

Establishment Name

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit AMERICAN DELI Remanent O Mobile Type of Establishment

3543 S MENDENHALL RD O Temporary O Seasonal Address

Memphis Time in 12:30 PM AM / PM Time out 01:50; PM City Embargoed 000 04/12/2024 Establishment # 605249365

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

Number of Seats 76 Risk Category **O**3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance			ance		OUT=not in compliance NA=not applicable NO=not observe	ed		С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	٥			erson in charge present, demonstrates knowledge, and erforms duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	ľ
		OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	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	×	0	0		Food separated and protected	0	0	4
14	0	×	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	SER	0			Proper disposition of unsafe food, returned food not re-	0	0	2

_					Compliance Status	COS	к	WI
	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	00	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	文	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	0	0	380	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	0	28			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.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	
29		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	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	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	'
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43			0	0	г
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	麗	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	窳	Hot and cold water available; adequate pressure	0	0	- 2
49	黨	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	2
51	282	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	Г
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	9	100	
58		Tobacco products offered for sale	18	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

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

04/12/2024

Date Signature of Environmental Health Specialist

Date

04/12/2024

**** 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) 9012229200 Please call (to sign-up for a class.

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 (Fahrenhelt)		
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 #

- 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.

[&]quot;"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: 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:

15:

|6:

58:

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Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: AMERICAN DELI		
Establishment Number: 605249365		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

Establishment Information							
Establishment Name: AMERICAN DELI							
Establishment Number #: 605249365							
Sources							
	Source:						
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. closure. Any priority violation is 1-27 on the inspection	Failure to do so puts so puts your establishment at risk for n report.						