TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	114	C. C.														1		
Establishment Name				SOUTHERN SOCIAL - FD-SRV.						Type of Establishment Strength O Mobile								
Address			2285 GERMANTOWN ROAD							O Temporary O Seasonal								
City	City				Time in	03	3:0	0 F	PM	A	1/P	A Tir	ne o	ut 04:00: PM AM / PM				
Inspect	on Da	ste		03/08/202	4 Establishment #	60524937	3			Emba	irgoe	d 0	00					
Purpose	of In	spec	tion	Routine	O Follow-up	O Complaint			_	elimin				Cor	nsultation/Other			
Risk Ca	tegor	y		01	3 82	O 3			O 4				Fo	ilow-	up Required 🕱 Yes O No Number of S	eats	51	
	R	isk													d to the Centers for Disease Control and Prevent control measures to prevent illness or injury.			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																	
INcio	(Mark designated compliance status (IH, OUT, HA, HO) for each numbered Item. For items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.) INFin compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)																	
	onpi	ance	_		liance Status	NO-HOL COSETVE	cos	R		Ĩ	100.00	u on-s	ne dun	ng ins	Compliance Status	COS	R	WT
IN	_	NA	NO	Dostan in sharps or	Supervision esent, demonstrates kno	uisias and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1 黛 IN	0	NA	100	performs duties	Employee Health	wreuge, and	0	0	5		00	00			Proper cooking time and temperatures Proper reheating procedures for hot holding	00	2	5
2 🐹		nea	NO		od employee awareness	; reporting	0		5	["]	IN		NA	NO	Cooling and Holding, Date Marking, and Time as		-	
3 宸 IN	0	NA	NO	Proper use of restric			0	0	°	4					Public Health Control Proper cooling time and temperature	_		
4 🕱	0	NA	0	Proper eating, tastin	d Hygionic Practicos g. drinking, or tobacco u			0	5	19		0	0		Proper hot holding temperatures	0	0	
IN		NA	NO	Preventin	yes, nose, and mouth g Contamination by	Hands	0	0	-	20 21	憲法	00	8	0	Proper cold holding temperatures Proper date marking and disposition	00	8	5
6 <u>真</u> 7 嵐	0	-	_	Hands clean and pro	operly washed ct with ready-to-eat food	s or approved	0		5	22	0	0	0	鼠	Time as a public health control: procedures and records	0	0	
	0	0	0	alternate procedures			0	0	2		_	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	_	_	_
8 🚊 IN 9 🚊	OUT	NA	NO		Approved Source			0	_	23	×	O OUT	O NA	NO	food Highly Susceptible Populations	0	0	4
10 O	0	0		Food received at pro	oper temperature		0	0	5	24		0	20	no	Pasteurized foods used; prohibited foods not offered	0	0	5
11 度	0	0	0	Required records av	ion, safe, and unadultera ailable: shell stock tags,		0	0 0	°	-	IN	OUT		NO	Chemicals	-	-	-
IN	OUT	NA	NO	destruction Protect	ion from Contaminat	ton			_	25	0	0			Food additives: approved and properly used	0	0	5
13 <u>溴</u> 14 O	0	8		Food separated and Food-contact surface	I protected es: cleaned and sanitize	d	0	0		26	<u>実</u> IN	0 OUT	NA	NO	Taxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	-
13 夏 14 O 15 夏	õ		1		f unsafe food, returned f	-	0	0	2	27		0	-		Compliance with variance, specialized process, and HACCP plan	0	0	5
										-		-					_	_
			Goo	d Retail Practice	is are preventive m									gens	s, chemicals, and physical objects into foods.			
			00	T=not in compliance		COS=corre	cted o	n-site	during	inspe		ICE	, 		R-repeat (violation of the same code provision)			
	OUT	1			iance Status ood and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment	COS	R	WT
28 29				d eggs used where r lice from approved s			0	8	1	4	5 2				infood-contact surfaces cleanable, properly designed,	0	0	1
30	0	Varia	ance o	obtained for specialize	ed processing methods		ŏ	ŏ	2	4	5 (-			and used g facilities, installed, maintained, used, test strips	0	0	1
31	OUT	_	er co		perature Control adequate equipment for	temperature	0	0	2	4	7 0	_			ntact surfaces clean	0	0	1
32	-	cont		properly cooked for	hot holding			0	1	4	_	υτ D ⊦	ot and	Look	Physical Facilities I water available; adequate pressure	0	01	2
33	0	Appr	oved	thawing methods use	ed		0	0	1	4	•	ΟP	lumbir	ng ins	stalled; proper backflow devices	0	0	2
34	OUT		mome	eters provided and ac Food	identification		0	0	1	5		-			waste water properly disposed es: properly constructed, supplied, cleaned	0	0	2
35	0	_	i prop		container; required reco	rds available	0	0	1	5	_	_			use properly disposed; facilities maintained	0	ō	1
	OUT			Prevention of	Food Contamination					5	3 (οÞ	hysica	I faci	lities installed, maintained, and clean	0	•	1
36	0	Inse	cts, ro	dents, and animals n	ot present		0	0	2	5	1 8	B) A	dequa	de ve	entilation and lighting; designated areas used	0	٥	1
37	0	Cont	tamina	ation prevented durin	g food preparation, stora	ige & display	0	0	1		0	UT			Administrative items			
38	-			leanliness ths: properly used ar	nd stored		0	0	1	5					nit posted inspection posted	0	8	0
40	0	Was		ruits and vegetables				õ		É		- 1.			Compliance Status	YES	NO	WT
41	OUT	_	e ute	Proper I nsils; properly stored	Use of Utensils		0	0	1	5	,	-0	omplia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	01	-
42	25	Uten	sils, e	quipment and linens;	; properly stored, dried, I		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	80	ŏ	0
43				/single-service article ed properly	es; properly stored, used	1		8		5	9	1	10080	co pr	oducts are sold, NSPA survey completed	0	0	
															Repeated violation of an identical risk factor may result in revoc			
manner	service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-70, 68-14-70, 68-14-709, 68-14-719																	
	~	/		7/1		03/0			1		/		5/	10	101	1210	on	024
Signati	re of	Pere		Charge	-	03/0	210	_	1 Date	Si		1	Finin	0000	Intal Health Specialist	13/0		Date
- Shart				-	Additional food safety	information can	be fo			ir weł								2.4%
PH-2267	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. RDA 629																	

