



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: Big Al's Deli
Address: 1828-A 4th N. Ave.
City: Nashville
Inspection Date: 05/17/2023
Establishment #: 605228832
Embargoed: 5
Purpose of Inspection: Routine
Risk Category: 01
Number of Seats: 16

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: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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: 05/17/2023
Signature of Environmental Health Specialist: [Signature]
Date: 05/17/2023

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice jambalaya on warmer	Hot Holding	139
Mashed potatoes in warmer	Hot Holding	150
Cooked greens in warmer	Hot Holding	156
Skillet beans in warmer	Hot Holding	160
Sliced tomatoes in prep cooler	Cold Holding	65
Sliced cucumber in prep cooler	Cold Holding	63
Mixed greens in cooler	Cold Holding	43
Sliced tomatoe in cooler	Cold Holding	40
Raw shrimp in cooler	Cold Holding	41
Cooked mac and cheese in cooler	Cold Holding	40
Fried chicken from fryer	Cooking	190
cooked rice in true cooler	Cold Holding	43

Observed Violations

Total # 17

Repeated # 0

- 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.



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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.

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

Additional Comments