TENNESSEE DEPARTMENT OF HEALTH

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AND A			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									ON REPORT S	COR	E						
Establishment Name			t Nan		Noshville Deli II								O Farmer's Market Food Unit) [7	7				
	ress				4014 Hillsbo	oro Circle					_	Тур	xe of I	Establi	shme	O Temporary O Seasonal			R WT D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 5 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 1 D 0 D 0	
					Nashville			12	2·1	5 6										
City						22									me ou	ut 12:35: PIVI AM/PM				
Insp	ectio	n Da	te		00/00/20	23 Establishment #	60218168	3		-	Emba	rgoe	d L)						
Pun	ose	of In:	spect	ion	O Routine	鎆 Follow-up	O Complaint			O Pr	elimin	ary		0	Cor	nsultation/Other				
Risi	Cat	egon			01	X 2	O 3			O 4						up Required O Yes 👯 No Numbe			138	3
		R	ISK P	as c	ontributing fac	tors in foodborne il	iness outbreak	s. P	ublic	s mo : He	at c	Inte	rven	tions	are	I to the Centers for Disease Control and Pre control measures to prevent illness or injur	ventic y.	'n		
																INTERVENTIONS				
IN	tin c	(CD ompilie		Nginat		nce NA=not applicable	NO=not observe		Reint							ach Item as applicable. Deduct points for category or su spection R=repeat (violation of the same code p				
				_		pliance Status	110 101 000011	COS	R		Ē					Compliance Status			R	WT
		ουτ	NA	NO	P	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperatur Control For Safety (TCS) Foods	•			
1	鬣	0			Person in charge p performs duties	present, demonstrates l	knowledge, and	0	0	5		0	0			Proper cooking time and temperatures	- 0	3	2	5
	IN XX		NA	NO	Management and	Employee Health food employee awaren	ess; reporting	0	ГОТ		17	0	0	0	22	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time	_		0	-
	2	0			Proper use of rest	riction and exclusion		0	0	5		IN	ουτ	NA	NO	a Public Health Control	••			
	_	_	NA			od Hygionic Practic		_				0	0	0		Proper cooling time and temperature		219		
4	区区	0	ŀ		No discharge from	ting, drinking, or tobacc eyes, nose, and mout	h	0	0	5		25	0	0		Proper hot holding temperatures Proper cold holding temperatures			0	5
			NA	and the second second	Prevent Hands clean and p	ing Contamination b	y Hands	0				*	0			Proper date marking and disposition	-	1		
7	×	ŏ	0		No bare hand cont	tact with ready-to-eat fo	ods or approved	0	ō	5	22	0	0	×	-	Time as a public health control: procedures and recor	is C	2	인	
8	23	0			alternate procedur Handwashing sink	s properly supplied and	l accessible	0	0	2	23	IN XX	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooke	1 0	5	<u>_</u>	4
	IN 嵐		NA	_	Food obtained from	Approved Source m approved source		0	0	-	-	N IN	OUT		NO	food Highly Susceptible Populations	-	-	-	
10	0	0	0	\gtrsim	Food received at p	proper temperature attion, safe, and unadult	- colord	0	0	5	24	0	0	88		Pasteurized foods used; prohibited foods not offered		5	Ы	5
	<u>米</u>	0	x		Required records a	available: shell stock ta		0	0 0	Ĩ		IN	OUT			Chemicals				
H	IN	OUT	NA	NO	destruction Prote-	ction from Contamir	ation				25	0	0	X		Food additives: approved and properly used		570		6
		8			Food separated an	nd protected aces: cleaned and sanit	inad	00	8	4	26	<u> 京</u> IN	0	NA	NO	Taxic substances properly identified, stored, used Conformance with Approved Procedures	- 4		0	-
	Â	0	_		Proper disposition	of unsafe food, returne		0	0	2	27	_	0	2		Compliance with variance, specialized process, and	-	5	Ы	5
	~	-			served			-	-	_	~	-	-	~		HACCP plan		1	-	-
				Goo	d Retail Practic	es are preventive	measures to co	ntro	l the	intr	oduc	tion	of	atho	gens	s, chemicals, and physical objects into food				
				010	-not in compliance		COS=corre	G00						5		R-repeat (violation of the same code provisi				
				~~~	Com	pliance Status	003-0016	COS	R	WT	É					Compliance Status		06 1	R	WT
2	_	OUT O	Paste	eurize	d eggs used where	Food and Water e required		0	0	1	4	_	UT K	ood ar	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			<u> </u>	
2	9 0	0	Wate	r and	ice from approved		*	0	00	2	$\vdash$	+	- 6			and used		+	+	
	-	OUT			Food Te	mperature Control		_		_	4		-			g facilities, installed, maintained, used, test strips			_	
3	1		Prop		ling methods used	t; adequate equipment !	for temperature	0	0	2	4	_	0 N UT	Vonfoo	d-con	ntact surfaces clean Physical Facilities				1
	2				properly cooked fo				0	1	4	_				f water available; adequate pressure		219		
3	3 4				thawing methods u ters provided and			0	0	1	4	_				stalled; proper backflow devices				
	_	OUT		10110		didentification		Ŭ			5	_	_			es: property constructed, supplied, cleaned		5 d		
3	5	0	Food	prop	erly labeled; origina	al container; required re	cords available	0	0	1	5	2	0	Sarbag	e/refu	use properly disposed; facilities maintained	0		0	1
		OUT			Prevention of	of Food Contaminati	on				5	-+-				lities installed, maintained, and clean	_	210	-	1
3	6	-		-	dents, and animals			0	0	2	5	4	0 /	\dequa	ite ve	entilation and lighting; designated areas used	4		이	1
3	7	_				ing food preparation, st	orage & display	0	0	1			UT			Administrative items				
		0	0	1	5					nit posted inspection posted			8	0						
4	0	0			uits and vegetable	5			ŏ		Ĕ	· I '	- Iv		25115	Compliance Status				WT
4	_	001	0-05	e uter	Proper sils; properly store	r Use of Utensils		0	0	1	5	7	-	Somolia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	- 8	KT (	01	
	2	0	Utens	sils, e	quipment and liner	ns; properly stored, drie		0	0	1	5	8		obacc	o pro	ducts offered for sale			0	0
	3 4				/single-service arti ed properly	cles; properly stored, u	500	8	8	1	X	7	1	10080	oo pr	oducts are sold, NSPA survey completed		10		

