### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

531		-87	125																
Dixie Queen												O Fermer's Market Food Unit	36	1					
			t Nar		1472 E. She	lbv Dr.					_	Тур	e of E	Establi	shme	ent Permanent O Mobile O Temporary O Seasonal	ノし	J	
				12	<u></u>	5 F						at 02:00; PM AM / PM							
07/17/2022 605107621							_			me ou	A 02.00:111 AM/PM								
		on Da			WRoutine	O Follow-up		±		- O Pr			d 0			suitation/Other			
			spect				O Complaint				eamin	ary					r of Seats	36	3
NISK	Ca	tegor,		facto			and employee		vior					repo	orted	I to the Centers for Disease Control and Pr	vention		,
				as c	ontributing facto			_		_			_		_	control measures to prevent illness or inju INTERVENTIONS	<b>y.</b>		
		(11	ırk de	algnat	ed compliance statu											ach item as applicable. Deduct points for category or s	boategory	J.	
IN	in c	ompii	ance		OUT=not in compliant Comp	ce NA=not applicable	NO=not observe	d COS	R		)S=co	rrecte	d on-s	ite duri	ng ins	Pection Rerepeat (violation of the same code Compliance Status		I R	WT
	IN	OUT	NA	NO		Supervision						IN	OUT	NA	NO	Cooking and Roberting of Time/Temperatu	_		
	黨				Person in charge pr performs duties	resent, demonstrates k	mowledge, and	0	0	5		0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	5
_	100	OUT	NA	NO	Management and fo	Employee Health ood employee awarene	ess; reporting	0	0		17	0	0			Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time		0	L .
3	×	0			Proper use of restri			0	0	5			OUT			a Public Health Control			
4	X	0	NA			d Hygienic Practice ng. drinking, or tobacco		0	0	5	19	0 烹	00	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	2	0	NA			eyes, nose, and mouth ng Contamination b		0	0	<u> </u>	20	12	00	8		Proper cold holding temperatures Proper date marking and disposition	- 8	8	5
6	0	0		×	Hands clean and pr	-		0		5	22		0	×		Time as a public health control: procedures and reco		0	1
	邕	0	0	0	alternate procedure			0	0			IN	OUT	_		Consumer Advisory Consumer advisory provided for raw and undercook		1	
	IN		NA	NO		Approved Source	0000331010	0		<u> </u>	23	O IN	O OUT	NA	NO	food Highly Susceptible Populations	• •	0	4
10	0	0	0		Food received at pr	oper temperature		0	0	5	24	_	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>×</u>	0	×	0	Required records av	tion, safe, and unadulte vailable: shell stock tag		0 0	0 0	°	-	IN	OUT		NO	Chemicals	-	1-	
+	IN	OUT	NA	NO		tion from Contamin	ation				25	0	0	25		Food additives: approved and properly used	0	0	5
		<b>0</b> 溪			Food separated and Food-contact surfac	d protected ces: cleaned and saniti	ized		0		26		0 OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	- ^	0	L.
15	_			·	Proper disposition of served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_		_	_	Goo	d Retail Practice	as are preventive	mensures to co	atro	1 100	inte	adur	tion	of a	atho		, chemicals, and physical objects into food		-	
				_				600								,			
				00	T=not in compliance Comp	liance Status	COS=corre	cted or		during						R-repeat (violation of the same code provis Compliance Status		R	WT
20	8	OUT		0.01720		ood and Water			0	_			UT	ood a	ad no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		_	
2	9	0	Wate	er and	ice from approved s		4	0	8 0	2	4	5 2				and used	0	0	1
	_	OUT			Food Ten	nperature Control		<u> </u>		_	4		_			g facilities, installed, maintained, used, test strips	0	0	1
3	1	×	Prop contr		oling methods used;	adequate equipment f	or temperature	0	0	2	4	_	O N UT	ontoo	d-con	tact surfaces clean Physical Facilities	0	0	1
3:					properly cooked for thawing methods us			8	8	1	4	_				water available; adequate pressure talled; proper backflow devices	8	8	2
3	_		Ther		eters provided and a			0	0	1	5	0	o s	ewag	e and	waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
35	5			d prop		container; required re-	cords available	0	0	1	5	_				use properly disposed; facilities maintained	ō	ō	1
		OUT				f Food Contaminatio	on				5	3 2	ж P	hysica	al faci	ities installed, maintained, and clean	0	0	1
30	8	0	Insec	cts, ro	dents, and animals r	hot present		0	0	2	5	4 2	iấ ∧	dequa	de ve	ntilation and lighting; designated areas used	0	0	1
37	_					ng food preparation, sto	orage & display	0	0	1			UT			Administrative Items		1 -	
3	_				leanliness ths; properly used a	nd stored		00	0	1	5	_	_		-	nit posted inspection posted	0	0	
4	)	O OUT	_	hing f	ruits and vegetables Proper	Use of Utensils		0	0	1		_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	_	0	In-us		nsils; properly stored		i handlad		8		5					with TN Non-Smoker Protection Act ducts offered for sale		8	6
4	3	0	Sing	le-use		les; properly stored, us		0	<del>ŏ</del>	1	5	9				oducts are sold, NSPA survey completed		ŏ	Ů
	_					ms within ten (10) days (	nay result in suspen				servic	o est	blish	nent p	ermit.	Repeated violation of an identical risk factor may result in	revocation	of yo	ur food
servi	ce e	stabli	shmer st the	nt perm most	nit. Items identified as recent inspection repo	constituting imminent he rt in a conspicuous man	with hazards shall be ner. You have the rig	ht to n	cted i eques	mmed	iately	or op	ration	is shall	cease	e. You are required to post the food service establishment lling a written request with the Commissioner within ten (10)	permit in a	consp	picuous
repor		4	Sectio	h.		4-708, 68-14-709, 68-14-71					-	٢		-	•	1005			
Size	up to the	0	Deer		Chause	ر	07/1	.7/2			Cit	-	10.01	Ende	0.0000	ental Health Specialist	07/:	17/2	2023 Date
agr	atu	eor	r-e18	wn m	Charge	Additional food safe	ty information can	be fo		Date on ou						ealth/article/eh-foodservice ****			Date
PH-2	267	(Rev	6-15				7									inty health department.		P	DA 629

