

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **AMERICAS DELI** Permanent O Mobile Establishment Name Type of Establishment 831 HAMILTON CROSSING O Temporary O Seasonal Address Antioch Time in 10:15 AM AM / PM Time out 10:40; AM AM / PM

09/20/2023 Establishment # 605253613 Embargoed 0 Inspection Date

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

Number of Seats 15 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		C
	Compliance Status					COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	0	٥			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting		0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	0		0	Hands clean and properly washed	0	0	
7	巡	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	窓	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	1
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	922	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16			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	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	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	3%		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

s, chemicals, and physical objects into foods.

			G00				
		OUT not in compliance COS-com					
	TOUT	Compliance Status Safe Food and Water	cos	K	w		
00			-				
28	0	Pasteurized eggs used where required	0	0	Ľ		
29	0	Water and ice from approved source	0	0	_		
30	0	Variance obtained for specialized processing methods	0	0	Ľ		
	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			
34	0	Thermometers provided and accurate	0	0	Г		
	OUT	OUT Food Identification					
35	×	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	338	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	г		
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	Г		
43	0	Single-use/single-service articles; properly stored, used	0	0	Г		
44	-	Gloves used properly	0	0	_		

pect	on	R-repeat (violation of the same code provision)		-	147			
		Compliance Status	cos	R	W			
	OUT Utensils and Equipment							
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1			
46	題	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	黨	Plumbing installed; proper backflow devices	0	0	- 2			
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	١.			
53	2%	Physical facilities installed, maintained, and clean	0	0	-			
54	0	Adequate ventilation and lighting; designated areas used	0	0	'			
	OUT	Administrative Items	Т					
55	嶷	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					
58		Tobacco products offered for sale	0	×	١ (
59		If tobacco products are sold, NSPA survey completed	0	0				

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

09/20/2023

Date Signature of Environmental Health Specialist

09/20/2023 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



Establishment Information								
Establishment Name: AMERICAS DELI								
Establishment Number #: 605253613								
NSPA Survey - To be completed if								
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 r	ot completely removed or	ropen.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.		\top				
Smoking observed where smoking is prohibited	by the Act.			+				
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (F	ahrenheit)				
Equipment Temperature								
Description			Temperature (Fa	hrenhelt)				
Food Temperature								
Description		State of Food	Temperature (Fa	shrenheit)				

Observed Violations
Total # 6 Repeated # 0
Repeated # ()
35: 37:
37:
46:
49:
53:
55: 55:
JJ.
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: AMERICAS DELI						
Establishment Number: 605253613						
Comments/Other Observations						
2:						
2: 3: 4: 5: 7: 8: 9: 10: 11:						
4:						
5:						
/: o:						
o. q_{\cdot}						
10:						
11:						
13: Coolers continue to have raw proteins improperly stored. CA: PIC shown how to arrange coolers, and provided job						
aid. 15:						
16·						
17:						
19:						
20:						
21:						
22. 2Λ·						
16: 17: 19: 20: 21: 22: 24:						
26: Chemicals continue to be improperly stored. CA: PIC shown how to properly store chemicals.						
27: 57: 1: 58:						
57: -						
1: EO·						
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Additional Comments						

Additional Comments

See last page for additional comments.

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Establishment Name: AMERICAS DELI		
stablishment Number: 605253613		
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Establishment Information

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Establishment Name: AMERICAS DELI							
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Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							