## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

531		47	122																
12			A.C.																
					STIX (Food	Svc)										O Farmer's Market Food Unit	Ś	Z	
Estat		imen	t Nar	ne	4690 Morehonto Dork								J						
Address				10	<u>۱</u> ۰ ۸	2 1						,							
City						<u></u>			J.4			_			me o				
Inspe						Tix (Food Svc) Type of Establishment Image: Permanent O Mobile O Temporary O Seasonal   0llierville Time in 10:43 AM AM / PM Time out 11:16 AM AM / PM   6/21/2022 Establishment # 605219468 Embargoed 0 AM / PM Time out 11:16 AM AM / PM   6/21/2022 Establishment # 605219468 Embargoed 0 0 Number of Seats 180   Routine O Follow-up O Complaint O Preliminary O Consultation/Other 0 Yes Image: No Number of Seats 180   are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention thributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.   FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS   Cooperation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention thributing factors in foodborne illness outbreaks.   FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS   Cooperation practices and employee dehaviors most commonly reported to the Centers for Disease Control and Prevention thributing factors in foodborne illnesso outbreaks. <td colspa<="" td=""></td>													
Purp	ose	of In	spect	tion	<b>鼠</b> Routine	O Follow-up	O Complaint			O Pro	elimin	ary		c	Cor			10	
Risk	Cat	-		and the	01		<b>*</b> *	haha		-	-		anh					18	0
		_																	
				_															
IN-	in c	mpli		ang an														<u> </u>	
_					Com			COS	R	WT			_	_			COS	R	WT
	_		NA	NO	Person in charge		mowledge and			_		IN	ουτ	NA	NO				
	× N	0	NA	NO	performs duties		ere age, and	0	0	5							8	8	5
2	X.	0	nen.	no	Management and		ess; reporting		-		۲,						_		
-	×	0			,			0	0	°									
		OUT O	NA					0	о										
5 2	1	0		0	No discharge from	eyes, nose, and mouth	h	Õ	Ō	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	N I	001	NA				y nands	0	0								_		
7	×	0	0	0			ods or approved	0	0	5	-		-			, , , , , , , , , , , , , , , , , , , ,			
8 2				110		s properly supplied and	f accessible	0	0	2	23		_	_		Consumer advisory provided for raw and undercooked	0	0	4
	_	001	NA	NO	Food obtained fro			0	0	-		_			NO		+-		
10 ( 11 )	0	00	0	*			terated		8	5	24	×	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	õ	ō	×	0	Required records			-	_			IN	OUT	NA	NO	Chemicals	+		
			NA	NO	Prote		ation				25	25		0	<u> </u>		0	0	5
13 ) 14 )							tized				26	_	_	NA	NO		0	0	
15 3	_	_	-		Proper disposition			-			27		-	_		Compliance with variance, specialized process, and	0	0	5
	~				served									1		HACCP pan			
				Goo	d Retail Practi	es are preventive	measures to co	ontro	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into foods.			
				-00	Tend in compliance		COS=come						ICE	5		R-repeat (violation of the same code provision			
	_				Com		000-0011				Ē					Compliance Status		R	WT
28	_	OUT O	Past	euríze				0	ο	1		_	- 12	ood a	nd no				
29 30	_	0	Wate	er and	ice from approved	source		0	0	2	4	>   I					0	P	1
30	_	OUT	vane	11000			م ا			<u> </u>	4	6 (	_						1
31		0	Prop		oling methods used	; adequate equipment !	for temperature	0	0	2	4	_	-	lonfoo	d-cor		0	0	1
32	-	0			properly cooked for	r hot holding				1	4	_		lot and	d cold		0	0	2
33 34	_		<u> </u>									_	_						
- 34	_	OUT	iner	nom		d Identification		-		-	5	_	_			es: properly constructed, supplied, cleaned			1
35		0	Food	i prop	erly labeled; origin	al container; required re	cords available	0	0	1	5	2 (	0	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention	of Food Contaminati	on				5	-+	R F	hysica	al faci	lities installed, maintained, and clean	_	0	1
36		0	Insec	cts, ro	dents, and animals	not present		0	0	2	5	• •	0 /	\dequa	ste ve	entilation and lighting; designated areas used	0	0	1
37		0	Cont	amin	ation prevented dur	ing food preparation, st	torage & display	0	0	1		0	UT			Administrative Items			
38 39		-	-		leanliness	and stored		0	0	1	5	_				nit posted inspection posted	0	0	0
40	_				ths; properly used ruits and vegetable				0		P	<u> </u>	0 1	nost re	cent	Compliance Status			WT
	_	OUT				r Use of Utensils										Non-Smokers Protection Act			
41	_				nsils; properly store quipment and liner	ra ns; properly stored, drie	d, handled		8		5	8				with TN Non-Smoker Protection Act ducts offered for sale	8	8	0
43		0	Sing	e-use		cles; properly stored, us		0	8	1	5		R	tobac	co pr	roducts are sold, NSPA survey completed		0	
_	_					terre within terr 2000 dawn	max and in success			_					- market	Repeated violation of an identical risk factor may result in re-		-	-
servic		tablis	hmer	t perm	nit. Items identified a	s constituting imminent h	ealth hazards shall b	e corre	cted is	mmed	ately	or ope	eratio	ns shal	l ceas	Repeated workation or an identical new factor may result in re- e. You are required to post the food service establishment per filing a written request with the Commissioner within ten (10) di	mit in a l	consp	icuous
						14-708, 68-14-709, 68-14-7					ang r	-gard	-90	repo		and a minimum request which the Contentisticities within ten (10) di	y= 01 01	- and	
L	l	_	~				06/2	21/2	022	2		(	$\geq$	$\Box$	>	2 / '	06/2	21/2	2022
		_		on In	Charge				[	Date	Sig	natu	ire of	Envir	onme	ental Health Specialist			Date
						Additional food safe	ty information can	be fo	und o	on ou	r web	site,	http	c//tn.g	jow/h	ealth/article/eh-foodservice ****			

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

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



#### Establishment Information

Establishment Name: STIX (Food Svc) Establishment Number # 605219468

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.	
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)
Sushi cooler	34
Sushi cooler	38
Line cooler	38
Line cooler	38

Food Temperature	ood Temperature		
Description	State of Food	Temperature (Fahrenheit)	
Chicken raw	Cold Holding	34	
Beef	Cold Holding	37	
Rice	Hot Holding	151	
Crab stick	Cold Holding	38	
Ginger dressing	Cold Holding	36	

Observed	1/5-	
Inconvor	VI0	atione
Observeu		auviio

Total # 2

A5: Clean dry storage bins, clean cooler, clean equipment

53: Ceiling stained, walls stained

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Comments/Other Observations

1: 2: 3: 4: 5:

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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: STIX (Food Svc)

Establishment Number : 605219468

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