# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	in line		A. C.											O Fermer's Market Food Unit	<b>(</b>	1	
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Address 2424 Nolensville Pk							_					O Temporary O Seasonal					
City Nashville Time in				12	2:3	2 F	PM	A	M/P	м ті	me o	л <u>12:50: РМ</u> АМ / РМ					
Inse	spection Date 05/16/2024 Establishment # 605323449 Embargoed 0																
			spect		O Routine 御Follow-up O Complaint			– O Pr			-		0 Cor	nsuitation/Other			
		tegor			O1 122 O3			04		,				up Required O Yes 僕 No Number of S	Contr	70	
Nar	0.00	-	isk i		ors are food preparation practices and employee			* mc				y rep	ortec	I to the Centers for Disease Control and Prever			
				as c	ontributing factors in foodborne illness outbreak												
		(He	rk de	algnat	FOODBORNE ILLNESS RJ ted compliance status (IK, OUT, KA, HO) for each numbered liter										egory.	3	
IN	⊨in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observ		Le		S=co	recte	d on-t	site dur	ing ins	pection R=repeat (violation of the same code provis			
	IN	OUT	NA	NO	Compliance Status Supervision	cos	R	WI	H					Compliance Status Cooking and Reheating of Time/Temperature	1000	ĸ	WT
1	8	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN	001			Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health	-		-		0 家	00	00		Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
_		0			Management and food employee awareness; reporting Proper use of restriction and exclusion	0	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as			
-	× N	_	NA	NO	Good Hygienic Practices	Ľ	-	-	18	0	0	0	23	Proper cooling time and temperature	0	ा	
4	X	0			Proper eating, tasting, drinking, or tobacco use		0	5	19	100	0	0		Proper hot holding temperatures	0	0	
5		O OUT	NA	NO	No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		100	8		0	Proper cold holding temperatures Proper date marking and disposition		8	5
6	<u>×</u>	0			Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	0	-	5	22	X	0	0	0	Time as a public health control: procedures and records	0	0	
7	×	0	0	0	alternate procedures followed	0	0			IN	out	_	NO	Consumer Advisory			
	IN		NA	NO	Handwashing sinks properly supplied and accessible Approved Source		0	<u></u>	23	0	0	黛		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0	24	Food obtained from approved source Food received at proper temperature	8	00			IN	OUT	_	NO	Highly Susceptible Populations			
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	_	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	destruction	0	0		~	IN	001		NO	Chemicals			
		001		NO	Protection from Contamination Food separated and protected	0	0		25	<b>0</b> 炭	6	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used	8	응	5
13	(AL)								1.0	0.000				roke substances property raentinea, stored, used			
14	×	0	0	1	Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	10000	Conformance with Approved Procedures			
14	2 2 2	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re- served	0	0			IN	OUT	_	10000			0	5
14	×	0	0		Proper disposition of unsafe food, returned food not re-	0	0	5 2	27	IN O	0	×		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
14	×	0	0		Proper disposition of unsafe food, returned food not re- served	0 0	0	5 2 intr	27 oduc	IN O	O O	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan			5
14	×	0	0	Goo	Proper disposition of unsafe food, returned food not re- served d Retail Practices are preventive measures to c T=not in compliance COS=com	O O ontro ected o	0 0 the	5 2 intr during	27 oduc	IN O tion	001 0 0 0	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods. R-repeat (violation of the same code provision)	0	0	
14	×	0	0	<b>Goo</b> 00	Proper disposition of unsafe food, returned food not re- served  d Retail Practices are preventive measures to c T=not in compliance COS=com Compliance Status Safe Food and Water	O O ontro ected o	0 0 the	5 2 intr	27 oduc	IN O tion	001 0 0 0	笑 atho		Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan , chemicals, and physical objects into foods.	0	0	5 WT
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14 15 2 2 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	8         9         0           1         2         3           4         5         6           7         8         9           0         1         2           3         4         4           5         6         7           8         9         0         1           1         2         3         4           5         6         7         8           9         0         1         1           1         2         3         4		Pasts Wate Varia Prop contr Plant Appr Plant Appr Then Food Cont Pers Wipi Was Uten Sing Glov	Goo ou eunze er and ince o er co rol t food oved f prop cts, ro amina conal o ng clo hing f is sits, e le-use es us y viola t perm most ns (8-	Proper disposition of unsafe food, returned food not re- served	0 0 0 0 0 0 0 0 0 0 0 0 0 0		5 2 durin WT 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	27 oduc 44 44 44 44 44 55 55 55 55 55	IN C C C C C C C C C C C C C		Signification of the second se	gena nd no coted, ashin d-cor d cold ng ins e and acilitie ge/refn al faci d toold ng ins e and acilitie ge/refn al faci d toold ng ins e and acilitie ge/refn acilie ge/refn acilitie ge/refn ac	Conformance with Approved Procedures Compliance with variance, specialized process, and HACCP plan A, chemicals, and physical objects into foods. R-repeat (violation of the same code provision) Compliance Status Utonsils and Equipment nfood-contact surfaces cleanable, properly designed, and used g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities water available; adequate pressure talled, proper backflow devices waste water properly disposed is: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean ntilation and lighting; designated areas used Administrative Items hit posted inspection posted Mon-Smoker Protection Act ducts offered for sale oducts are sold, NSPA survey completed Repeated violation of an identical risk factor may result in revore. You are required to post the food service establishment permitting a written request with the Commissioner within ten (10) day	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0	WT 1 1 1 1 2 2 2 1 1 1 1 1 0 0 WT 0 0

PH-2267 (Rev. 6-15)	Free food safety training cl Please call (	lasses are available each mor ) 6153405620	th at the county health department. to sign-up for a class.	RDA 629
	r loado call (	/0103400020	to argin up for a viaca.	

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Mama Toya's Deli Establishment Number #: 605323449

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.	
	<u> </u>

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature						
Decoription	Temperature (Fahrenheit)					

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Mama Toya's Deli Establishment Number : 605323449

Comments/Other Observations	
1:	
2: Health policy available on site and posted	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
10:	
11: 12: 13:	
12:	
13:	
14:	
15:	
16:	
17:	
18:	
19: 20: Crill cooling drawer is not being wood for one foods. There is a consist	a notice that the average states for a will be sayle and
20: Grill cooling drawer is not being used for any foods. There is a service	e notice that the evaporator lans will be replaced
in 2weeks time. Recheck of grill cooler to be checked at next inspection	ade that are hold longer than 24 hours
<ol> <li>(IN) Verified date marking system in place for all ready-to-eat TCS for 22:</li> </ol>	ous that are new longer than 24 hours.
23:	
24:	
25:	
26:	
27:	
57:	
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.

# Establishment Information

Establishment Name: Mama Toya's Deli Establishment Number: 605323449

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Mama Toya's Deli Establishment Number #: 605323449

Sources		
Source Type:	Source:	
Additional Comments		

### Additional Comments

All critical violations have been corrected.