

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

65

AMERICAS DELI

Type of Establishment

Type of Establishment

Type of Establishment

Address 831 HAMILTON CROSSING O Temporary O Seasonal On the Oliver O Seasonal On the Oliver O Seasonal On the Oliver O Seasonal O Se

City Antioch Time in 01:00 PM AM / PM Time out 02:55; PM AM / PM
Inspection Date 09/01/2023 Establishment # 605253613 Embargoed 0

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

Risk Category O1 🕱 O3 O4 Follow-up Required 🕱 Yes O No 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 (IM, OUT, MA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not of	served			C	05=	con	recte	d on-si	te
					Compliance Status	C	5	R	WT] [
	IN	OUT	NA	NO	Supervision					П		IN	оит	1
1	0	異			Person in charge present, demonstrates knowledge, an performs duties	d	>	0	5	H	16	×	0	
	IN	OUT	NA	NO	Employee Health						17	0	0	-
2	300	0			Management and food employee awareness; reporting	\neg	Я	0		ı				П
3	×	0			Proper use of restriction and exclusion)	0	5	П		IN	OUT	1
Π	IN	OUT	NA	NO	Good Hygienic Practices		_			11	18	0	×	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		5	0	5	11	19	200	0	Г
5	黨	0		0	No discharge from eyes, nose, and mouth		5	0	0	11	20	25	0	г
	IN	OUT	NA	NO	Proventing Contamination by Hands					11	21	×	0	Г
6	0	寒		0	Hands clean and properly washed)	0		1 [22	0	0	4
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approvaltemate procedures followed	red (>	0	5	H		IN	_	í
8	×	0			Handwashing sinks properly supplied and accessible	\neg	5	0	2	11	~	0	0	П
	IN	OUT	NA	NO	Approved Source					ΙL	23	٥	0	Ľ
9	嵩	0			Food obtained from approved source		Я	0		П	П	IN	OUT	I
10	0	0	0	3%	Food received at proper temperature	\neg	5	0		11	24	0	$\overline{}$	5
11	×	0			Food in good condition, safe, and unadulterated		5	0	5	Н	24	٠	0	1
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	- ()	0				IN	оит	1
	IN	OUT		NO	Protection from Contamination						25	0	0	
13	0	100	0		Food separated and protected		2	0	4	l	26	0	250	
14	0	寒	0		Food-contact surfaces: cleaned and sanitized)	0	5	ıľ		IN	OUT	1
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	-)	0	2		27	0	0	3

	Compliance Status					COS	R	WT
	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	200	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	X	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	0	28			Toxic substances properly identified, stored, used	0	0	ů
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

		OUT=not in compliance COS=con	ected or	1-6/50	a) da
		Compliance Status	COS		_
	OUT	Safe Food and Water		_	_
28	0	Pasteurized eggs used where required	0	0	┌
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	7
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	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	Г
42	0	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	0	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	0	Hot and cold water available; adequate pressure	0	0	7
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	,
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items			
55	題	Current permit posted	ा	0	Г
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	\top		
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	

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 most recent inspection report in a conspicuous manner. You have the request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this center.

A EXOSEMBLY 09/01/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

09/01/2023

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6153405620 to sign-up for a class.

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 (Fahrenhelt)						
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 # ()

- 1: PIC unaware of food safety principles, and does not have control of the kitchen. CA: all violations and correcive actions discussed in review.
- 6: Employee observed dawning 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 sanities. CA: 3-compartment sink set up, and chlorine reading ~50ppm.
- 18: Cooked shrimp in Preptable-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 Preptable-cooler.
- 46: No test strips.
- 49: Hot water knob on mop sink leaks.
- 53: Significant damage to corner wall approaching back exit.
- 53: Preptable-cooler doors have sticky residue.
- 53: Dark substance forming on the inside of the ice machine.

55:

Permit not posted.

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: AMERICAS DELI Establishment Number: 605253613

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.

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- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: AMERICAS DELI	
stablishment Number: 605253613	
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dditional Comments (cont'd)	
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Establishment Information

Establishment Information								
	MERICAS DELI							
Establishment Number #:	605253613							
Sources								
Source Type:	Food	Source:	Gfs					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	nts							
Discussed barehand	led contact.							