TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Establishment Name									Tur	o of i	Establ	ie litore e	O Fermer's Market Food Unit	_	K		
Add	iress				1181 S. Bellevue					1.23	AC UI L	-51011	ISH IN	O Temporary O Seasonal			
City	,				Memphis	<u>, 11</u>	L:0	0 A	M	A	M/P	ит	me o	# 11:25:AM AM/PM			
					06/24/2021 Establishment # 6052093	_	-		Embe	-							
		on Da															
			spect	tion	KRoutine O Follow-up O Complain	t		O Pr	Mimin	ary				nsultation/Other		0	
Risi	(Cat	tegor		and t	O1 X2 O3 ors are food preparation practices and employed	beha	vio	04	at c		onh			up Required 🗮 Yes O No Number of		0	
				as c	ontributing factors in foodborne illness outbrea	us. P	ubli	c He	lth	Inte	rven	tions	are	control measures to prevent illness or injury.			
					FOODBORNE ILLNESS R ied compliance status (IH, OUT, HA, HO) for each numbered ite												
IN	⊨in c	iqmo			OUT=not in compliance NA=not applicable NO=not obser		10.1							pection R=repeat (violation of the same code provin		_	
_	_	_	_	_	Compliance Status	cos	R				_		_	Compliance Status		R	WT
	-		NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
	0	邕			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		0	0			Proper cooking time and temperatures	0	8	5
		001	NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17		0	22		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control			
4	IN	OUT	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0		18	0	0	X	_	Proper cooling time and temperature Proper hot holding temperatures	00	8	
5	*	0		0	No discharge from eyes, nose, and mouth	ŏ		5	20	0	×	0		Proper cold holding temperatures	0	0	5
	N N		NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			0				Proper date marking and disposition		0	Ť
7	×	-	0	ŏ	No bare hand contact with ready-to-eat foods or approved	ŏ	ŏ	5	22		0	×		Time as a public health control: procedures and records	0	0	
8		0		-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2		IN	OUT	NA XX	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		0	
	IN	OUT	NA	NO	Approved Source Food obtained from approved source		0		23	O IN	O TUO		NO	food Highly Susceptible Populations	0	9	4
10	0	0	0	20	Food received at proper temperature	0	0		24		001	0	NO	Pasteurized foods used; prohibited foods not offered	0	0	
_	×				Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	-	_	_	_			-	~	9
	0	0	X	0	destruction	0	0	Ц	~	IN	OUT		NO	Chemicals		~	
		0		NO	Protection from Contamination Food separated and protected	0	0	4	25	0 奚	0	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	00	허	5
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5				NA	NO	Conformance with Approved Procedures			
15	X	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	e intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
								ETA					_				
														R-repeat (violation of the same code provision)			
				00	Tenot in compliance COSecon	ected o	n-site		inspe						Loos	1	
2		OUT		00	T=not in compliance COS=con Compliance Status Safe Food and Water	ected o	n-site	during WT	inspe	ction	UT			Compliance Status Utensils and Equipment	COS	R	WT
- 3		0	Past	eurize	Compliance Status Safe Food and Water Id eggs used where required	COS	R	WT	inspe 4	Ction	υT O F			Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed,	0	R	WТ 1
_	8 9 0	000	Past Wate Varia	eurize	Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods	COS COS O	R R O	WT	4	ction 5	υт О ⁶ ο	onstru	cted,	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
_	9	0 0 0 0 0	Past Wate Varia	eurize er and ance o	Compliance Status Safe Food and Water d eggs used where required lice from approved source btained for specialized processing methods Food Temperature Control		R 0 0 0	WT	4	ction C S S	ит О ⁶ О V	onstru Varew	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips	0	0 0	1
_	9	000	Past Wate Varia	eurize er and ance o	Compliance Status Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods		0 0 0	WT 1 2 1 2 2	4	Ction 5 0 5 0 7 0	ит О ⁶ О V	onstru Varew	cted, ashin	Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, properly designed, and used	0	0	1
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PH-2267 (Rev. 6-15)	Free food safety training cl		th at the county health department.	RDA 629
(19220) (1927, 0-10)	Piease call () 9012229200	to sign-up for a class.	10102

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dixie Queen Establishment Number #: 605209386

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment l'emperature			
Description	Temperature (Fahrenheit)		
Refrigerator 1	33		
Refrigerator 2	34		
Prep cooler			

Food Temperature			
Description	State of Food	Temperature (Fahrenheit	
Wings	Cooking	169	
Hot dogs	Cold Holding	54	
Cole slaw	Cold Holding	47	
Tomato	Cold Holding	54	
Lettuce	Cold Holding	56	
Ground beef	Cold Holding	47	

Observed Violations

Total # 7 Repeated # 0

1: No knowledge of cold holding temperature.

20: Several food items are out of temperature.

31: Prep cooler is not keeping food at 41F below.

34: No thermometer in the prep cooler.

37: Trays found on the floor.

49: Water leaking from handwashing sink.

53: Build up grease in vents above food prep.

Food stains on the wall near stove.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Dixie Queen Establishment Number : 605209386

Comments/Other Observations			
3:			
4:			
5:			
6:			
7:			
8:			
9:			
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11:			
2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 21: 22: 23: 24: 25: 26: 27: 57: 58:			
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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.

Establishment Information

Establishment Name: Dixie Queen

Establishment Number: 605209386

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Dixie Queen

Establishment Number # 605209386

Sources				
Source Type:	Food	Source:	Enterprise	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments