



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

68

Establishment Name DIXIE QUEEN Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2391 AIRWAYS ☐ Temporary ☐ Seasonal
City Memphis Time in 10:55 AM AM / PM Time out 12:00 PM AM / PM
Inspection Date 04/05/2023 Establishment # 605263716 Embargoed 3
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 0

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=In 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)				
Compliance Status															COS			R			WT								
Supervision																													
1	IN	OUT	NA	NO	Person in charge present, demonstrates knowledge, and performs duties										O	O	5												
Employee Health																													
2	IN	OUT	NA	NO	Management and food employee awareness, reporting										O	O	5												
3	IN	OUT	NA	NO	Proper use of restriction and exclusion										O	O	5												
Good Hygienic Practices																													
4	IN	OUT	NA	NO	Proper eating, tasting, drinking, or tobacco use										O	O	5												
5	IN	OUT	NA	NO	No discharge from eyes, nose, and mouth										O	O	5												
Preventing Contamination by Hands																													
6	IN	OUT	NA	NO	Hands clean and properly washed										O	O	5												
7	IN	OUT	NA	NO	No bare hand contact with ready-to-eat foods or approved alternate procedures followed										O	O	5												
8	IN	OUT	NA	NO	Handwashing sinks properly supplied and accessible										O	O	2												
Approved Source																													
9	IN	OUT	NA	NO	Food obtained from approved source										O	O	5												
10	IN	OUT	NA	NO	Food received at proper temperature										O	O	5												
11	IN	OUT	NA	NO	Food in good condition, safe, and unadulterated										O	O	5												
12	IN	OUT	NA	NO	Required records available: shell stock tags, parasite destruction										O	O	5												
Protection from Contamination																													
13	IN	OUT	NA	NO	Food separated and protected										O	O	4												
14	IN	OUT	NA	NO	Food-contact surfaces: cleaned and sanitized										O	O	5												
15	IN	OUT	NA	NO	Proper disposition of unsafe food, returned food not re-served										O	O	2												

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Compliance Status															COS			R			WT								
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																													
16	IN	OUT	NA	NO	Proper cooking time and temperatures										O	O	5												
17	IN	OUT	NA	NO	Proper reheating procedures for hot holding										O	O	5												
Cooling and Holding, Date Marking, and Time as a Public Health Control																													
18	IN	OUT	NA	NO	Proper cooling time and temperature										O	O	5												
19	IN	OUT	NA	NO	Proper hot holding temperatures										O	O	5												
20	IN	OUT	NA	NO	Proper cold holding temperatures										O	O	5												
21	IN	OUT	NA	NO	Proper date marking and disposition										O	O	5												
22	IN	OUT	NA	NO	Time as a public health control: procedures and records										O	O	5												
Consumer Advisory																													
23	IN	OUT	NA	NO	Consumer advisory provided for raw and undercooked food										O	O	4												
Highly Susceptible Populations																													
24	IN	OUT	NA	NO	Pasteurized foods used; prohibited foods not offered										O	O	5												
Chemicals																													
25	IN	OUT	NA	NO	Food additives: approved and properly used										O	O	5												
26	IN	OUT	NA	NO	Toxic substances properly identified, stored, used										O	O	5												
Conformance with Approved Procedures																													
27	IN	OUT	NA	NO	Compliance with variance, specialized process, and HACCP plan										O	O	5												

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)													
Compliance Status															COS			R			WT		
Safe Food and Water																							
28	OUT	Pasteurized eggs used where required										O	O	1									
29	OUT	Water and ice from approved source										O	O	2									
30	OUT	Variance obtained for specialized processing methods										O	O	1									
Food Temperature Control																							
31	OUT	Proper cooling methods used; adequate equipment for temperature control										O	O	2									
32	OUT	Plant food properly cooked for hot holding										O	O	1									
33	OUT	Approved thawing methods used										O	O	1									
34	OUT	Thermometers provided and accurate										O	O	1									
Food Identification																							
35	OUT	Food properly labeled; original container; required records available										O	O	1									
Prevention of Food Contamination																							
36	OUT	Insects, rodents, and animals not present										O	O	2									
37	OUT	Contamination prevented during food preparation, storage & display										O	O	1									
38	OUT	Personal cleanliness										O	O	1									
39	OUT	Wiping cloths: properly used and stored										O	O	1									
40	OUT	Washing fruits and vegetables										O	O	1									
Proper Use of Utensils																							
41	OUT	In-use utensils; properly stored										O	O	1									
42	OUT	Utensils, equipment and linens; properly stored, dried, handled										O	O	1									
43	OUT	Single-use/single-service articles; properly stored, used										O	O	1									
44	OUT	Gloves used properly										O	O	1									

