TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

						>												
Est	ablisi	hmen	t Nar		Southern Star Take-Awa	у					Tra		Totabl	Les Marcara	Fermer's Market Food Unit Sent Permanent O Mobile	≻	く	
Address 1210 Taft Hwy., Suite D						_	Ty	be of t	Establ	ishme	O Temporary O Seasonal		J					
			01	L:0	QF	PM	A	M/P	мт	me o	и 01:10: РМ АМ/РМ							
		on Da	te		09/27/2021 Establishmen						_	d 0						
		of In			ORoutine Ø Follow-up	O Complaint			- O Pr			-		Cor	nsultation/Other			
Risi	Cat	tegor	į		O1 第2	03			04				F	ollow-	up Required O Yes 🕄 No Number of	f Seats	30)
															to the Centers for Disease Control and Prev control measures to prevent illness or injury.			
															INTERVENTIONS			
	kin a			algnat	ed compliance status (IN, OUT, NA, NO) N OUT=not in compliance NA=not applicab			lte m							ach item as applicable. Deduct points for category or sub- pection Rerepeat (violation of the same code pro		9	
	Pinc	ompli	ance	_	Compliance Status	NO-HOLODSERV		R	WT	Ē	crecie	u on-s	ne que	ng ini	Compliance Status		R	WT
	IN	ουτ	NA	NO	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	×	0			Person in charge present, demonstrate performs duties	s knowledge, and	0	0	5	16	0	6	0	×	Proper cooking time and temperatures	0	ТО	
Ļ	1.1	OUT	NA	NO	Employee Health Management and food employee aware			0		17	0	0	0	X	Proper reheating procedures for hot holding	_	°	<u>1°</u>
3	XX	ō			Proper use of restriction and exclusion	eness, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time a a Public Health Control	•		
H			NA	NO	Good Hygienic Pract	ices		-		18	0	0	0	12	Proper cooling time and temperature	0	0	<u> </u>
4	XX	0			Proper eating, tasting, drinking, or toba No discharge from eyes, nose, and mo		8	0	5		0	0	8	×	Proper hot holding temperatures Proper cold holding temperatures		8	
	IN	OUT	NA	NO	Preventing Contamination						1		ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
6	×	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat	foods or approved	0	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed		0	0			IN	OUT		NO	Consumer Advisory		-	-
		OUT	NA	NO	Handwashing sinks properly supplied a Approved Source	nd accessible	0	0	2	23	0	0	氮		Consumer advisory provided for raw and undercooked food	0	0	4
	黨		~	-	Food obtained from approved source Food received at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Populations		_	-
	×		0	25	Food in good condition, safe, and unad	ulterated	ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	Ж	0	Required records available: shell stock destruction	tags, parasite	0	0			IN	ουτ	NA	NO	Chemicals			
				NO	Protection from Contam	lination			_	25	0	<u> </u>	X]	Food additives: approved and properly used	0	8	5
		00			Food separated and protected Food-contact surfaces: cleaned and sa	nitized	6	0	4	120	<u>実</u> IN	O	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	10	
	×				Proper disposition of unsafe food, return served	ned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventiv	e measures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.		_	
							GOO	DR	ar/A	L PP	ACT	TICE	8					
F				00	T=not in compliance Compliance Status	COS=corre			during WT	inspe	iction				R-repeat (violation of the same code provision Compliance Status		R	WT
		OUT	_	_	Safe Food and Water						0	UT			Utensils and Equipment			
	8				d eggs used where required ice from approved source			0		4	5 3				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0 OUT	Varia	ince o	btained for specialized processing meth		Ő		1	4	6	-			g facilities, installed, maintained, used, test strips	0	0	1
			Prop	er co	Food Temperature Control bing methods used; adequate equipment					4	7	0	lonfoo	d-cor	ntact surfaces clean	0	0	1
	1	0	cont	rol			0	0	2		_	TUK			Physical Facilities			
	2				properly cooked for hot holding thawing methods used		8	0	1	4	_	-			I water available; adequate pressure stalled; proper backflow devices		8	
	4	0	<u> </u>		eters provided and accurate		ō	ō	1	5	0	o s	iewag	e and	waste water properly disposed	0	0	2
		OUT			Food identification					5	_	_			es: properly constructed, supplied, cleaned		0	
3	5		Food	i prop	erly labeled; original container; required		0	0	1			-		·	use properly disposed; facilities maintained	0	0	
L,	0	OUT	Inco		Prevention of Feed Contamina	tion				-	-+-				lities installed, maintained, and clean		0	
⊢	6	0			dents, and animals not present	denne 8 direter	0	0	2	F	-	-	vaequa	sie ve	ntilation and lighting; designated areas used	0	0	<u>'</u>
	8				ition prevented during food preparation, leanliness	storage & display	0	0	1	5		ит О (Simon	tnern	Administrative items nit posted	-	0	
	9	-	-		ths; properly used and stored			ŏ	1		_			-	inspection posted	0	0	1 °
4	0	O TUO	Was	hing f	ruits and vegetables		0	0	1		_	_	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
	1	0			Proper Use of Utensils nsils; properly stored			0		5	7				with TN Non-Smoker Protection Act		0	
	23				quipment and linens; properly stored, dr /single-service articles; properly stored,		0	0	1	5	8				ducts offered for sale oducts are sold. NSPA survey completed		0	
	4				ed properly			ŏ		2	*			pi	contraction and that is an rep compressed		10	1
															Repeated violation of an identical risk factor may result in re			
man	ner a	nd po	st the	most	recent inspection report in a conspicuous m	anner. You have the rig	the to r	eques							e. You are required to post the food service establishment pe fling a written request with the Commissioner within ten (10) d			
repo	α. Τ. Λ	1	-		14-702 05-14-706, 68-14-708, 68-14-709, 68-14									>				_
(J			, · ·	lon	09/2	27/2	021	1	_		_	_	\geq	2	09/2	27/2	2021
_	_			_	Charge				Date						ental Health Specialist			Date

Signature of Person In Charge

Date	Signature of	Environment
	0.9. mon e e.	

SCORE

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**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice **** Free food safety training classes are available each month at the county health department. Please call () 4232098110 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Southern Star Take-Away Establishment Number # 605199633

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 (Fahrenheit)					

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations					
Total # 2					
Repeated # 0					
45:					
53:					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Southern Star Take-Away Establishment Number : 605199633

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 Star Take-Away

Establishment Number: 605199633

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	
Additional Comments		

Additional Comments

#20 corrected.