TENNESSEE DEPARTMENT OF HEALTH PERCOT - -____ ___

1 and the second

	Ì				FOOD SERV	ICE ESTA	BL	ISI	IMI	EN	ті	NS	PEC	TI	ON REPORT	SCO	RE		
Establishme	ant N	ame	E	Big Al's Deli	i										O Fermer's Market Food Unit	8			
Address		0.1190	1	.828-A 4th	N. Ave.					_	Ту	/pe of	Establ	ishm	O Temporary O Seasonal				
City			Ī	lashville		Time in	12	2:1	.0 F	PM		M/P	мт	me o	ut 01:35; PM AM/PM				
Inspection D	Date:		Ō	5/17/202	23 Establishment #														
Purpose of		ection	_	Routine	O Follow-up	O Complaint			O Pr) Co	nsultation/Other				
Risk Catego	nv.		c	01	322	03			04				F	-wollo	up Required 🕱 Yes O No No	umber of Se	ats	16	
	Ris														to the Centers for Disease Control and control measures to prevent illness or	d Preventi		_	
				and the cing rates											INTERVENTIONS	ingury.			
								ltem							ach item as applicable. Deduct points for category				
IN=in comp	nano	e	_	OUT=not in complian Com	nce NA=not applicable pliance Status	NO=not observ		R	WT		orrect	ed on-	site dur	ing int	pection R=repeat (violation of the same of Compliance Status			R	WT
	T N	A NK	_		Supervision				_		IN	ou	T NA	NO	Cooking and Reheating of Time/Tempe Control For Safety (TCS) Foods	rature			
1 嵐 0			F	rerson in charge p performs duties	present, demonstrates kr	towledge, and	0	0	5		6 23				Proper cooking time and temperatures		8	0	5
2 X 0	_	A NK	_	Management and f	Employee Health food employee awarene	ss; reporting	0	0		1/	7 0				Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and 1		0	0	
3 度 0	-		-		iction and exclusion		0	0	5		IN			NO	a Public Health Control		-	-	
4 20 0		0	F	Proper eating, tast	od Hyglenic Practice ing. drinking. or tobacco		0	0	5		9 2	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5 送 O					eyes, nose, and mouth ing Contamination by	Hands	0	0	Ľ	20	0 0	1	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6 🚊 O		0	ľ	lands clean and p			_	0	5	22	_	-			Time as a public health control: procedures and		_	0	
7 嵐 0	_		1	ilternate procedure	es followed		0	0		Þ	IN	ou	_	NO	Consumer Advisory				
8 🐹 O	TN	A NK	2		s properly supplied and a Approved Source	accessible		0	2	23	-		1~~		Consumer advisory provided for raw and underc food	,ooked	0	0	4
9 <u>実</u> O 10 O O	_	गड			n approved source roper temperature		8	0			IN	-	-	NO	Highly Susceptible Populations				
11 0 💢			Į,	ood in good cond	ition, safe, and unadulte available: shell stock tag		0	0	5	24	-	-	-		Pasteurized foods used; prohibited foods not off	ered	0	0	•
12 O O		-	' d	festruction	tion from Contamin		0	0		24	IN 5 0		T NA	NO	Chemicals Food additives: approved and properly used		ন	0	
13 0 🚊	0	>	Ŀ	ood separated an	d protected		_	0		2	6 😥	0			Toxic substances properly identified, stored, use	ed	ŏ	ŏ	5
14 度 0	_	2			oces: cleaned and sanitiz of unsafe food, returned		0	0			IN	-	_	NO	Conformance with Approved Proceds Compliance with variance, specialized process,	and			
15 眞 0			5	erved			0	0	2	27	7 0	0	2		HACCP plan		0	0	5
		G	od	Retail Practic	es are preventive n	neasures to co	ontro	l the	e intr	odu	ctio	n of	patho	gen	, chemicals, and physical objects into	foods.	_		
		_		not in compliance		COS=com			ΞA				8		R-repeat (violation of the same code p	(and shop)			
	_		01	Comp	liance Status	CO3-COM			WT	Ë					Compliance Status		cos	R	WT
28 Ö		steuri	zed	Safe I eggs used where	Food and Water		0	0	1	E			Food a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly desig	aned.			
29 O	W	ater ar	nd i	ce from approved		1	0	8	2	\vdash	-	<u>~</u>			and used		0	0	1
00	т			Food Te	mperature Control						_	-			g facilities, installed, maintained, used, test strips		0	0	1
31 0		oper c ntrol	col	ing methods used	; adequate equipment fo	r temperature	0	0	2	H		篇 OUT	Nonfoo	d-cor	ntact surfaces clean Physical Facilities		0	0	1
	_		_	roperly cooked for			8	0			48 49	-			water available; adequate pressure		8	8	2
33 O 34 😹	_	<u> </u>		awing methods u ers provided and a			ŏ	0	1						stalled; proper backflow devices waste water properly disposed		0	0	2
00	_				Identification		-				_	_			es: properly constructed, supplied, cleaned			0	1
35 💥	_	od pro	pe		I container; required rec		0	0	1		52 53			·	use properly disposed; facilities maintained lities installed, maintained, and clean		0	0	1
36 0	-	ects,	rod	ents, and animals			0	0	2	-	-				intestined, manualited, and clean intilation and lighting; designated areas used		0	0	1
37 0	000	ntami	nat	ion prevented duri	ing food preparation, sto	rage & display	0	0	1	F		оит			Administrative items		_	_	
38 O	Pe	rsona	l ck	anliness			0	0	1						nit posted		0	0	0
	_		_	ns; properly used a its and vegetable			8	0		F	56	0	Most re	ent	Compliance Status		O YES		WT
00	т			Proper	Use of Utensils				-				A		Non-Smokers Protection Act				
				sils; properly store uipment and linen	d is; properly stored, dried	handled	0	8	1	5	57 58				with TN Non-Smoker Protection Act ducts offered for sale		8	0	0
43 🔊	< Sir	igle-u	se/		cles; properly stored, use		0	8	1	5	59				oducts are sold, NSPA survey completed		õ		_
	-				ems within ten (10) daws m	ay result in suscer				servi	C0 81	tablish	mente	ermit	Repeated violation of an identical risk factor may res	ult in revoca	tion (of yes	ar food
service estab	lishm	ent pe	rmi	t. Items identified as	constituting imminent he	alth hazards shall b	e com	ected i	immed	iately	or of	peratio	ins shal	l ceas	e. You are required to post the food service establish lling a written request with the Commissioner within to	ment permit i	in a o	onspi	icuous
					14-708, 68-14-709, 68-14-711						-								

