

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Number of Seats 30

AMERICAN DELI Remanent O Mobile Establishment Name Type of Establishment

5849 SUMMER AVE O Temporary O Seasonal

Memphis Time in 03:00 PM AM / PM Time out 04:45: PM AM / PM City

10/25/2023 Establishment # 605311930 Embargoed 5 Inspection Date O Follow-up

Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other Risk Category О3 04 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 observ	red		
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	斑			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN		NA	NO	Employee Health			
2	DK.	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	0	286		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1 1
11	0	26			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	100	0		Food separated and protected	0	0	4
14	×	0	0		ood-contact surfaces: cleaned and sanitized		0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	1
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	0	25	0	0	Proper date marking and disposition	0	0	1
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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

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

L PRACTICES

			G00		
		OUT=not in compliance COS=com Compliance Status	COS		
	TOUT		000	I.K.	
28	0		-		1
29	18	Pasteurized eggs used where required Water and ice from approved source	10	0	_
30	8	Variance obtained for specialized processing methods	8	8	H
30	OUT	Food Temperature Control			_
	001		_	_	_
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	1
34	0	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	338	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	10	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment		_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ि	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of the

> 10/25/2023 Date Signature

10/25/2023

Date

**** 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.

SCORE

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 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.	Т
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.	\vdash
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 (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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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: AMERICAN DELI
Establishment Number: 605311930
Comments/Other Observations
2: 3: 5: 6: 7: 8: 9: 10: 12: 14: 15: 16:
5:
6:
7:
8:
9: 10:
10. 12·
14 [.]
15:
16:
17 :
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.
20·
22:
 23:
24:
19: 20: 22: 23: 24: 25:
27: F7:
57: 58:
30.
***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 Name: AMERICAN DELI	
Establishment Number: 605311930	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

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Source Type: Food Source: Gordon food

Source Type: Source:

Source Type: Source:

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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.

Skylar bunkley@yahoo.com