TENNESSEE DEPARTMENT OF HEALTH TARI ICUMENT INCR

(and the state			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT																	
N.																		_		
	and,	Contraction of the	pe.													O Fermer's Market Food Unit		1		
Establishment Name			Dindle's Soul Food										<							
			Type of Establishment O Mobile								ent St Permanent O Mocile	」								
Add	iress				4375 Stage	Ru.										O Temporary O Seasonal			-	
City					Memphis		Time in	30	3:4	5 A	١M	AJ	M/PN	A Tir	me ou	It 10:00: AM AM / PM				
		_		i	78/08/20	22 Establishment#						_								
Insp	ectio	n Da	te			Establishment #	00322203			_			d <u>0</u>	00		L				
Ρυη	pose	of In	spect	ion	Routine	O Follow-up	O Complaint			O Pro	elimin	ary		0	Cor	nsuitation/Other				
Risi	c Cat	egon	,		O 1	3 82	03			O 4				Fo	low-	up Required 🛍 Yes O No 🛛 Numb	er of Seat	s 5	50	
		R														to the Centers for Disease Control and Pr	eventio			
				as c	ontributing fac									_		control measures to prevent illness or inju	ıry.			
		(Ma	rk des	lanet	ed compliance stat											INTERVENTIONS ach item as applicable. Deduct points for category or s	ubcatago	m.)		
IN	⊨in ce				OUT=not in complia		NO=not observe					_				pection R=repeat (violation of the same code				_
						pliance Status		COS	R		Ē					Compliance Status		15	۱I	NT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperatu	re			
1	黨	0				present, demonstrates kn	owledge, and	0	0	5	16	2	0	0	0	Control For Safety (TCS) Foods Proper cooking time and temperatures	_		<u>.</u>	
	IN	OUT	NA	NO	performs duties	Employee Health						0	ŏ	ŏ		Proper reheating procedures for hot holding	- 2		5	5
	X				Management and	food employee awarenes	s; reporting		0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, and Tim		· ·		
3		0				riction and exclusion		0	0	Ľ						a Public Health Control		_		
	_	_	NA	_		od Hygionic Practicos ting, drinking, or tobacco		~		_	18 19	0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures			2	
5	邕	허	ŀ			neyes, nose, and mouth	use .	00	ŏ	5	20		ŏ	ŏ	-	Proper cold holding temperatures	- 2		51	
	IN	OUT	NA	NO	Prevent	ing Contamination by	Hands						25		0	Proper date marking and disposition	- 0	1	5	9
6	2	0		0	Hands clean and p			0	_	5	22	0	0	窯	0	Time as a public health control: procedures and reco	ords C			
7		0	0	0	alternate procedur	tact with ready-to-eat foor res followed	as or approved	0	0	°		IN	OUT			Consumer Advisory		-	-	_
	X					is properly supplied and a	ccessible	0	0	2	23	0	0	黛		Consumer advisory provided for raw and undercook	ed c	5	Т	4
_	_	_	NA		Food obtained free	Approved Source		_		_		-	-		110	food		1	1	-
		8	0			m approved source proper temperature		00	8	- 1		IN	OUT	NA	NO	Highly Susceptible Populations		-	-	_
11	Ŵ	ŏ	-	Ŭ		dition, safe, and unadulter	ated	ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	· •) ¢	2	5
12	0	0	X	0	Required records destruction	available: shell stock tags	, parasite	0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO		ction from Contamina	tion				25	0	0	28		Food additives: approved and properly used	- 0	ा	স	-
13	0	×	0		Food separated a	nd protected			0	_	26		0			Toxic substances properly identified, stored, used			7	9
14	0	0	25			aces: cleaned and sanitiz		0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	_	
15	2	0			Proper disposition served	of unsafe food, returned	food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	> <	2	5
_		_									_	_	_		_					_
				Goo	d Retail Practic	ces are preventive m	easures to co	ntro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foo	ds.			
													1CES	3						
-				00	renot in compliance Com	pliance Status	COS=correc	COS	R	OUTING WT	inspe	ction				R-repeat (violation of the same code provi Compliance Status		S F	e la	ΝТ
		OUT			Safe	Food and Water						0	UT			Utensils and Equipment				
	8 9				d eggs used when ice from approved			0	2	1	4	5 8				nfood-contact surfaces cleanable, properly designed	· c		5	1
_	0				btained for special	lized processing methods		0	0	1	4					and used g facilities, installed, maintained, used, test strips	-	+	+	1
		OUT				imperature Control														
3	1	0	Prope		ing methods used	t; adequate equipment for	rtemperature	ο	0	2	4	_	O N UT	ontoo	d-con	tact surfaces clean Physical Facilities	c		1	1
3	2	0			properly cooked fo	or hot holding		0	0	1	4			ot and	l cold	water available; adequate pressure	- 0	न	ы	2
3	3	0	Appro	wed	thawing methods u	used		Õ	0	1	4					talled; proper backflow devices	- 10			2
3			Them	nome	ters provided and			0	0	1	50	_				waste water properly disposed	0			2
_		OUT				d identification				_	5	_				s: properly constructed, supplied, cleaned	- 0		_	1
3	5		Food	prop		al container; required reco		0	0	1	5		-	-		use properly disposed; facilities maintained	0			1
		OUT			Prevention	of Feed Contamination	n				5	3 3	K P	hysica	I faci	ities installed, maintained, and clean		-	_	1
3	6	×	Insec	ts, ro	dents, and animals	s not present		0	0	2	5	•	0 A	dequa	te ve	ntilation and lighting; designated areas used	0		2	1
3	7	23	Conta	mina	tion prevented dur	ring food preparation, stor	age & display	0	0	1		0	υτ			Administrative items				
3	8				leanliness	-		0	0	1	5	5 5	2 0	ument	Derm	nit posted				
-	9				ths; properly used	and stored		ŏ							-	inspection posted			2	0
	0	0			uits and vegetable	15			0							Compliance Status		S N		NT
,	_	OUT	10.000	a veloci	Prope Isils; properly store	r Use of Utensils		~	0	_	5	, [-	o mort		Non-Smokers Protection Act with TN Non-Smoker Protection Act			21	
	1 2					ea ns; properly stored, dried,	handled	8	8	$\frac{1}{1}$	5	8				ducts offered for sale		77	5	0
- 4	3	0	Single	e-use	/single-service arti	icles; properly stored, use		0	0	1	5	5				oducts are sold, NSPA survey completed		5 to	5	-
44 O Gloves used prop		ed properly			0	0	1													

