



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name: Nashville Deli II
Address: 4014 Hillsboro Circle
City: Nashville
Inspection Date: 12/04/2023
Time in: 09:25 AM
Time out: 10:35 AM
Risk Category: 03
Number of Seats: 138

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

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, 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: 12/04/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/04/2023

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Nashville 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.
- Smoking observed where smoking is prohibited by the Act.

**Warewashing Info**

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Low temperature machine	Chlorine	100	
Sanitizer bucket	QA	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 # 0

- 13: Raw hamburger and raw sausages stored above potatoes in refrigerator. CA: moved to another cooler during inspection.
- 37: Personal keys stored on prep table with 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.



**Establishment Information**

Establishment Name: Nashville 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

\*\*\*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.



***Establishment Information***

Establishment Name: Nashville 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 Comments**