



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
67

Establishment Name: AMERICAN DELI
Address: 5849 SUMMER AVE
City: Memphis
Inspection Date: 10/25/2023
Time in: 03:00 PM
Time out: 04:45 PM
Risk Category: 03
Number of Seats: 30

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: Shelby B.
Date: 10/25/2023
Signature of Environmental Health Specialist: [Signature]
Date: 10/25/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: AMERICAN DELI
 Establishment Number #: 605311930

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)
3 compartment sink	Bleach		

Equipment Temperature

Description	Temperature (Fahrenheit)
Cold holding table	36
Walk in cooler	41

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Peas & carrots	Cold Holding	40
Chicken wings	Hot Holding	141
Chicken strips	Hot Holding	142
Chicken wings	Hot Holding	121
Rice	Hot Holding	55
Raw chicken	Cold Holding	46
Boneless chicken	Hot Holding	97
Lettuce	Cold Holding	46
Tomatoes	Cold Holding	46
Philly steak	Cooking	190
Raw shrimp	Cold Holding	36

Observed Violations

Total # 10

Repeated # 0

- 1: The lady that works the front during morning shift and the young lady that works evenings are train for front counter. They do not understand the day to day operations of the kitchen.
- 4: Employee took a sip of water from water bottle. You can only drink from a cup with a lid and a straw in kitchen. Can not drink on line.
- 11: The ends of Slice American cheese was harder on the ends and was darker than the rest of the cheese. PLEASE keep food covered/closed. Cheese was discarded
- 13: Container of Raw fish is stored over container of lettuce in prep cooler.
- 21: Rice was cooked on yesterday but was not date marked. Food can be held for 7 days and discarded date must be marked on food.
Ex: 10/25-10/31 or 10/31.
- 26: Spray bottle stored near chemicals does not have a label. Please label all toxic chemicals.
- 35: Unlabeled containers of food. (Tomatoes,fish,chicken,lettuce,mushrooms)
- 37: Uncovered containers of raw chicken ,container of raw fish,Cooked rice,mushrooms,raw ground beef patty, and raw sausage.
- 38: Employees are not wearing hair restraint while handling food.
- 46: Sanitizer test strips are not available



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Comments/Other Observations

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18: Establishment does cool food down for further use. I ask chef how do they cook their rice? He said once they remove it from rice cooker they put in a plastic tub then place in walk in cooler.

***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: Food Source: Gordon food

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Container of Raw chicken was sitting on counter for 10 minutes (temperature is 46). I had employee but chicken back in cooler. Fried boneless chicken was sitting on counter for 1 hour (temperature is 97 degrees F.) I had employee discard chicken. over 10 bags of French fries has been sitting out over 1 hour (temperature is 37 degrees F) i had employees put fries back in refrigerator.

Food can not sit on counter. Food has to be hot held (135 degrees F or above) or cold held (41 degrees or below). I inform person in charge of this.

Person in charge must be knowledgeable of the kitchen not just the front register.

Cooling Method :

The cooling process does not start until food reaches 135 degrees F. Once food reaches 135 degrees F, you have 2 hours to get food to 70 degrees F. If food does not reach 70 degrees F within 2 hours, you must reheat food to 165 degrees f or discard food. Then you will start the cooling process over if you choose to reheat food. Once food reaches 70 degrees F ,then you have 4 hours to get food to 41 degrees F.

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