TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

ALC: NOT	No.	714															
Establishment Name SOUTHERN SOCIAL - FD-SRV.								Tur	a of i	Eetabl	ishme	O Fermer's Market Food Unit ent © Permanent O Mobile	L				
Address 22					2285 GERMANTOWN ROAD Type of Establishment O Temporary O Seasonal												
City	,				Time	in 02	2:5	5 F	M	A	M/P	м ті	me o	ut 03:45: PM AM / PM			
Insp	xecti	on Da	ste		02/23/2023 Establishment # 6052493	73			Embe	- irgoe	d 0)					
			spec		Routine O Follow-up O Complain			O Pr			-		Cor	nsultation/Other			
Risi	k Ca	tegor	у		O1 X2 O3			O 4				Fo	ollow-	up Required O Yes 🕱 No Number of S	Seats	51	
Γ		R	isk		ors are food preparation practices and employe contributing factors in foodborne illness outbrea									I to the Centers for Disease Control and Prever			
					FOODBORNE ILLNESS	isk F	ACT	ORS	AND	PU	BLIC	HEA	штн	INTERVENTIONS			
	tin c	(C) compli		engles	ted compliance status (IK, OUT, NA, NO) for each sumbered life OUT=not in compliance NA=not applicable NO=not observed		ltem							ach tiom as applicable. Deduct points for category or subcat pection Rerepeat (violation of the same code provis			
Ē	_	omps	ance	_	Compliance Status	_	R	and the local division of the local division	Ē	100.00		ne our	ng int	Compliance Status		R	WT
Щ			NA	NO	Supervision Person in charge present, demonstrates knowledge, and					IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	篇 IN	0	NA	NO	performs duties Employee Health	0	0	5) (1) (1) (1) (1) (1) (1) (1) (1) (1) (1	8	0 14		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
	X	0		1 110	Management and food employee awareness; reporting	_	0	5	l"	IN		NA		Cooling and Holding, Date Marking, and Time as	Ľ	-	
3	笑 IN	0	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	Ľ	19	0	0	No.		Public Health Centrol Proper cooling time and temperature	0		
4	X	0	nun	0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	8		Proper hot holding temperatures	0	0	
5	XX IN		NA	0 NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	Ľ		25	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	邕	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5		0	0	×		Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	Ļ		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooked			
	IN	OUT	NA	NO	Approved Source				23	~~	0	0		food	0	0	4
10	黨黨	0	0	0	Food obtained from approved source Food received at proper temperature	8			-	IN	OUT	NA	NO	Highly Susceptible Populations	0		
11	X	0		_	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0			Pasteurized foods used; prohibited foods not offered	0	0	•
12	0 IN	0	X	0 NO	destruction	0	0	Ц	25	IN O	OUT	NA XX	NO	Chemicals Food additives: approved and properly used	0		
13	2	000	0		Food separated and protected		0		26	嵐	0		·	Toxic substances properly identified, stored, used	ŏ	ŏ	5
14	24	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	10000	Conformance with Approved Precedures			
	-	~			Proper disposition of unsafe food, returned food not re-		-		27	~		-		Compliance with variance, specialized process, and	~		
15	鶑	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	実		Compliance with variance, specialized process, and HACCP plan	0	0	5
15	奠	0					0	2				_		HACCP plan	0	0	5
15	<u>ģ</u>	0		God	served od Retail Practices are preventive measures to o	contro	O I the	2 intr	oduc	tion	of p	atho		HACCP plan	0	0	5
15	义	0		God	served A Retail Practices are preventive measures to o Trnot in compliance COS=cos Compliance Status	contro COC	O I the	2 intro	oduc	tion AC	of p TICE	atho		R-repeat (violation of the same code provision)			5 WT
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PH-2267 (Rev. 6-15)	Free food safety training cla	asses are available each mor	RDA 62	
(Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	nue de

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: SOUTHERN SOCIAL - FD-SRV. Establishment Number #: 605249373

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
Dish machine								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler	36
Reach in coolers	40
Reach in freezers	0
Walk in cooler	41

Food Temperature	od Temperature					
Description	sta	ate of Food	Temperature (Fahrenheit)			
Milk	Co	old Holding	40			
Dessert	Co	old Holding	40			

Observed Violations

Total # 6

Repeated # 0

34: Make sure all reach in coolers / freezers have thermometers

37: Provide a container with a lid for the opened bag of grits on shelf in kitchen

43: Keep the to go containers stacked right side down on shelf in kitchen

45: Replace the cutting boards too many grooves in them

47: Wipe down top, area of dishmachine

52: Keep the sliding door to the dumpster closed

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: SOUTHERN SOCIAL - FD-SRV. Establishment Number : 605249373

Comments/Other Observations		
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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: SOUTHERN SOCIAL - FD-SRV. Establishment Number : 605249373

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: SOUTHERN SOCIAL - FD-SRV. Establishment Number #: 605249373

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			

Left safe food donation leaflet , etc