

Purpose of Inspection

Signature of Person In Charge

KRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **AMERICAS DELI** Remanent O Mobile Establishment Name Type of Establishment 831 HAMILTON CROSSING O Temporary O Seasonal Antioch Time in 11:41; AM AM / PM Time out 01:00; PM AM / PM 02/15/2023 Establishment # 605253613 Embargoed 0 Inspection Date

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

O Preliminary

O Consultation/Other

115	in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			C
					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervisien			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	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	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	寒		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	XX.	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	×	0			Food obtained from approved source	0	0	
10	0	0	0	3%	Food received at proper temperature	0	0	
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	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	300	0			Proper disposition of unsafe food, returned food not re-	0	О	2

O Follow-up

O Complaint

	Compliance Status						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	3%	Proper reheating procedures for hot holding	0	0	۰
	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	文	Proper hot holding temperatures	0	0	
20		×	0		Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	*
22	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	0	100			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

to control the introduction of pathogens, chemicals, and physical objects into foods.

						IL PRA		3.
		OUT=not in compliance COS=com					on	_
	Lave	Compliance Status	cos	R	WT	⊢		_
	OUT		-	_			OUT	L
28	_	Pasteurized eggs used where required	0	0	1	45	0	Fo
29		Water and ice from approved source	0	0	2		_	CO
30		Variance obtained for specialized processing methods	0	0	1	46	0	lw
	OUT	Food Temperature Control			_		-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	羅	Nk
٠.	-	control	"	١ -	^		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hk
33	0	Approved thawing methods used	0	0	1	49	0	Pί
34	0	Thermometers provided and accurate	0	0	1	50	0	Se
	OUT	Food Identification				51	0	To
35	×	Food properly labeled; original container; required records available	0	0	1	52	0	Gi
	OUT	Prevention of Food Contamination				53	0	Pt
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ad
37	86	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Г
38	0	Personal cleanliness	0	0	1	55	嶷	a
39	0	Wiping cloths; properly used and stored	0	0	1	56		Mi
40		Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensiis						П
41	0	In-use utensils; properly stored	0	0	1	57		Ω.
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	To
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If t
44		Gloves used properly	0	0	1			

spect	ion	R-repeat (violation of the same code provision)				
		Compliance Status	COS	R	WT		
	OUT Utensiis and Equipment						
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1		
47	黨	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	Plumbing installed; proper backflow devices	0	0	2		
50	0	Sewage and waste water properly disposed	0	0	2		
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	0	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	嶷	Current permit posted	0	0	0		
56	麗	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
Non-Smokers Protection Act							
57		Compliance with TN Non-Smoker Protection Act	0	W.			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

ous manner. You have the right to request a he 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

02/15/2023

02/15/2023

Date

**** 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 #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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Manual Dish Sink not set up							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Raw meat Prep cooler	37					
Deli Prep cooler	32					
Refrigerator	40					
Top freezer	20					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Par cooked chicken wings,	Cooling	120				
Raw chicken breast sitting out	Cold Holding	47				
Raw fish, cooler	Cold Holding	37				
Raw chicken wings, cooler	Cold Holding	38				
Slice tomatoes, Prep cooler	Cold Holding	36				
Cooked shrimp	Cold Holding	38				
Raw burger	Cold Holding	37				
Raw fish, Walk-In Cooler	Cold Holding	36				
Raw chicken wings,	Cold Holding	37				
Dice chicken, Walk-In Cooler	Cold Holding	40				
Chicken philly	Cooking	198				
Steak Philly	Cooking	201				
Chicken wings, fried	Cooking	209				

^{***}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: AMERICAS DELI Establishment Number: 605253613

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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.

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- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Observed chicken wings, par cooked lefted from fryeroil to drain in basket unpon entry. Employee stated to fry once for 5mins, then fry again upon ordor for another 8-10mins or so to fully cooked
- 19: (NO) TCS food is not being held hot during inspection.
- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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:

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.

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

Establishment Name: AMERICAS DELI						
stablishment Number: 605253613						
omments/Other Observations (cont'd)						
dditional Comments (cont'd)						
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Establishment Information

Establishment into	List after the areans		
	AMERICAS DELI		
Establishment Number #	605253613		
8			
Sources			
Source Type:	Food	Source:	A&D foods, USA Atlanta foods, GFS
Source Type:		Source:	
Additional Comm	ents		
Microwave use for	employee food.		

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