

**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 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

Description	Temperature (Fahrenheit)
Refrigerator	38
Refrigerator #2	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	39
Chicken Wings	Cooling	120
Chicken Wings	Cooking	180
Tomatoes	Cold Holding	39
Cheddar Cheese SLICED	Cold Holding	41
Chilli	Hot Holding	176
Nacho Cheese	Hot Holding	186
Meat sliced	Cold Holding	39

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.

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: DIXIE QUEEN

Establishment Number : 605257437

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:

2:

3:

4:

5:

***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.

Establishment Information

Establishment Name: DIXIE QUEEN

Establishment Number : 605257437

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

See last page for additional comments.

Establishment Information

Establishment Name: DIXIE QUEEN

Establishment Number #: 605257437

Sources

Source Type: Food

Source: PFG

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

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.