

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **DIXIE QUEEN** Permanent O Mobile Establishment Name Type of Establishment 1884 GERMANTOWN PKWY O Temporary O Seasonal Address Cordova Time in 11:25; AM AM / PM Time out 12:40; PM AM / PM City 01/18/2023 Establishment # 605257437 Embargoed 000 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 60 Risk Category Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	d		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health	-		
2	300	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		0	Hands clean and properly washed	0	0	
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			ood in good condition, safe, and unadulterated		0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

Compliance Status				COS	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	X	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	*	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	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	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	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	
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
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	0	Insects, rodents, and animals not present	0	0	:
37	885	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	_
	OUT	Proper Use of Utensils	-	_	
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	0	
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	-
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	3%	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting; designated areas used	0	0	,
	OUT	Administrative Items	П		
55	嶷	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- XX	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

picuous manner. You have the right to request a h 709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

nature of Person In Charge

01/18/2023

Date Signature of Environme

01/18/2023

\*\*\*\* 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. PH-2267 (Rev. 6-15) RDA 629 ) 9012229200 Please call ( to sign-up for a class.

Date

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



## Establishment Information

Establishment Name: DIXIE QUEEN
Establishment Number #: [605257437]

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 wenty-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.	
Sarage 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.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	_

Warewashing Info							
Machine Name Sanitizer Type PPM Temperature ( Fahrenhe							

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Refrigerator	38			
Refrigerator #2	34			

State of Food	Temperature ( Fahrenheit
Cold Holding	39
Cooling	120
Cooking	180
Cold Holding	39
Cold Holding	41
Hot Holding	176
Hot Holding	186
Cold Holding	39
	Cold Holding Cooling Cooking Cold Holding Cold Holding Hot Holding Hot Holding

Observed Violations	
Total # 13	
Repeated # 0	
6: Observed employee switch stations without washing their hands.	

- 13: Uncovered eggs stored above meat. Ensure the eggs are stored at the bottom in the cooler.
- 18: Chicken under the cool down process. No knowledge or documentation present. Chicken cannot be stored in the cooler until the temperature has reached 135°F (uncovered). Once it has reached 135°F the chicken can be stored in the cooler and must go from 135°F-70°F within two hours. Check the temperature of the chicken again and ensure the chicken goes from 70°F-41°F
- and below within the next four hours. The process is done in 6 hours. 34: Thermometer for the walk in cooler and freezer are missing.
- 35: Provide labels for unmarked containers with food items inside.
- 37: Personal items stored in the food storage.
- 42: Pots and pans should be stored upside down unless a lid is present.
- 45: Ice cream freezer, refrigerator near the ice freezer, and walk in freezer need to be defrosted. Ice build up present.
- 51: No soap in the mens restroom. Mens restroom floor needs to be cleaned. Womens restroom floor needs to be cleaned.
- 52: Observed the dumpster gate open and cardboard boxes + trash present in the dumpster area.
- 53: Kitchen floors and floors with the cooler/freezer need to be cleaned.
- 54: Observed dirty ceiling tiles in the lobby area.
- 55: Post the current permit. Please contact the permit office, fees are due.

Additional information provided on a separate 216 form.

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

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



Establishment Information						
stablishment Name: DIXIE QUEEN						
stablishment Number: 605257437						

Comments/Other Observations	
Comments/Other Observations  1: PIC did demonstrate knowledge.  2: 3: 4: 5: 7: 8: 9: Food is obtained from PFG. 10: 11: 12: 13: 14: 15: 16: 17: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: 1: 1: 11: 12: 13: 14: 15: 16: 16: 17: 19: 19: 19: 19: 19: 19: 19: 19: 19: 19	
5: 7: 8: 9: Food is obtained from PFG.	
10: 11: 12: 13:	
14: 15: 16: 17:	
19: 20: 21: 22:	
23. 24: 25: 26: 27:	
57: 58: 1: 2: 3: 4: 5:	
3: 4: 5:	

## Additional Comments

See last page for additional comments.

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

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

comments/Other Observations (cont'd)		
dditional Comments (cont'd)		
ee last page for additional comme	ents.	

Establishment Information

Establishment Information			
Establishment Name: DIXIE QUEEN			
	5257437		T.
Sources			
Source Type:	Food	Source:	PFG
Source Type:		Source:	
Additional Comments			
*Provided safe food donation brochure.  Due to critical violations present, a follow-up is scheduled in 10 days. Contact Niani Williams at 901-483-7515 with any questions.			