Signature of Person in Charge	05/17/2023		05/17/2023
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
**** Additional food safe	ety information can be found on our	website, http://tn.gow/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mor	th at the county health department.	RDA 629
(Nev. 0-15)	Please call () 6153405620	to sign-up for a class.	104 023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big Al's Deli Establishment Number #: 605228832

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	Chlorine	100				

Equipment Temperature	
Description	Temperature (Fahrenheit)
3door cooler	40

State of Food	Temperature (Fahrenheit)
Hot Holding	139
Hot Holding	150
Hot Holding	156
Hot Holding	160
Cold Holding	65
Cold Holding	63
Cold Holding	43
Cold Holding	40
Cold Holding	41
Cold Holding	40
Cooking	190
Cold Holding	43
	Hot Holding Hot Holding Hot Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding

Total # 17 Repeated # ()

11: Large bag of mixed salad greens in poor condition with brown liquid build up observed inside bag. Corrective Action: embargo 1lb. Train to inspect foods and throw out any foods that have gone bad/contaminated.

13: Observed multiple cartons of raw eggs stored beside and above bread in pepsi cooler. Corrective Action: remove and train to store raw animal foods below/separate from ready to eat foods.

20: Sliced tomatoes and cucumber in prep cooler across fryer reading well above 41F. Cooler is out of order and used as dry storage. Corrective Action: instruct to place in working cooler cannot use prep cooler in front of fryer for cold holding.

21: Shrimp and grits cooked 5-9-23 left at room temperature. It is currently

5-17-23. Corrective Action: embargo 3lbs. Train cannot keep cooked foods past 7 days and cannot be left at room temp.

34: Thermometer inside sliding true cooler broken.

34: Thermometer in standing white fridge excessively dirty to where cannot read temperature.

34: No visible thermometer in freezers.

35: Multiple foods in 3 door cooler with incorrect label.

43: Several single use aluminum plates and lids stored damaged.

43: Boxes of single use items such as to go containers stored on ground in back storage.

45: Excessive paint chipping on wall above 3 compartment sink.

45: Several small cutting boards excessively damaged with deep knife marks and large black staining.

47: Shelf used to store clean dishes above 3 compartment sink excessively dusty.

47: Excessive food build up observed on interior and exterior of most equipment on cookline. Specifically the coolers.

53: Excessive food and grease buildup underneath equipment on cookline.

53: Grease buildup on wall behind warmer table.

55: Current Permit not posted.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Big Al's Deli

Establishment Number : 605228832

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: Copy on site.

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.

6: Observed employees wash hands before putting on gloves.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: See source.

10: (NO): No food received during inspection.

12: (NA) Shell stock not used and parasite destruction not required at this establishment.

- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Fried chicken from fryer temped 190F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling of foods during inspection.
- 19: Hot holding foods reading above 135F.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57: Missing no smoking sign on entrance.

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.

Establishment Information

Establishment Name: Big Al's Deli

Establishment Number : 605228832

Comments/Other Observations (cont'd)

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

Establishment Inform	Establishment Information		
Establishment Name: Bi	J Al's Deli		
Establishment Number #:	605228832		

Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	IWC
Source Type:	Food	Source:	Restaurant depot
Source Type:		Source:	
Source Type:		Source:	

Additional Comments