TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NO																				
Establishment Name					STIX (Food Svc) 4680 Morchapts Park) /	7				
Establishment Name Address		me	Type of Establishment Mobile 4680 Merchants Park O Temporary O Temporary O Seasonal] -	Ŧ	'						
City	055				Collierville Time in 03:00 PM AM / PM Time out 03:15; PM AM / PM															
Inspe		~ Di	ato.		02/06/2023 Establishment # 605219468 Embergoed 000															
Purp					ORoutine	Follow-up	O Complaint			- O Pr			-		Cor	nsuitation/Other				
Risk					O 1	822	03			04				Fo	llow-i	up Required O Yes	氨 No Numb	er of Seat	s 18	80
		R	isk													to the Centers for Dise control measures to pre	ase Control and Pr	eventio		
						FOODBOR	NE ILLNESS RI	SK F	ACT	ors	AND	PU	BLIC	HEA	LTH	INTERVENTIONS				
IN-	in c	(Cr ompli		algas		 (IR, OUT, RA, RO) for one of the second secon	NO=not observe		lie ne							ach Item as applicable. Ceduc pection R=repeat (v	iolation of the same code		y.)	_
F		010	NA	NO	Comp	liance Status Supervision		COS	R	-	F	_				Compliance Stat Cooking and Reheating			S R	WT
\rightarrow		001	-	140		esent, demonstrates i	mowledge, and	0	0	5		IN	OUT		NO	Control For Safe	ty (TCS) Foods			
H	IN	OUT	NA	NO	performs duties	Employee Health				-		<u>凛</u> 0				Proper cooking time and tem Proper reheating procedures				5
2 3		0			Management and fo Proper use of restric	od employee awarene tion and exclusion	ess; reporting	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, De a Public He	•••			
	IN	OUT	NA	NO	Geo	d Hygionic Practice						0	0			Proper cooling time and temp	perature	- 0	0	
	×	0		0	No discharge from e	g, drinking, or tobacci eyes, nose, and mouth	1	0	0	5	20		0	0		Proper hot holding temperatu Proper cold holding temperat	ures	0) 0) 0	ה ה
	IN K	OUT O	NA	NO O	Preventin Hands clean and pr	g Contamination b operly washed	y Hands	0	0		21	80	0	0 笑		Proper date marking and disp Time as a public health contr		rds O		
	×	0	0	0	No bare hand conta alternate procedure	ct with ready-to-eat fo s followed	ods or approved	0	0	5		IN		NA	-	Consumer			10	
	IN	OUT	NA	NO		properly supplied and Approved Source	accessible	0		2	23		0			Consumer advisory provided food		^{6d} 0	0	4
9 10	S O	0	0	2	Food obtained from Food received at pre-			0			24	IN	OUT	NA 🐹		Highly Suscepti		-	0 0	
11 12	8 0	0 0	**	0		ion, safe, and unadult vailable: shell stock ta		0	0	5	-	O IN	0		_	Pasteurized foods used; prof		0	10	°
H	IN	OUT	NA	NO	destruction Protoct	tion from Contamin	ation	-	•	_	25	0	0			Food additives: approved an		- 10	To	
		00		-	Food separated and Food-contact surface	i protected es: cleaned and sanit	ized	00	0	4	26	<u>実</u> IN		r na	NO	Toxic substances properly id Conformance with A			ō	1°
15	_	0	-			f unsafe food, returne		0		2	27	0	0	黨		Compliance with variance, sp HACCP plan		0	0	5
				Good		a are preventive	mensures to co	atro	l the	inte	-	tion		atho		, chemicals, and physic	al objects into fee		_	—
				_						ETAI						, energiane paper				
	_			00	T=not in compliance Compl	iance Status	COS=corre	cted o		during						R-repeat (violati Compliance Str	on of the same code provis		S R	wT
28		OUT		eurize	Safe F ed eggs used where r	ood and Water		0		1			UT	lood ar	vd so	Utensils and Equi nfood-contact surfaces clean			-	=
29		0	Wab	er and	lice from approved s		s	0	0 0	2	F	-	<u> </u>	constru	cted,	and used			-	+
		OUT			Food Tem	perature Control				_		_	_			g facilities, installed, maintain ntact surfaces clean	ed, used, test strips	0	-	
31		0	cont	rol		adequate equipment f	or temperature	0	0	2	4	0	UT			Physical Facilit		0		
32					properly cooked for thawing methods use			8	0			_				water available; adequate pr stalled; proper backflow device			8	
34	-	O OUT	Ther	mom	eters provided and a Food	courate		0	0	1		_				waste water properly dispose is: properly constructed, supp		0		
35	-	×	Food	d prop		container; required re	cords available	0	0	1		_				use properly disposed; facilitie		0		
		OUT				Feed Contaminati	on					_	-			lities installed, maintained, an		0	_	
36	-		-		dents, and animals r			0	0	2	5	-	-	Adequa	de ve	ntilation and lighting; designal		0	0	1
37	_				ation prevented durin	g food preparation, st	orage & display	0	0	1	6		UT Ř	Current	norm	Administrative in nit posted	ems	$ \rightarrow $	0 0	
- 39	-	26	Wip	ng clo	ths; properly used an			0	0	1						inspection posted		0	0 0	न ° ।
40	_	OUT				Use of Utensils		0								Compliance Sta Non-Smokers P	rotection Act		-	D WT
41	_	_			nsils; properly stored equipment and linens	; properly stored, drie	d, handled	8	8			8				with TN Non-Smoker Protecti ducts offered for sale	on Act		8	•
43	_				a/single-service article ed properly	es; properly stored, us	ied	8	8	1	5	9	1	ftobac	co pri	oducts are sold, NSPA surve	/ completed	0	0	1
																Repeated violation of an identic				
mann	er a		st the	most	recent inspection report		ner. You have the rig	ht to r	eques							e. You are required to post the filling a written request with the C				
	_	Þ	K	Y	HY	11	02/0			3		1	Z	- (7	1 11.		02	/06/	/2023
Sign	atur	re of	Pers	son In	Charge	\sim	02/0		_	Date	Si	, Jaarl	ire of	Envin	onme	that Health Specialist				Date
							7								·	ealth/article/eh-foodservic	e ****			
PH-2	H-2257 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 9012229200 to sign-up for a class.											onth					RDA 629			

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 62
(Net: 0-15)	Please call () 9012229200	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: STIX (Food Svc) Establishment Number # 605219468

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								
Decoription	Temperature (Fahrenheit)							

ecoription	State of Food	Temperature (Fahrenheit

Total # 7 Repeated # ()

35: Unlabeled food in coolers

37: Uncovered food in cooler. Food should be stored at lease 6 inches off the floor. Please keep buckets of food off floor.

39: Wiping cloths stored on cutting boards. Please place in sanitizer bucket.41: Ice scoop was sitting on rack at drink machine. Please place in scoop holder, place in ice with handle up or place in container. Scoop in seasoning containers handles are touching the season. Handle should not touch food.44: The same gloves employee used to handle raw shrimp and raw beef were

used to handle ready to eat food. Please change gloves in between handling raw food and ready to eat food.

54: Light bulb under ventilation hood is blown out

55: Permit is current.

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Comments/Other Observations

1: 2: 3: 4: 5:

:				
:				
10	this document for any violation	and that could not be die	loved in this second	

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 Name: STIX (Food Svc)

Establishment Number : 605219468

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		

Violation #8 was corrected. Violation #13 was corrected. Violation #21 was corrected. Violation #26 was corrected.

Oner paid for food permit.