PH-2267	PH-2267 (Rev. 6-15)	Free food safety training class	RDA 629	1		
	P192207 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	104 025	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: SOUTHERN SOCIAL - FD-SRV. Establishment Number #: 605249373

VSPA Survey – To be completed if #57 is "No"	
ope-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.	
ge-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.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 compartment sink Ecolab dishwasher	High temperature		170					

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				
Migali cooler	34				
Migali freezer	-5				
Walk in cooler	36				
Ascend freezer	0				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Sliced tomatoes	Cold Holding	38
Diced eggs	Cold Holding	37
Lettuce	Cold Holding	41
Shrimp	Cold Holding	40
Gumbo	Hot Holding	165
She crab	Hot Holding	145
Raw oysters	Cold Holding	38
Raw shrimp	Cold Holding	39
Mashed potatoes	Hot Holding	160
Grits	Hot Holding	165
Greens	Hot Holding	165
Crab	Hot Holding	150
Steak	Cold Holding	41
Salmon	Cold Holding	41
Scallops	Cold Holding	41

Observed Violations

Total # 5 Repeated # ()

14: Cutting boards need replacing. Ice machine need cleaning.

34: Missing thermometers in cooling units. Please provide.

42: Clean utensils improperly stored.

45: Ovens need cleaning.

54: Missing light covers in dishwashing area.

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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.

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Comments/Other Observations (cont'd)

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

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Establishment Number # 605249373

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments