



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name: Big Al's Deli
Address: 1828-A 4th N. Ave.
City: Nashville
Inspection Date: 05/15/2024
Time in: 12:50 PM
Time out: 01:55 PM
Risk Category: 03
Number of Seats: 16

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 columns: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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 columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: [Signature] Date: 05/15/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/15/2024

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Big Al's Deli  
 Establishment Number #: 605228832

**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	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
White fridge	41
3door reach in cooler	41
True drink cooler	37
Pepsi drink cooler	41

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Mashed potatoes in warmer	Hot Holding	148
Rice jambalaya in warmer	Hot Holding	150
Beans and bacon in warmer	Hot Holding	159
Collard greens in warmer	Hot Holding	167
Green beans in warmer	Hot Holding	155
Herb chicken in warmer	Hot Holding	140
Sliced tomatoes at room temp	Cold Holding	70
Leafy greens at room temp	Cold Holding	71
Coleslaw in cooler	Cold Holding	42
Cooked ground beef in cooler	Cold Holding	40
Whole milk in cooler	Cold Holding	41
Cut raw potatoes in cooler	Cold Holding	43

## Observed Violations

Total # 10

Repeated # 0

13: Observed multiple individual raw shelled eggs stored on top of produce in white fridge. Corrective Action: removed and stored on bottom shelf away from Ready To Eat Foods.

20: Multiple tcs foods that require refrigeration such as sliced tomatoes and container leafy greens are stored in storage cooler at room temp reading 70F. Corrective Action: embargo and train only store non TCS foods in broken cooler that is used as storage.

21: Observe large container of cooked baked beans made 4-30-24. Corrective Action: embargo

43: Observed single use ramekin used as scoop and stored inside container of coleslaw in true cooler.

46: No visible chlorine sanitizer test strips provided for 3 compartment sink.

47: Interior shelving of all coolers observed dirty with brown residue.

53: Exterior of kitchen equipment such as stove ovens fridge all observed dirty with food buildup.

53: Excess frozen condensation buildup observed throughout interior kenmore freezer.

53: Bottom portion of turbo air cooler observed in poor repair coming off it.

55: Current permit not posted.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Person in charge knowledgeable of foodborne illness symptoms with none reported sick.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Not observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: See temp.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Require no smoking sign.
- 58:

\*\*\*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.***

**Establishment Information**

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**Sources**

Source Type: Water Source: Municipal

Source Type: Food Source: Aldis

Source Type: Food Source: Kroger

Source Type: Food Source: IWC

Source Type: Source:

**Additional Comments**