

Address

Risk Category

Big Al's Deli

Nashville

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

Follow-up Required

O Farmer's Market Food Unit

Establishment Name Type of Establishment 1828-A 4th N. Ave.

Remanent O Mobile O Temporary O Seasonal

City 12/12/2023 Establishment # 605228832 Embargoed 0

Time in 01:50 PM AM/PM Time out 01:55: PM AM/PM

Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

ase Control and Prevention

04

Number of Seats 16 O Yes 疑 No

R=repeat (violation of the same code provis

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IB	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			
_			_		Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	346	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	\Box		
Г	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NA NO Preventing Contamination by Hands				
3	100	0		0	Hands clean and properly washed	0	0	
,	鉱	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
ī	X	0			Handwashing sinks properly supplied and accessible	0	0	2
Ī	IN	OUT	NA	NO	Approved Source			
ı	窓	0			Food obtained from approved source	0	0	
0	0	0	0	×	Food received at proper temperature	0	0	1 1
1	×	0			Food in good condition, safe, and unadulterated	0	0	5
2	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA NO Protection from Contamination					
3	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	Proper hot holding temperatures	0	0	
20	245	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	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	M		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	黨	0			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 to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
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	Т
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	-
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	
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	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Г
44	10	Gloves used properly	-	0	

pecti	on	R-repeat (violation of the same code provision)					
	Compliance Status							
	OUT	Utensils and Equipment						
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	•			
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0				
47	黨	Nonfood-contact surfaces clean	0	0	_			
	OUT	Physical Facilities						
48	0	Hot and cold water available; adequate pressure	0	0	-			
49	0	Plumbing installed; proper backflow devices	0	0				
50	0	Sewage and waste water properly disposed	0	0				
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0				
53	3%	Physical facilities installed, maintained, and clean	0	0	_			
54	0	Adequate ventilation and lighting; designated areas used	0	0				
	OUT	Administrative Items	Т					
55	0	Current permit posted	0	0	П			
56	0	Most recent inspection posted	0	0				
		Compliance Status	YES	NO	٧			
		Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	0					
58		Tobacco products offered for sale	0	0	١			
59		If tobacco products are sold, NSPA survey completed	0	0				

d post the most recent inspection report in a conspicuous manner. You have the right to request a hearing rega C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of th

Palend

12/12/2023

Date Signature of Environmental Health Specialist

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.

12/12/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Big Al's Deli				
Establishment Number # 605228832				
NCDA Commun To be considered in	457 :- WM-21			
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		or facilities at all times to	nersons who are	
twenty-one (21) years of age or older.				
Age-restricted venue does not require each per	son attempting to gain entr	ry to submit acceptable f	form of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not cor	nspicuously posted at ev	very entrance.	
Garage type doors in non-enclosed areas are n	ot completely open.			
Tents or awnings with removable sides or vents	in non-enclosed areas are	e not completely remove	d or open.	
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is	prohibited.		
Smoking observed where smoking is prohibited	by the Act.			
1#				
Warewashing Info	Sanitizer Type	PPM	Temperature (Fah	b-th
madililo Nallo	camuzer type		Temperature (Par	roninong
F		•	•	
Equipment Temperature				
Description			Temperature (Fah	renneit)
- 17			•	
Food Temperature		State of Food	Tamparahus / Eab	
Decomption		state of Food	Temperature (Fah	renneit)
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Big Al's Deli				
Establishment Number: 605228832				

Comments/Other Observations	
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Additional Comments

See last page for additional comments.

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Establishment Name: Big Al's Deli		
Establishment Number: 605228832		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
occ hast page for additional committee.		

Establishment Information

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Sources							
Source Type:	Source:						
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Source Type:	Source:						
Additional Comments							