
H,	E	OUT	Feed			od identification	eards a solable					_	_			es: properly constructed, supplied, cleaned		_	<u> </u>	1
-	5	O OUT	Food	s prop		inal container; required re n of Feed Contaminat		0	0	1						use properly disposed; facilities maintained lities installed, maintained, and clean		응	응	1
3	6	0	Inse	cts, ro	dents, and anim			0	0	2		_			_	entilation and lighting; designated areas used		ŏ	ŏ	1
3	17	0	Cont	amin	ation prevented d	during food preparation, st	orage & display	0	0	1		0	UT			Administrative items		_	_	
	8	_			cleanliness		and the second second	0	0	1	5		_	Durrient	pern	nit posted		0	0	
3	9	Ó	Wipi	ng ck	ths; properly use			0	0	1						inspection posted		0	Ō	0
Ľ	10	O OUT	was	ningt	ruits and vegetat Prop	bies oor Use of Utensils		0	0	1						Compliance Status Non-Smokers Protection Act		YES	NO	wr
	1	0			nsils; properly st	ored	d handled		0		5					with TN Non-Smoker Protection Act		哥	읽	~
	2	0	Sing	e-use	a/single-service a	ens; properly stored, drie inticles; properly stored, u			-		5 5	9				ducts offered for sale oducts are sold, NSPA survey completed		8	8	0
4	4	0	Glov	es us	ed properly				0											
																Repeated violation of an identical risk factor ma e. You are required to post the food service estal				
						report in a conspicuous man 68-14-708, 68-14-709, 68-14-7				st a he	aring	egard	ling th	vis repo	rt by I	fling a written request with the Commissioner wit	hin ten (10) days o	of the	date	of this
_			_	_				_	_		-	_	12	-	_				_	

	04/22/2022	Card	04/22/2022				
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date				
**** Additional food safety information can be found on our website. http://tip.gov/bealth/article/ab.foodsanvice ****							

PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mo	nth at the county health department.	RDA 629
(Nev. 0-10)	Please call (	) 4232098110	to sign-up for a class.	hor des

#### 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.	
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)

Food Temperature Decorption	State of Food	Temperature (Fahrenheit

Observed Violations
otal # 6
epeated # 0
5:
7:
9:
2:
3:
4:
4.

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#### Establishment Information

Comments/Other Observations

Establishment Name: Southern Restaurant Establishment Number : 605211924

ent for any violations th		

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: Southern Restaurant Establishment Number : 605211924

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

# Additional Comments