TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Establishment Name		SOUTHERN SOCIAL - FD-SRV.						Fermer's Market Food Unit Type of Establishment Ø Permanent O Mobile)					
Address			2285 GERMANTOWN ROAD						Type of Establishment O Temporary O Seasonal										
City							Time in	02	2:5	0 F	M	A	4/P	и ті	me or	ut 03:10: PM AM / PM			
Insp	ectio	n Da	rte		03/19/202	4 Establishment #	60524937	3			Emba	rgoe	d 0	00					
Pur	pose	of In	spect		ORoutine	篇 Follow-up	O Complaint			O Pre					Cor	nsultation/Other			
Ris	Cat	egoŋ			01	3822	O 3			O 4						up Required O Yes 👯 No Number of		51	
Γ		R														to the Centers for Disease Control and Preve control measures to prevent illness or injury.	tion		
						FOODBORN	E ILLNESS RI	SK F	AGTO	ORS	AND	PU	BLIC	HEA	LTH	INTERVENTIONS			
	tin e			elgnet					ltema							ach Hem as applicable. Deduct points for category or subca)	
Ľ	Pin c	ompili	ance	_	OUT=not in complianc Compl	e NA=not applicable liance Status	NO=not observe	cos	R		Ē	recie	u on-s	ne que	ng ins	Dection Rerepeat (violation of the same code provi Compliance Status		R	WT
Ц			NA		Dosson in chaspo per	Supervision	acuiadas and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨	0	NA		performs duties	esent, demonstrates k	nowneuge, and	0	0	5		0	0	0		Proper cooking time and temperatures	0	8	5
	X	0	NA	NO		Employee Health od employee awarene	ss; reporting	0	-	5	17	0	O OUT		NO	Proper reheating procedures for hot holding Ceeling and Holding, Date Marking, and Time as	1		
3	8	0			Proper use of restric		-	0	0	<u> </u>						a Public Health Control			
4	X	0	NA	0	Proper eating, tastin	d Hygienic Practice g. drinking, or tobacco		0	0	5	19	0	00	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	高 IN		NA			yes, nose, and mouth g Contamination by	/ Hands	0	0	Ť		100	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	黛	0		_	Hands clean and pro				0	5	22		0	0	黨	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures			0	0	-		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercocked			
	風回風	OUT	NA	_		Approved Source	accessible			_	23	×	0	0		food	0	0	4
10	0	0	0		Food obtained from Food received at pro	oper temperature		0	0		24	IN O	OUT	NA	NO	Highly Susceptible Populations Pasteurized foods used; prohibited foods not offered	0	0	6
11 12	×	_	~	_		ion, safe, and unadulte vailable: shell stock tag		0	0 0	5			OUT		NO		-	<u> </u>	9
12		0 олт	O NA	•	destruction	tion from Contamin		0	0	_	25	IN O	001	NA XX		Chemicals Food additives: approved and properly used	0		
13	524	0	0		Food separated and	i protected			2		26	黛	0		<u> </u>	Toxic substances properly identified, stored, used	ŏ	0	5
14	<u>R</u>	0 0	0			es: cleaned and saniti f unsafe food, returned		0		5	27	IN O	OUT	NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and	0	0	5
<u> </u>	~	Ŭ			served			Ŭ	Ŭ	-	-	Ŭ	Ŭ	~		HACCP plan	Ŭ	Ŭ	Ŭ
				Goo	d Retail Practice	is are preventive r	neasures to co	ntro	l the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
				011	T=not in compliance		COS=corre			ar/J			1CE	3		R-repeat (violation of the same code provision)			
			_		Compl	iance Status	000-0016		R		Ĕ			_	_	Compliance Status	COS	R	WT
	8				d eggs used where r			0	0	1	4	_	UT K	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0	0	1
	9 0				ice from approved s btained for specialize	ource ed processing method	s	00	0	2	\vdash	+	- 0			and used	-	\vdash	
		OUT	_			adequate equipment for	s home combine				40	-	_			g facilities, installed, maintained, used, test strips itact surfaces clean	0	0	1
3	1	0	contr	ol			rtemperature	0	0	2		0	UT			Physical Facilities			
	23				properly cooked for I thawing methods use			0	0	1	41					I water available; adequate pressure stalled; proper backflow devices	8	8	2
	4	罴	Then		eters provided and ac	ocurate		ō	ō	1	50	0	o s	iewag	e and	waste water properly disposed	0	0	2
E	_	OUT				Identification		-			51	_				es: properly constructed, supplied, cleaned	0	0	1
Ľ	5	O OUT	Food	l prop		container; required rec Feed Contamination		0	0	1	53		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
	6	-	Insec	ts. ro	dents, and animals n		in .	0	0	2	54	_	-			entilation and lighting; designated areas used	0	0	1
F,	7	-	_	-		g food preparation, sto	race & disclay	0	0	1		+	UT			Administrative Items			
	8				leanliness	g roos proportional, ore	rege a archief	0	0	1	54			Jurrent	pern	nit posted	0	0	
	9	Ó	Wipi	ng clo	ths; properly used an	nd stored		0	0	1	54	_	_		-	inspection posted	0	0	0
Ľ	0	OUT	Was	hing fi	ruits and vegetables Proper	Use of Utensils		0	0	1	H	_	-	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
	1	0			nsils; properly stored				0		57					with TN Non-Smoker Protection Act	0	0	
	23	8	Uten	sils, e	quipment and linens; (single-service article	; properly stored, dried es; properly stored, us	, handled		0	1	54	5				ducts offered for sale oducts are sold, NSPA survey completed	0	0	0
_					ed properly	es, property solido, us			ŏ			~			oo pr	every are only into a built of completed	10		
																Repeated violation of an identical risk factor may result in revo			
					recent inspection repor	t in a conspicuous mann	er. You have the rig	ht to r	eques							e. You are required to post the food service establishment permission within ten (10) day			
repo	n, T	7	Pettio	ns (8)-		-708, 68-14-709, 68-14-71						1			_				
		-		· /										$\sim \sim$					0004
<	ŀ	T		0	Al		03/1	.9/2	024	1	(/	Y	1Z	4	An	03/1	19/2	2024
Sig	natu	re of	Pers	on In	Charge		03/1	.9/2		1 Date	Sig	Inatu	re of	Envi	onme	antal Health Specialist	03/1	19/2	Date

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	nth at the county health department.	RDA 629
1192201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	HDH 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.	
	L

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 4

Repeated # 0 34: Missing thermometers in cooling units. Please provide.

42: Clean utensils improperly stored.

45: Ovens need cleaning.

54: Missing light covers in dishwashing area.

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Comments/Other Observations	
1: 2: 3:	
4: 5: 6: 7:	2
8: 9: 10:	
11. 12: 13: 14: Violation has been corrected.	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Violation has been corrected. 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:	
21: 22: 23: 24: 25:	
26: 27:	

***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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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