

Nashville

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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

04/04/2022 Establishment # 605181683 Embargoed 0 Inspection Date

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

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

Time in 11:40; AM AM / PM Time out 11:50; PM

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	<b>4</b> =in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		Ö	<b>05</b> =∞	rrecte	d c
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervisien					IN	c
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16		H
	IN	OUT	NA	NO	Employee Health				17		T
2	ЭX	0			Management and food employee awareness; reporting	0	0				Г
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	l٩
	IN	ОИТ	NA	NO	Good Hygienic Practices				18	100	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19		Г
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	125	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	100	Г
6	黨	0		0	Hands clean and properly washed	0	0		22	0	Γ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	"	IN	0
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	23	×	Γ
		OUT	NA	NO	Approved Source				L~	700	L
9	200	0			Food obtained from approved source	0	0			IN	0
10	0	0	0	×	Food received at proper temperature	0	0		24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[27	10	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	c
	IN	OUT	NA	NO	Protection from Contamination				25		Γ
13	黛	0	0		Food separated and protected	0	0	4	26	窦	Г
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	

					Compliance Status	cos	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		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	菜	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

## ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ι.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
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	Г
	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	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	Ħ	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	凝	Nonfood-contact surfaces clean	0	0	
	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	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	3%	Physical facilities installed, maintained, and clean	0	0	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l ten (10) days of the date of th

04/04/2022

Date Signature of Environmental Health Specialist

04/04/2022

\*\*\*\* 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.

Date

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information									
Establishment Name: Noshville Deli II									
Establishment Number #:  605181683									
NSPA Survey – To be completed if  Age-restricted venue does not affirmatively resi		or facilities at all times to	persons who are						
twenty-one (21) years of age or older.	_		_						
Age-restricted venue does not require each per	rson attempting to gain entr	y to submit acceptable f	orm of identification.						
"No Smoking" signs or the international "Non-S	"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.								
Garage type doors in non-enclosed areas are n	Garage type doors in non-enclosed areas are not completely open.								
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely remove	d or open.						
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.							
Smoking observed where smoking is prohibited	by the Act.								
Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature ( Fai	renhelt)					
Equipment Temperature									
Description			Temperature ( Fah	renhelt)					
			<u>'</u>						
Food Temperature									
Description		State of Food	Temperature ( Fah	renhelt)					
			1						

Observed Violations
Total # 6 Repeated # 0
Repeated # O
35:
35: 37:
45:
47:
53:
54:
1110 as page at the and of this decrement for any violations that could not be dissipated in this space.

<sup>&#</sup>x27;See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Noshville Deli II	
Establishment Number: 605181683	
Comments/Other Observations	
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11. 12·	
13 <sup>.</sup>	
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<b>15</b> :	
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18:	
19: 20·	
20. 21·	
17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:	
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57: 58:	
50.	
***See page at the end of this document for any violations that could not be displayed in the	is space.
Additional Comments	

See last page for additional comments.

<sup>\*\*\*</sup>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:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Source Type:	Source:							
Additional Comments								