



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
72

Establishment Name: AMERICAS DELI
Address: 831 HAMILTON CROSSING
City: Antioch
Inspection Date: 02/15/2023
Time in: 11:41 AM
Time out: 01:00 PM
Risk Category: 03
Number of Seats: 15

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: 02/15/2023
Signature of Environmental Health Specialist: [Signature] Date: 02/15/2023

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

Observed Violations

Total # 12

Repeated # 0

- 4: Observe employee eating in kitchen by hand sink upon entry
CA discuss eating only at employee/mgr desk only not on prep line
- 6: Employee went and drain wash sink then enter kitchen food preparation area and put on cleans gloves without hand washing
CA training
- 14: Employee observe washing dirty bins without sanitizer sink set up
CA set up sink @ 100ppm
- 20: Raw chicken stored on prep table not maintained at 41F or below. PIC had left raw meat sitting out as he break to eat
CA PIC washed hands finish prepping raw chicken then place in Walk-In Cooler to cool down 41F or below
- 26: 2 unlabeled chemical spray bottles hanging on rack by hand sink
CA label bottles
- 35: No labels on bulk white bins with sorts of seasonings, crystalize white substance, white powdered substance
- 37: Food boxes stored directly on Walk-In freezer floor
- 37: Employee phone, earplug pieces, ear phone case stored on Prep table with raw chicken
- 47: Inside raw meat cooler, bottom of deli Prep cooler dirty
- 47: White top of bulk food storage bins dirty with stains and food debris
- 55: Permit present, not posted in public view
- 56: Last inspection not posted, observe report from 12/2020



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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.
- 9:
- 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 upon 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Food	Source:	A&D foods, USA Atlanta foods, GFS
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Microwave use for employee food.