

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Unit Dason's Deli Of Cordova

Establishment Name

Jason's Deli Of Cordova

Type of Establishment

Type of Establishment

O Mobile

1585 Chickering Ln. O Temporary O Seasonal

City Cordova Time in 09:50 AM AM / PM Time out 10:15; AM AM / PM
Inspection Date 01/25/2023 Establishment # 605191586 Embargoed 000

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

Risk Category O1 第2 O3 O4 Follow-up Required O Yes X No Number of Seats 184

tisk 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, MO) for each numbered Hem. For Hems marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervisien			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
Σ	ЭK	0			Management and food employee awareness; reporting	320	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
ī	IN	OUT	NA	NO	Good Hygienic Practices			
П	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
П	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰
ı	IN	OUT	NA	NO	Preventing Contamination by Hands			
ī	100	0		0	Hands clean and properly washed	0	0	
•	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
П	×	0			Handwashing sinks properly supplied and accessible	0	0	2
Ī	IN	OUT	NA	NO	Approved Source			
Π	黨	0			Food obtained from approved source	0	0	
ō	0	0	0	×	Food received at proper temperature	0	0	
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
Ī	IN	OUT	NA	NO	Protection from Contamination			
3	黛	0	0		Food separated and protected	0	0	4
4	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
5	×	0			Proper disposition of unsafe food, returned food not re- served	0	О	2

Compliance Status						cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	35	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×		Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	-
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	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.

			GOO		
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification		_	
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	П
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	Ö	1

spect	on	R-repeat (violation of the same code provision)			
		Compliance Status	cos	R	¥
	OUT	Utensils and Equipment			
45	涎	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	-
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	氮	Garbage/refuse properly disposed; facilities maintained	0	0	
53	2%	Physical facilities installed, maintained, and clean	0	0	_
54	羅	Adequate ventilation and lighting, designated areas used	0	0	'
	OUT	Administrative Items			
55	題	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
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 the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

01/25/2023

Signature of Person In Charge

ignature of Environmental Health Specialist

01/25/2023

**** 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 () 9012229200 to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jason's Deli Of Cordova

Establishment Number #: 605191586

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)					

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	39
Spinach	Cold Holding	38
Tomato	Cold Holding	38
Chicken Salad	Cold Holding	37
Chicken Salad #2	Cold Holding	38
Lettuce #2	Cold Holding	40
Pico de Gallo	Cold Holding	37
Turkey	Cold Holding	37
Ham Roll	Cold Holding	38

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

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Establishment Information					
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Establishment Number: 605191586					

Comments/Other Observations	
1:	
2: Employee illness policy is posted. 3: 4: 5: 6: Observed employees hand washing between tasks. 7:	
3:	
4: 6:	
6. Observed employees hand washing between tasks	
7:	
8: The hand sink has been repaired.	
9:	
9: 10: 11: 12: 13:	
11: 12:	
12. 13 [.]	
14: The ice machine has been cleaned.	
15:	
16:	
15: 16: 17: 18: 19:	
18:	
20: Food items are holding at the proper cold holding temperatures.	
20. Food items are notding at the proper cold holding temperatures.	
22:	
23:	
24:	
25:	
21: 22: 23: 24: 25: 26: 27:	
21.	

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.

Establishment Name: Jason's Deli Of Cordova		
Establishment Number: 605191586		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Jason's Deli Of Cordova		
Establishment Number #: 605191586		
Sources		
Source Type:	Source:	
Additional Comments		
All priority violations have been corrected.		