



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
72

Establishment Name: AMERICAN DELI
Address: 3543 S MENDENHALL RD
City: Memphis
Inspection Date: 04/12/2024
Risk Category: 03
Number of Seats: 76

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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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, Compliance Status, 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: 04/12/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/12/2024

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

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information	
Establishment Name:	AMERICAN DELI
Establishment Number #:	605249365

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Three compartments sink	Chlorine		

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler R	68
Walk in freezer	25
Walk in cooler	36
One door freezer	14

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lettuce Shredded	Cold Holding	41
Leafy lettuce	Cold Holding	44
Sliced tomatoes	Cold Holding	44
Wings 10 mins fully cooked	Cooling	122
Beef patty	Cooking	181
Chicken fully cooked	Cooking	190
Sliced ham	Cold Holding	40
Sliced turkey	Cold Holding	43

Observed Violations

Total # 17

Repeated # 0

- 14: The ice machine has black residue present. Please discard all ice, wash, rinse, and sanitize. Please clean the vent with pink residue present also.
- 20: Please review the temperature log .
- 26: Chemicals are stored next to food products on the storage shelves. Please store chemicals separate from all food products.
- 36: Gnats are presents in the facility and on the fly traps. Please ensure periodic extermination to maintain pest control .
- 37: Uncovered meats are present in the cold holding cooler. Please cover all food as while in storage to prevent contamination.
- 42: A frying is left in the deep fryer. Please properly store all utensils when not in use.
- 45: The walk in cooler Has an odor and black residue present. Please safely remove all foods, wash, rinse, and sanitize.
- 45: The can opener has black residue present. Please wash rinse and sanitize.
- 46: No test strips are present for the three compartment sink. Please provide test strips and maintain sanitizer levels between 50–100 ppm when in use.
- 48: No hot water is present at the counter hand washing sink. Please ensure that hot and cold water under pressure are present at all times.
- 49: The men's restroom faucet is loose. Please repair the faucet .
- 51: No paper towels are and a hose is present in the Women's restroom . No covered receptacles are present. Please ensure that the restroom is supplied at all times, and remove the hose.
- 51: The Men's toilet and urinal have lime present. Please remove the lime .
- 52: The dumpsters doors are open and irregular trash is present on the ground. Please ensure that the doors and leads are closed at all times. Please remove all trash.
- 53: A hole is in the wall of the hallway. Please repair the wall.
- 53: Ceiling tiles are stained or damaged throughout the facility. Please replace the ceiling tiles.
- 53: The Women's restroom ceiling is damaged . Please repair the ceiling.



Establishment Information

Establishment Name: AMERICAN DELI

Establishment Number : 605249365

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: The employee health illness policy is posted.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

The PIC demonstrates knowledge of the policy.

- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees are wearing gloves and washing hands when necessary.
- 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: Sysco
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Please review the temperature log
- 17: (NO) No TCS foods reheated during inspection.
- 18: Please view the temperature log.
- 19: (NO) TCS food is not being held hot during inspection.
- 21: (NA) No Ready-to-eat, TCS foods prepared on premise and held, or commercial containers of ready-to-eat food opened and held, over 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Please provide no smoking signs at the entrance of your establishment.

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 58:
- 1:
- 2:
- 3:

***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: AMERICAN DELI

Establishment Number : 605249365

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: AMERICAN DELI

Establishment Number #: 605249365

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Please correct all priority violations by April 22, 2024. Failure to do so puts so puts your establishment at risk for closure. Any priority violation is 1-27 on the inspection report.