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, 68-14-708, 68-14-709, 68-14-711, 68-14-716, 4-5-320.

month	06/06/2023	Mirestower 6 Krene res	06/06/2023					
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date					
**** 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 Please call ( ) 6153405		RDA 629					

to sign-up for a class.

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



#### Establishment Information

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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.	
Smoking observed where smoking is prohibited by the Act.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment Temperature							
Decoription	Temperature (Fahrenheit)						

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations					
Total # 3					
Repeated # 0					
37:					
45:					
53:					

### 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:
1: 2: 3:
<ul> <li>3:</li> <li>4: Trained employee and pic. Violation corrected.</li> <li>5:</li> <li>6:</li> <li>7: Trained employee and pic. Violation corrected.</li> <li>8:</li> <li>9:</li> <li>10:</li> <li>11:</li> <li>12:</li> <li>13:</li> <li>14:</li> <li>15:</li> <li>16:</li> <li>17:</li> <li>18:</li> <li>19:</li> <li>20: Turkey @ 42F, sliced tomatoes @ 42F in low boy cooler. Low boy cooler @ 41.</li> </ul>
4: Trained employee and pic. Violation corrected.
7. Trained employee and nic. Violation corrected
8:
9:
10:
11:
12:
13:
15.
10. 17 [.]
18:
19:
19: 20: Turkey @ 42F, sliced tomatoes @ 42F in low boy cooler. Low boy cooler @ 41. 21: 22: 23: 24: 25: 26: 27: 57: 58:
21:
22:
23:
25:
20. 27·
57 [.]
58:

***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.

# 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:	

## Additional Comments