



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
83

Establishment Name: AMERICAN DELI
Address: 3543 S MENDENHALL RD
City: Memphis
Inspection Date: 02/25/2022
Time in: 03:00 PM
Time out: 03:45 PM
Risk Category: 03
Number of Seats: 76

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 columns: 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, 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 columns: 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, 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: [Signature] Date: 02/25/2022
Signature of Environmental Health Specialist: [Signature] Date: 02/25/2022

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
No Smoking signs or the International *Non-Smoking* symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three compartment sink	Bleach		105

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach in cooler	41
Reach in cooler	40
Walk in cooler	41
Pull drawer cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked rice	Hot Holding	152
Wings	Cold Holding	40
Philly steak meat	Cold Holding	41
Chicken tenders	Cooking	400
Fries	Cold Holding	-15
Shrimp	Cooking	325
Shredded lettuce	Cold Holding	42
Cheese	Cold Holding	41

Observed Violations

Total # 8

Repeated # 0

- 2: No employee illness policy on site. Educated and provided a copy via email.
- 8: Handwashing sink in food prep area is not properly supplied with single towels or equipped with proper signage.
- 26: Observed chemicals in spray bottles not properly labeled and improper storing.
- 33: Observed improper thawing methods.
- 37: Observed food items stored on the floor.
- 39: Observed improper storing of wiping cloths.
- 45: Observed an accumulation of dust, dirt, food residue, and other debris on non food contact surfaces. Observed grease deposits on floors. Observed food particles on shelving. Observed grease deposits under equipment.
- 47: Non-food contact surfaces of equipment are unclean. Observed several nonfood contact surfaces throughout facility with build up of dust, dirt, food debris and other residues.



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Comments/Other Observations

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***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: Gordan

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

dongfuze@gmail.com