

Establishment Name

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

4375 Stage Rd. O Temporary O Seasonal Memphis Time in 12:50 PM AM/PM Time out 01:05: PM AM/PM

Embargoed 000 08/19/2022 Establishment # 605222832 Inspection Date

₩ Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required

Number of Seats 50 O Yes 疑 No

SCORE

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=
					Compliance Status	cos	R	WT	] [
	IN	OUT	NA	NO	Supervision				П
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	H
	IN	OUT	NA	NO	Employee Health				] [
2	-MC	0			Management and food employee awareness; reporting	0	0	_	П
3	寒	Proper use of restriction and exclusion		0	0	5	П		
	IN	OUT	NA	NO	Good Hygienic Practices				11
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	11
	IN	OUT	NA	NO	Preventing Contamination by Hands			11	
6	滋	0		0	Hands clean and properly washed	0	0		1 [
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 [
	IN	OUT	NA	NO	Approved Source	Approved Source			ΙL
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		$\prod$
	IN	OUT	NA	NO	Protection from Contamination			1 [	
13	黛	0	0		Food separated and protected	0	0	4	1 t
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	] [
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	

Dindie's Soul Food

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## res to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-site	du
		Compliance Status	cos		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	1
30	0	Variance obtained for specialized processing methods	0	0	<u> </u>
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	-	0	

39acr

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	涎	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure		0	- 2
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	•
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	•
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	題	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	١,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
58 Tobacco products offered for sale O O		Compliance with TN Non-Smoker Protection Act	- 100	0	
		0			
59		If tobacco products are sold, NSPA survey completed	0	0	

ost recent inspection report in a conspicuous manner. You have the right to request a h 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

08/19/2022

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

08/19/2022

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



Establishment Information				
Establishment Name: Dindie's Soul Fo				
Establishment Number #:  605222832				
NSPA Survey - To be completed if				
Age-restricted venue does not affirmatively resi twenty-one (21) years of age or older.	trict access to its buildings or	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	to submit acceptable f	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con:	spicuously posted at ev	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vent	In non-enclosed areas are	not completely remove	d or onen	-
Tens or awnings with removable sides or vent	s in non-enclosed areas are	not completely remove	a or open.	
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is p	prohibited.		
Smoking observed where smoking is prohibited	1 by the Act.			_
	of the real			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature ( Fai	renhelt)
Equipment Temperature				
Description			Temperature ( Fah	renhelt)
Food Temperature				
Description		State of Food	Temperature ( Fah	ranhalfi
Decomption		State of Food	Temperature ( Pan	ronnou.,

Observed Violations
Total # 9 Repeated # 0
Repeated # ()
34:
35:
36:
37:
45:
46:
49:
53:
55: 55:
JJ.

<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information	
Establishment Name: Dindie's Soul Food	
Establishment Number: 605222832	
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Comments/Other Observations	
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<b>11</b> :	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12:	
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27: 57: 58:	
58:	
***See page at the end of this document for any violations that co	uid not be displayed in this space.

Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Additional Comments (cont'd) See last page for additional comments.	Establishment Name: Dindie's Soul Food Establishment Number: 605222832				
Additional Comments (cont'd)	2				
	Comments/Other Observations (contra)				
	Additional Comments (cont'd)				

Establishment Information

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Establishment Name: Dindie's Soul Food							
Establishment Number #: 605222832	il de la constant de						
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							
Violation #13 was corrected. Violation #21 was corrected.							