Please call ( ) 9012229200 to sign-up for a class.	2267 (Rev. 6-15)	Free food safety training class	RDA		
	(2267 (Nev. 6-10)	Please call (	) 9012229200	to sign-up for a class.	, how

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



#### Establishment Information

Establishment Name: Dixie Queen Establishment Number #: 605197621

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.	
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 (Fahrenhelt)			
Three compartment sink						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	
True Freezer	24
Walk in cooler	

Food Temperature				
Decoription	State of Food	Temperature (Fahrenheit)		
Shredder lettuce	Cold Holding	41		
Sliced tomatoes	Cold Holding	41		
Hot dogs	Cold Holding	43		
Ground beef patty	Cold Holding			
Chicken wings	Hot Holding	146		
Chili	Hot Holding	154		
Nacho cheese	Hot Holding	150		

#### Observed Violations

Total # 11 Repeated # ()

- 14: Cutting board on prep cooler is worn( excessively)
- 31: Walk in cooler not working properly, @. 60\*
- 34: No thermometer observed in chest freezer and prep cooler
- 37: Food uncovered in True freezer
- 38: Employee not wearing proper hair restraint while prepping food
- 39: Wiping cloth improperly stored on counter
- 45: Ice build inside of chest freezer
- 45: Need to clean and remove build up on cooking equipment
- 53: Need to repair ceiling leak near hand sink
- 53: Need to clean floor throughout the food prep area
- 54: Need to clean vent a hood filter

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#### Establishment Information

Establishment Name: Dixie Queen Establishment Number : 605197621

Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 15: 16: 17:	
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17: 18: Ossilias is bains dans la dans datable dina isang dia	
<ul> <li>17:</li> <li>18: Cooling is being done, but not at the time inspection.</li> <li>19:</li> <li>20:</li> <li>21:</li> <li>22:</li> <li>23:</li> <li>24:</li> <li>25:</li> <li>26:</li> <li>27:</li> <li>57:</li> <li>58:</li> </ul>	
19.	
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20. 27 <sup>.</sup>	
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\*\*\*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 : 605197621

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Dixie Queen Establishment Number # 605197621

Sources								
Source Type:	Food	Source:	PFG					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						

## Additional Comments

Jraffanti5@gmail.com

Chicken wings are being cooled by ice bath , after reaching 70\* they are placed in the walk in cooler.