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Compliance Status															COS			R			WT		
Utensils and Equipment																							
45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										O	O	1									
46	OUT	Warewashing facilities, installed, maintained, used, test strips										O	O	1									
47	OUT	Nonfood-contact surfaces clean										O	O	1									
Physical Facilities																							
48	OUT	Hot and cold water available; adequate pressure										O	O	2									
49	OUT	Plumbing installed; proper backflow devices										O	O	2									
50	OUT	Sewage and waste water properly disposed										O	O	2									
51	OUT	Toilet facilities: properly constructed, supplied, cleaned										O	O	1									
52	OUT	Garbage/refuse properly disposed; facilities maintained										O	O	1									
53	OUT	Physical facilities installed, maintained, and clean										O	O	1									
54	OUT	Adequate ventilation and lighting; designated areas used										O	O	1									
Administrative Items																							
55	OUT	Current permit posted										O	O	0									
56	OUT	Most recent inspection posted										O	O	0									
Compliance Status															YES			NO			WT		
Non-Smokers Protection Act																							
57	OUT	Compliance with TN Non-Smoker Protection Act										O	O	0									
58	OUT	Tobacco products offered for sale										O	O	0									
59	OUT	If tobacco products are sold, NSPA survey completed										O	O	0									

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food 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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

04/05/2023 Signature of Person In Charge Date 04/05/2023 Signature of Environmental Health Specialist Date

**** Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> ****

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



Establishment Information	
Establishment Name:	DIXIE QUEEN
Establishment Number #:	605263716

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)
3 Compartment sink			

Equipment Temperature	
Description	Temperature (Fahrenheit)
Freezer 1	28
Freezer 2	31
Freezer 3	20
Freezer 4	33

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken tenders	Cooking	198
Wings	Cooking	203
Burger patty	Cooking	188
Sliced tomatoes	Cold Holding	60
Lettuces	Cold Holding	58
Sliced Onions	Cold Holding	58
Cole slaw	Cold Holding	61
Smoke sausage	Cold Holding	61
Cooked Wing tub 1	Cooling	83
Cooked wing tub 2	Cooling	143

Observed Violations

Total # 12

Repeated # 0

- 1: PIC could not demonstrate knowledge about the food code.
- 2: No employee illness policy on hand during inspection.
- 6: Observed employee prepare cooked wing plates. Employee then leaves station and comes back to station with the same gloves on. Employee did not wash hands or change out gloves.
- 8: Handwashing station near drive thru paper towel dispenser does not work.
- 14: Employee cell phone laying on the cutting board as sandwiches are being prepared. Also food contact surfaces are not clean.
- 18: PIC could not explain the cooling down procedure for cooked wings in a tub cooling off.
- 20: Improper cold holding temperature for tomatoes, lettuces, onions, and cole slaw.
- 35: No labeling on containers of corn meal, flour, etc.
- 38: Employees not wearing hair restraints.
- 44: Cook not properly wearing gloves. Observed cook pulling up his pants while preparing a customer order.
- 45: Food and non-food contact equipment not clean.
- 53: Establishment walls and ceiling has dust, grease, and food debris. Establishment needs a clean cleaning.

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Establishment Name: DIXIE QUEEN

Establishment Number : 605263716

Comments/Other Observations

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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.

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Establishment Number : 605263716

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

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Sources

Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:
Source Type:	Source:

Additional Comments

Given safe food donation pamphlet .