TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		- 11	25													_	
100		1414	T. C.														
			Second Line									Fermer's Market Food Unit @ Permanent O Mobile		Į			
			t Nar	ne ,	2144 Monroe					Ту	pe of I	Establi	shme				
Aggress				01) · /	Ωг						O Temporary O Seasonal					
City	ý						<u> </u>						me o	ut 03:10; PM AM/PM			
Insp	pecti	on Da	rte		06/11/2021 Establishment # 60522999	7		-	Emb	argoe	d C						
Pur	pose	of In	spect	tion	O Routine 器 Follow-up O Complaint			O Pr	elimir	hary		C	Co	nsultation/Other			
Ris	k Ca	tegor			O1 🞉 O3			O 4						up Required O Yes 🕱 No Number of S		_	
		R			rs are food preparation practices and employee ontributing factors in foodborne illness outbreak										tion		
					FOODBORNE ILLNESS RI												
					ed compliance status (IN, OUT, NA, NO) for each sumbered Her		ite m										
10	¶≕in ¢	:ompii	ance		OUT=not in compliance NA=not applicable NO=not observ Compliance Status	cos	R		5=00	mecte	d on-s	ite dun	ng int	spection R*repeat (violation of the same code provisi Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	X	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2		OUT	NA		Employee Health Management and food employee awareness; reporting	0	0		17	0	0	0	22	Proper reheating procedures for hot holding	00	0	9
3	×		1		Proper use of restriction and exclusion	ō	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA		Good Hygienic Practices		_			0	0	0		Proper cooling time and temperature	0	0	
4	邕	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19	0	8	0	×	Proper hot holding temperatures Proper cold holding temperatures	00	8	
	IN	OUT	NA	NO	Preventing Contamination by Hands					õ			0	Proper date marking and disposition	Õ	×	9
6	0 減	_	0	8	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	0	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
		0		0	alternate procedures followed Handwashing sinks property supplied and accessible	-	0	-		_	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA		Approved Source				23		0	0		food	0	0	4
		0	0		Food obtained from approved source Food received at proper temperature	8	00			IN	OUT	_	NO	Highly Susceptible Populations			
11	×	ŏ	Ľ	~	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	2	<u> </u>	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ουτ	NA	NO	Chemicais			
43		OUT	NA	NO	Protection from Contamination Food separated and protected		0		25 26	0		X		Food additives: approved and properly used	0	읭	5
		ŏ			Food-contact surfaces: cleaned and sanitized		ŏ		-			NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	-	
	X				Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
_				-												_	
				900	d Retail Practices are preventive measures to co						_		gena	s, chemicals, and physical objects into toods.			
				00	not in compliance COS=come		n-site	during				9		R-repeat (violation of the same code provision)			
_	_	OUT		_	Compliance Status Safe Food and Water	COS	R	WT			UT	_	_	Compliance Status Utensils and Equipment	COS	R	WT
	28	0	Past		d eggs used where required	0	0	1			er F			infood-contact surfaces cleanable, properly designed,	0	0	1
_	29 30				ice from approved source btained for specialized processing methods	8	8	2	\vdash	-	~ c			and used		-	
		OUT	_		Food Temperature Control	_								g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
3	31	0	contr		ling methods used; adequate equipment for temperature	0	0	2	H		NUT I	vonioo	G-COI	Physical Facilities	0	0	1
-	32				properly cooked for hot holding	0				_				swater available; adequate pressure	0		2
	33 34	_			hawing methods used ters provided and accurate	0	00	1		_	_			stalled; proper backflow devices		8	2
		OUT			Food Identification				5	1	0 I	oilet fa	cilitie	es: properly constructed, supplied, cleaned		0	1
3	35		Food	l prop	erly labeled; original container; required records available	0	0	1			_	-		use properly disposed; facilities maintained	0	0	1
_					Prevention of Feed Contamination					_	_			ilities installed, maintained, and clean		0	1
	36		-		dents, and animals not present	0	0	2	Ľ	-	-	vaequa	ne ve	entilation and lighting; designated areas used	0	0	1
-	37	区	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		4	UT			Administrative items			
	38 39				leanliness hs: properly used and stored	0	0	1		_	-		-	nit posted inspection posted	0	0	0
_	40			<u> </u>	uits and vegetables		ŏ		f	¥	<u> </u>	100610	veni	Compliance Status			WT
		OUT		o udou	Proper Use of Utensils			-		7	_	Samel	1000	Non-Smokers Protection Act		~	
4	41 42	0	Uten	sils, e	sils; properly stored quipment and linens; properly stored, dried, handled	0		1	5	8		obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		0	0
	43 44				single-service articles; properly stored, used		8		5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
			-		tions of risk factor items within ten (10) days may result in susper				service		abilishe	ment o		Benasted violation of an identical risk factor may result in revoc	ation	of une	r food
serv	vice e	stabli	shmen	t perm	it. Items identified as constituting imminent health hazards shall b ecent inspection report in a conspicuous manner. You have the rig	e corre	cted i	immed	iately	or op	eratio	ns shal	ceas	e. You are required to post the food service establishment permit	in a c	onspi	icuous
	ort. T		section		4-703, 68-14-706, 68-14-709, 68-14-709, 68-14-711, 68-14-715, 68-14-7							4					
<	\leq		/		06/2	11/2	021	1	1		 ^{<} .		Ϊ	Chinson a)6/1	1/2	021
Sig	natu	ire of	Pers	on In	Charge		_	Date	Si	gnati	ire of	Envir	onmo	srita Health Specialist			Date
					**** Additional food safety information can	n be fo	und	on ou	ır wel	bsite	http	c//tn.g	jov/h	ealth/article/eh-foodservice ****			

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mon	th at the county health department.	RDA 629
rivezor (new. o-ro)	Please call () 9012229200	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Second Line Establishment Number #: [605229997

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"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.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Description	Temperature (Fahrenheit)
	·

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit			
Raw shrimp	Cold Holding	39			
Sliced tomatoes	Cold Holding	41			
Crawfish	Cold Holding	41			

Observed Violations
Total # 12
Repeated # 0
21: Violation corrected.
34:
35:
36:
37:
38:
20.
39: 4E
45:
46:
47:
53:
54:

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inform	ation
Establishment Inform Establishment Name: Se Establishment Number :	econd Line
Establishment Number :	605229997

Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: Violation corrected. 14: 15: 16: 17: 18: 19: 20: Violation corrected. 22: 23: 24: 25: 26: 27: 57: 57: 57: 57: 57: 57: 57: 57: 57: 57: 57: 57: 57: 57: 57: 57: 58: 51: 52: 53: 54: 55: 56: 57: 57: 57: 57: 57:	
3:	
4:	
5:	
6:	20
7:	
8: Violation corrected.	
8:	
9:	
10:	
11:	
12:	
13: Violation corrected.	
15:	
16:	
17:	
19: 20: Violation corrected	
22.	
23.	
24. 25 [.]	
26.	
27 [.]	
57	
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2:	
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6:	
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58:	
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5:	

***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: Second Line

Establishment Number : 605229997

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Second Line Establishment Number #. 605229997

Sources		
Source Type:	Source:	
Additional Comments		

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