## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Sec. 1			A. C.												O Fermer's Market Food Unit	6		
Establishment Name					_	Ту;	e of E	Establ	ishme	Farmer's Market Food Unit     @ Permanent O Mobile	C							
Address 1811 KIRBY PARKWAY			~			_					O Temporary O Seasonal							
City	,							3:1	5 F	'M	_ A	M / PI	M Ti	me o	ut 04:00; PM AM / PM			
Insp	pectio	on Da	ste		05/05/2021 Establishment # 60526	51400	)		_	Emba	irgoe	d 0						
Pur	pose	of In	spect	tion	Routine O Follow-up O Com	nplaint			O Pro	limin	ary		c	Cor	nsultation/Other			
Risi	k Cat	tegon			O1 302 O3				<b>O</b> 4						up Required O Yes 🗱 No Number of S		42	
		R													I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNE													
10	luin o	(Lin ompili		algna	OUT=not in compliance NA=not applicable NO=not in			ite ma							ach liem as applicable. Deduct points for category or subcat spection R=repeat (violation of the same code provis	_		
Ē	_	_	_	_	Compliance Status			R		Ē	10040				Compliance Status		R	WT
Ц		OUT	NA	NO	Supervision	had		_			IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge present, demonstrates knowledge, a performs duties	ing	0	0	5		X	0	0		Proper cooking time and temperatures	0	0	5
2	24		NA	NO	Employee Health Management and food employee awareness, reporting	9	0	0		17	0	0	25		Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	0	0	
3	×	0			Proper use of restriction and exclusion		0	0	5		IN		NA	NO	a Public Health Control			
4	IN XX		NA	1114	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0				0	0	8		Proper cooling time and temperature Proper hot holding temperatures	00		
5	澎	0		0	No discharge from eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	N N	001	NA		Preventing Contamination by Hands Hands clean and properly washed		0	0		21	0	0	X		Proper date marking and disposition Time as a public health control: procedures and records	0	0 0	
7	X	0	0	0	No bare hand contact with ready-to-eat foods or appro alternate procedures followed	oved	0	0	5	-	IN	OUT		-	Consumer Advisory	ľ	-	
8	X		NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵩	0			Food obtained from approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0 ※	8	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated		00	0	5	24	X	0	0		Pasteurized foods used; prohibited foods not offered	0	٥	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction		0	0			IN	ουτ	NA	NO	Chemicals			
41			NA	NO	Protection from Contamination Food separated and protected		0	0		25	<b>0</b> 炭	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	<u> </u>	5
14	X	0			Food-contact surfaces: cleaned and sanitized			ŏ		20	IN	OUT	NA	NO	Conformance with Approved Procedures	Ľ	-	
15	X	0			Proper disposition of unsafe food, returned food not re served	-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures	to cor	tro	the	intr	duc	tion	ofp	atho	geni	, chemicals, and physical objects into foods.			
				00	T=not in compliance CO	S=correct			a / · · · · · · · · · · · · · · · · · ·				3		R-repeat (violation of the same code provision)			
		OUT			Compliance Status Safe Food and Water			R		É		UT			Compliance Status Utensils and Equipment	COS	R	WT
	8	0			d eggs used where required	_	0	0	1	4		er F			nfood-contact surfaces cleanable, properly designed,	88	0	1
	19 10				lice from approved source obtained for specialized processing methods		8	0	2	4	+	~ 0			and used g facilities, installed, maintained, used, test strips	0	0	
		OUT	Prop	er co	Feed Temperature Control oling methods used; adequate equipment for temperatu	100			_	4	-	_			tact surfaces clean	0	0	1
	И		contr	rol		are	0	0	2		0	UT			Physical Facilities			
	2 3				properly cooked for hot holding thawing methods used	$\rightarrow$	00	0	1	4		-			I water available; adequate pressure stalled; proper backflow devices	8	윙	2
3	14	0		mom	eters provided and accurate Food Identification		0	0	1	5		-			waste water properly disposed	0	8	2
		OUT			Food Identification		_		1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0	0	1
3	15	001	_	i non	erty labeled: original container: required records availa	ble	0	0							are properly dispersed, reciment manualities	- <b>v</b>	-	1
3	15		_	i prop	erly labeled; original container; required records availat Prevention of Feed Contamination	ble	0	0	-	5		_		al faci	lities installed, maintained, and clean	0	0	
	15	O OUT	Food			ble	0	0	2	5	3	0 P	hysica		lities installed, maintained, and clean Intilation and lighting; designated areas used	0 0	0	1
3		0 001 0	Food	cts, ro	Prevention of Feed Contamination					-	4	0 P	hysica					1
3	16 17 18	0 5 0 減 減	Food Insec Cont Pers	cts, ro amina	Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & disp cleanliness	lay	0 ※	0 0 0	2 1 1	5	3 ( 4 ( 5 (	О Р О А ИТ	hysica dequa	te ve	Administrative Items	0	0	0
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3 3 3 4 4 4 4	16 17 18 19 10	ooogo000000 0 g o g o	Food Insec Cont Pers Wipi Was In-us Uten Sing	cts, ro amina onal o ng clo hing f sils, e le-use	Prevention of Feed Contamination dents, and animals not present ation prevented during food preparation, storage & disp cleanliness ths; properly used and stored ruits and vegetables Proper Use of Utensils nsils; properly stored	lay		0 0 0 0 0	2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	5	3 0 4 0 5 0 7 8		idequa current fost re compli	te ve pern cent ance o pro	Administrative Items Administrative Items nit posted Compliance Status Non-Smokers Protection Act with TN Non-Smoker Protection Act	0 0 9 9 9 9 8	0 <u>0</u> 0 <u>№</u> 00	1 0 WT 0
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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	Ce ****
Erectional colory training charges are evallable and month at the equaty health department	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
1192201 (1004. 0-10)	Piease call (	) 9012229200	to sign-up for a class.	

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



# Establishment Information Establishment Name: SOUTHERN HANDS Establishment Number #: 605261400

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.	Yes
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.	<u> </u>

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
3 compartment sink	Autochlor	100					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Coolers	39	
Walk in cooler	38	
Freezer	0	

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit)
Baked Chicken	Hot Holding	165
Meat Loaf	Hot Holding	167
Spaghetti	Hot Holding	160
Green Beans	Hot Holding	167
Cabbage	Hot Holding	168
Blackeyed peas	Hot Holding	166
Yams	Hot Holding	168
Smothered Pork Chop	Hot Holding	165
Grilled Chicken	Cooking	179

#### Observed Violations

Total # 4

Repeated # ()

37: Uncovered food item

38: No hair restraint

39: Improperly stored wiping cloths

45: Improper utensil in dry good, no handle

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



#### Establishment Information

Establishment Name: SOUTHERN HANDS Establishment Number: 605261400

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: SOUTHERN HANDS

Establishment Number : 605261400

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: SOUTHERN HANDS

Establishment Number #: 605261400

Sources				
Source Type:	Food	Source:	PFG	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Adherence to Health Directives