

Establishment Name

15 寒 0

ature of Person In Charge

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit AMERICAN DELI Permanent O Mobile Type of Establishment 3543 S MENDENHALL RD

O Temporary O Seasonal Address Memphis

Time in 02:25 PM AM / PM Time out 03:00; PM City 04/23/2024 Establishment # 605249365 Embargoed 000 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 76 Risk Category **O**3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting		0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated		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	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	909	0			Proper disposition of unsafe food, returned food not re-	0	0	2

_					Compliance Status	COS	K	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	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	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	×	0			Toxic substances properly identified, stored, used	0	0	٥
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s, chemicals, and physical objects into foods.

0 0 2

		OUT=not in compliance COS=con	ected or	1-6/50	άı
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
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	Г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	•
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	326	Contamination prevented during food preparation, storage & display	0	0	,
38	0	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	
42	35	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-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	窳	Hot and cold water available; adequate pressure	ा	0	- 2
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

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

04/23/2024

Date Signature of Environmental Health Specialist

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.

04/23/2024

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: AMERICAN DELI Establishment Number #: |605249365

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.	No
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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)		

Equipment Temperature				
Description	Temperature (Fahrenheit)			

Shredded lettuce Leafy lettuce Sliced tomatoes	Cold Holding Cold Holding	40 41
_		41
Sliced tomatoes		41
	Cold Holding	40
Sliced turkey	Cold Holding	39

Observed Violations

Total # 14

Repeated # ()

- 36: Gnats are presents in the facility and on the fly traps. Please ensure periodic extermination to maintain pest control .
- 37: Uncovered meats are present in the cold holding cooler. Please cover all food as while in storage to prevent contamination.
- 42: A frying is left in the deep fryer. Please properly store all utensils when not in use.
- 45: The walk in cooler Has an odor and black residue present. Please safely remove all foods, wash, rinse, and sanitize.
- 45: The can opener has black residue present. Please wash rinse and sanitize.
- 46: No test strips are present for the three compartment sink. Please provide test strips and maintain sanitizer levels between 50–100 ppm when in use.
- 48: No hot water is present at the counter hand washing sink. Please ensure that hot and cold water under pressure are present at all times.
- 49: The men's restroom faucet is loose. Please repair the faucet.
- 51: No paper towels are and a hose is present in the Women's restroom . No covered receptacles are present. Please ensure that the restroom is supplied at all times, and remove the hose.
- 51: The Men's toilet and urinal have lime present. Please remove the lime.
- 52: The dumpsters doors are open and irregular trash is present on the ground. Please ensure that the doors and leads are closed at all times. Please remove all trash.
- 53: The Women's restroom ceiling is damaged. Please repair the ceiling.
- 53: Ceiling tiles are stained or damaged throughout the facility. Please replace the ceiling tiles.
- 53: A hole is in the wall of the hallway. Please repair the wall.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information

Establishment Name: AMERICAN DELI



Comments/Other Observations	
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10. 1 ·	
LT.	
LZ. 12.	
L4: (IN) All food contact surfaces of equipment and utensils cleaned	and capitized using approved methods
14. (IIV) All 1000 contact surfaces of equipment and dtensils cleaned	and samuzed using approved methods.
Please consider alcohol wipes to do a final check on cleaning the ice	machine.
15.	
16 [.]	
15: 16: 17: 18:	
18·	
L9:	
20: All cold holding foods are below 41°F. Please consider metal con	tainers and lids to help maintain the temperatures at
all times	
21.	
22·	
93·	
24·	
95·	
26: (IN) All noisonous or toxic items are properly identified, stored, a	nd used
21: 22: 23: 24: 25: 26: (IN) All poisonous or toxic items are properly identified, stored, a 27:	
27: ` 57: Please provide no smoking signs at the entrance of your establis	hment
3.	
3: 7:	

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: 605249365		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

Establishment Information	
Establishment Name: AMERICAN DELI	
Establishment Number #: 605249365	Ī
Sources	
Sources	
Source Type:	Source:
Additional Comments	
All priority violations have been corrected for the follo	w up inspection.