

Purpose of Inspection MRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Noshville Deli II Remanent O Mobile Establishment Name Type of Establishment 4014 Hillsboro Circle O Temporary O Seasonal

Nashville Time in 09:25 AM AM / PM Time out 10:35: AM AM / PM

O Complaint

12/04/2023 Establishment # 605181683 Embargoed 0 Inspection Date O Follow-up

Number of Seats 138 Risk Category О3 04 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C)\$=c:	rrecte	ed on-si	ite d
					Compliance Status	COS	R	WT				
	IN	OUT	NA	NO	Supervision					IN	оит	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	X	0	-
	IN	OUT	NA	NO	Employee Health				17	0		7
2	300	0			Management and food employee awareness; reporting	0	0					
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	N
	IN	OUT	NA	NO	Good Hygienic Practices				18	100	0	7
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	100	0	7
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	123	0	7
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 38	0	7
6	黨	0		0	Hands clean and properly washed	0	0		22	2 32	0	6
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	1 -		_
'	-	_	_		alternate procedures followed	_	_			IN	OUT	N
8	- XX	0			Handwashing sinks properly supplied and accessible	0	0	2	23	3 30	0	-
	_	OUT	NA	NO	Approved Source		_	_		100	_	Ľ
9	黨	0			Food obtained from approved source	0	0			IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0		24	10	0	9
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[*	1	"	0
12	0	0	320	0	Required records available: shell stock tags, parasite	0	0			IN	ОИТ	N
	_	_	0-0	_	destruction	ŭ	_	\perp				
		OUT		NO	Protection from Contamination	-			25	_		3
13	0	農	_		Food separated and protected	0	0	4	20	-	_	ш
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	8

Compliance Status							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	300	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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	•
22	X	0	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	巡		Food additives: approved and properly used	0	0	5
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

R=repeat (violation of the same code provi

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	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	328	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	
40	0	Washing fruits and vegetables	0	0	·
	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	г
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	M	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	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	_		
48	0	Hot and cold water available; adequate pressure	0	0	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
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	П		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	8
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	9	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	\perp

conspicuous manner. You have the right to request a hearing regarding this report by 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

12/04/2023

12/04/2023

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



Establishment Information

Establishment Name: Noshville Deli II
Establishment Number #: 605181683

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low temperature machine Sanitizer bucket	Chlorine QA	100 300							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Refrigerator	40					
Low boy cooler	36					
Prep cooler	40					
Walk in cooler	39					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Potatoes under warmer	Hot Holding	165
Chili in steam table	Hot Holding	150
Sausages in steam table	Hot Holding	140
Omelette	Cooking	167
Cooked chicken in refrigerator	Cold Holding	41
Sausages in refrigerator	Cold Holding	40
Spinach in low boy cooler	Cold Holding	39
Diced tomatoes in low boy cooler	Cold Holding	39
Tuna salad in top Prep cooler	Cold Holding	40
Sliced tomatoes in top Prep cooler	Cold Holding	40
Egg salad in top Prep cooler	Cold Holding	39
Cut melon in Walk in cooler	Cold Holding	38
potato salad in Walk in cooler	Cold Holding	39

Observed Violations								
Total # 4								
Repeated # ()								
13: Raw hamburger and raw saudages stored above potatoes in refrigerator. CA: moved to another cooler during inspection. 37: Personal keys stored on prep tablewith food and plates. 45: Cutting board is use damage/cracked at the corner. Also several cutting								
boards with too many and deep cuts.								
53: Dust build up on ceiling, vents and light fixtures in the kitchen, dishwash area.								
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Noshville Deli II
Establishment Number: 605181683

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees washed hands during inspection.
- 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.
- 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.
- 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: Eggs were cooked a 167F
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling with ice paddle and Walk in cooler.
- 19: Proper hot holding temperatures were observed.
- 20: Proper cold holding temperatures were observed.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: Proper written TPHC plan and procedure observed.
- 23: Proper consumer advisory observed on menu.
- 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: "No Smoking" signs or the international symbols are not conspicuously posted at every entrance.
- 58: No

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 Information	
Establishment Name: Noshville Deli II	
Establishment Number: 605181683	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information								
Establishment Name: Noshville Deli II								
Establishment Number #:	605181683							
Sources								
Source Type:	Food	Source:	Fresh Points, Sysco, Off the duck,					
Source Type:	Water	Source:	City					
Source Type:		Source:						
Source Type:		Source:						
Source Type:		Source:						
Additional Comme	ents							