peated violation of an identical risk factor may result in revocation of your foo You are required to post the food service establishment permit in a conspicuou y result in su ithin ten (10) da on of your food service estat ands shall be corrected imm tely or ope dasi ing im cent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by fili 703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329. ng a written request with the Commissioner within ten (10) days of the date of thi

ature of Person in Charge Noure

08/08/2022

 \mathcal{Q} 22 Date Signature of Environmental Health Specialist 1-

08/08/2022

SCORE

Date

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla Please call (asses are available each mont) 9012229200	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dindie's Soul Food Establishment Number # 605222832

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 wenty-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.	
Sarage 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)						
3 compartment sink	Bleach.								

quipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in cooler	41				
Deep freezer	-10				
Deep freezer #2	-10				
Frigidaire freezer	0				

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Hashbrowns	Cooking	157				
Baked beans	Cold Holding	39				
Mash potatoes	Cold Holding	41				
	Cold Holding					

Observed Violations

Total # 11 Repeated # ()

13: Raw chicken stored over butter & coleslaw in reach in cooler.

21: No date marking on food in walk in cooler.

34: No thermometers in reach in freezer and cooler.

35: Unlabeled containers of food in walk in cooler.

36: Insects present. Roaches and files were observed in facility.

37: Food on floor in walk in cooler. Box of sweet potatoes stored on floor in kitchen.

45: Deep freezer surface is stained and scratched up. Build up in oven. Grease build up on the side of fryers. Frigidaire freezer needs to be cleaned. (Food particles at bottom of freezer).

46: No test strips available

49: Pipes leaking under 3 compartment sink.

53: Walls are dirty and damaged. Ceiling is damaged. Platic covering on ceiling by light fixture.

55: Current permit not posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dindie's Soul Food Establishment Number : 605222832

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: Dindie's Soul Food Establishment Number : 605222832

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Dindie's Soul Food Establishment Number # 605222832

Sources		
Source Type:	Source:	
Additional Comments		

Left safe food donation pamphlet.