



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
65

Establishment Name: AMERICAS DELI
Address: 831 HAMILTON CROSSING
City: Antioch
Inspection Date: 09/01/2023
Risk Category: 01
Number of Seats: 15

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 sections: 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, Chemicals, and Conformance with Approved Procedures.

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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, 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: ALEXANDER... Date: 09/01/2023
Signature of Environmental Health Specialist: [Signature] Date: 09/01/2023

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: AMERICAS DELI
 Establishment Number #: 605253613

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 not set up			

Equipment Temperature

Description	Temperature (Fahrenheit)
Preptable-cooler	39
three-door Low-boy cooler	34
Walk in cooler	41
Freezer	10

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Shrimp fried rice out of wok	Cooking	148
Raw chicken on Preptable-cooler	Cold Holding	41
Sliced tomatoes on Preptable-cooler	Cold Holding	55
Raw liquid egg on Preptable-cooler	Cold Holding	34
Rice in steamer	Hot Holding	174
Cooked chicken and mushrooms off of griddle	Cooking	201
Cooked shrimp in Preptable-cooler	Cold Holding	34
Cooked shrimp in Preptable-cooler prepared	Cooling	150
Cooked wings in basket on fryer	Hot Holding	208
Raw fish in three-door Low-boy cooler	Cold Holding	38
Lettuce in Walk in cooler	Cold Holding	41
Raw streak in fridge	Cold Holding	35
Cooked shrimp in Preptable-cooler retested after	Cooling	108

Observed Violations

Total # 18

Repeated # 0

- 1: PIC unaware of food safety principles, and does not have control of the kitchen. CA: all violations and corrective actions discussed in review.
- 6: Employee observed donning gloves without washing hands, and employee observed not washing hands between clean and dirty dishes. CA: proper hand washing discussed.
- 13: Raw chicken stored above raw seafood and next to raw shell eggs. CA: cooler properly arranged.
- 13: Raw beef in fridge stored on top shelf above water bottles and case of tomatoes. CA: cooler properly arranged.
- 14: 3-compartment sink not set up, and dishes only being washed with soap and rinsed - dishes not sanitized. CA: 3-compartment sink set up, and chlorine reading ~50ppm.
- 18: Cooked shrimp in Pretable-cooler reading 108 degrees after 2 hours. CA: shrimp put in larger container and moved to chest freezer.
- 26: Multiple unlabeled chemical spray bottles containing assorted colored liquids stored on chemical storage rack next to 3-compartment sink. CA: chemicals labeled.
- 35: Multiple ingredient containers containing assorted powders not identified stored under island prep table and on bottom shelf of ingredient storage rack.
- 37: Employee drink in cup with pop-top lid stored on island prep table.
- 37: Scoop handle touching ingredient in bin labeled sugar.
- 37: Grease droplets forming on oven hood.
- 37: Employee drink in bottle with screw top cap stored with food for service in Pretable-cooler.
- 46: No test strips.
- 49: Hot water knob on mop sink leaks.
- 53: Significant damage to corner wall approaching back exit.
- 53: Pretable-cooler doors have sticky residue.
- 53: Dark substance forming on the inside of the ice machine.
- 55:
Permit not posted.



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Comments/Other Observations

- 2: Policy of file.
- 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.
- 7:
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: Food source(s) listed.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 19: Food temps listed.
- 20: Food temps listed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Gfs

Source Type: Source:

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Source Type: Source:

Additional Comments

Discussed barehanded contact.