TENNESSEE DEPARTMENT OF HEALTH

			D		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT							ON REPORT	SCO	RE						
Esta	هند) bish	imen	t Nan		Big Al's Deli O Farmer's Market Food Unit						O Fermer's Market Food Unit	5.		7						
Address											O Temporary O Seasonal									
City	033				Nashville		Time in	12	^{.5}	0 F	PM			м ть		ut 01:55; PMAM / PM				
		-			05/15/202	24_Establishment#						_			ne or	<u> </u>				
		n Da						2		_	Embe		a =						_	
			spect		Routine	O Follow-up	O Complaint			_	elimin	ary				nsuitation/Other			16	
Risk	Cat	egon R			O1	paration practices	O3 and employee	beha		04	et c	omn	nonh			up Required XX Yes O No Nur I to the Centers for Disease Control and	nber of Se Preventi	ats on	10	
						tors in foodborne ill	iness outbreak	s. P	ublic	: He	aith I	inte	rven	tions	are	control measures to prevent illness or in				
		(Ma	rik de	elgnet	ed compliance statu											INTERVENTIONS ach liom as applicable. Deduct points for category o	r subcateg	ery.)		
IN	in co	ompili	ance			NA=not applicable	NO=not observe		_		S=co	recte	d on-s	site duri	ng ins	spection R=repeat (violation of the same co				
⊢	IN	οuπ	NA	NO	Comp	Supervision		cos	R	WT						Compliance Status Cooking and Reheating of Time/Tempera		:05	R	WT
\rightarrow		0	~	no	Person in charge p	resent, demonstrates k	nowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods				
			NA	NO	performs duties	Employee Health		-		-		0	0		춣	Proper cooking time and temperatures Proper reheating procedures for hot holding		응	응	5
2	X	0				food employee awarene	ess; reporting		0	5	Ë	IN	оит			Cooling and Holding, Date Marking, and Ti		- 1	- 1	
		0	NA		,	iction and exclusion of Hygionic Practice		0	0	·	18	0	0	0		Public Health Control Proper cooling time and temperature		<u></u>	<u></u>	
4	20	0	nu-A			ing, drinking, or tobacco		0	0		19	12	0	0	õ	Proper hot holding temperatures		8	0	
			NA	-		eyes, nose, and mouth ng Contamination b		0	0	<u> </u>	20	8		8		Proper cold holding temperatures Proper date marking and disposition		8	8	5
	×	0	10-1	0	Hands clean and p	roperly washed		0	0		22	o	õ	X		Time as a public health control: procedures and re		-	0	
	鬣	0	0	0	No bare hand conta alternate procedure	act with ready-to-eat for es followed	ods or approved	0	0	°		IN	OUT		-	Consumer Advisory		-	-	
8		ᇮ	NA	NO	Handwashing sinks	s properly supplied and Approved Source	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and underco food	oked	0	0	4
	黨				Food obtained from	n approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations		-	-	
10 11		8	0	×		ition, safe, and unadulte		0	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offer	ed	<u>ہ</u>	0	5
	_	0	×	0	Required records a destruction	wailable: shell stock tag	gs, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
		оит Ц	NA	NO	Protect Food separated an	tion from Contamin	ation	0		_	25	0	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used		8	श्ल	5
		õ				ces: cleaned and saniti	zed		ŏ		20	IN		NA	NO	Conformance with Approved Procedur		<u> </u>	<u> </u>	
15	2	0			Proper disposition served	of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized process, an HACCP plan	nd	0	0	5
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into fo	ods.			
								600					_		_					
				00	not in compliance	liance Status	COS=corre	cled or		during						R-repeat (violation of the same code pro Compliance Status		Teor	<u>в</u> Т	WT
		OUT				Food and Water						0	UT			Utensils and Equipment		.00	~ 1	
2					d eggs used where ice from approved				00		4	5 (infood-contact surfaces cleanable, properly design and used	ed,	0	0	1
3	>		Varia		btained for specials	zed processing method mperature Control	15	ŏ	ŏ	ĩ	4	6 1	-			g facilities, installed, maintained, used, test strips		0	0	1
3			_	er coo		adequate equipment f	or temperature	0	0	2	4	7 1	1 K	Vonfoo	d-con	ntact surfaces clean		•	0	1
3		-	Contr		properly cooked for	r hat habing			0	1	4		OUT Physical Facilities O Hot and cold water available; adequate pressure			0		2		
3	_				thawing methods us				ŏ	1	4	_	-			stalled; proper backflow devices			허	2
3	_	-		mome	eters provided and a			0	0	1	5	_	-			waste water properly disposed			<u> </u>	2
3	_	оит О		Incon		I identification	oords available	0	0	1	5	_				es: properly constructed, supplied, cleaned use properly disposed; facilities maintained	_	_	0 0	1
-		OUT		. prop		f Food Contamination		-			5		-	-		lities installed, maintained, and clean			 	1
3	_	-	Insec	ts, ro	dents, and animals			0	0	2	5	-+-	_			intilation and lighting; designated areas used			0	1
3	7	0	Cont	amina	ition prevented duri	ng food preparation, sto	orage & display	0	0	1		0	UT			Administrative items				
3	_				leanliness			0	0	1	5					nit posted		0	o	0
3	_				ths; properly used a ruits and vegetables				8	1	5	6 (0 1	nost re	cent	Compliance Status		O		WT
		OUT			Proper	Use of Utensils										Non-Smokers Protection Act				
4	2	0	Uten	sils, e	nsils; properly store quipment and linen	s; properly stored, dried	d, handled	0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		8	ð	0
4		\geq	Singl	e-use	/single-service artic ed properly	cles; properly stored, us	ed	0	8	1	5	9	H	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
_						1														

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-716, 4-6-329.

Old Le a Da	N - 05/15/2024		05/15/2024
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
Ad	ditional food safety information can be found on our	website, http://tn.gow/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	RDA 62	
(19220) (1001. 0-10)	Please call () 6153405620	to sign-up for a class.	100 020

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

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				
Decoription	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		

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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big Al's Deli

Establishment Number : 605228832

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering guestions 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.

Establishment Information

Establishment Name: Big Al's Deli

Establishment Number : 605228832

Comments/Other Observations (cont'd)

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

Establishment Information						
Establishment Name: Bi	g Al's Deli					
Establishment Number #:	605228832					

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