

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Noshville Deli II Remanent O Mobile Establishment Name Type of Establishment 4014 Hillsboro Circle O Temporary O Seasonal Address Nashville Time in 10:35 AM AM / PM Time out 10:40: AM AM / PM

12/04/2023 Establishment # 605181683 Embargoed 0 Inspection Date ∰ Follow-up O Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 138 Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| 110 | ¥=in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | 0 |
|-----|--------|-------|------|-------------------|---|----|----|-----|
| | | | | Compliance Status | cos | R | WT | |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and serforms duties | | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | ПX | 0 | | | Management and food employee awareness; reporting | | 0 | |
| 3 | 寒 | 0 | | | Proper use of restriction and exclusion | | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | * | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | | 0 | |
| 5 | 黨 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | l ° |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 왮 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | × | | | | Handwashing sinks properly supplied and accessible | | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 9 | 黨 | 0 | | | Food obtained from approved source | 0 | 0 | |
| 10 | 0 | 0 | 0 | × | Food received at proper temperature | 0 | 0 | |
| 11 | × | 0 | | | Food in good condition, safe, and unadulterated | | 0 | 5 |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | Ŕ | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- | | 0 | 2 |

| | | | | | Compliance Status | COS | R | WT |
|----|-----|-----|----|-----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | X | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 300 | Proper reheating procedures for hot holding | ō | 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 | 243 | 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 | 3 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | × | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

the introduction of pathogo s, chemicals, and physical objects into foods.

| | | | GOO | | |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | cos | R | W |
| | OUT | Caro rocc and comes | | | _ |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | 0 | | 0 | 0 | -2 |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | 1 |
| | 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 | Т |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 7 |
| 34 | 0 | Thermometers provided and accurate | 0 | 0 | 7 |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 7 |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 1 |
| 37 | 338 | 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 | - |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 7 |
| 43 | 0 | | 0 | 0 | r |
| | | Gloves used properly | 0 | 0 | _ |

| pecti | | R-repeat (violation of the same code provision) Compliance Status | cos | R | W |
|-------|-----|--|-----|-----|-----|
| | OUT | Utensiis and Equipment | - | - | |
| 45 | | | | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | - 3 |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | - 2 |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 3 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | 1 |
| 53 | 2% | Physical facilities installed, maintained, and clean | 0 | 0 | , |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | 1 |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | П |
| 56 | 0 | Most recent inspection posted | 0 | 0 | _ ` |
| | | Compliance Status | YES | NO | V |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | 100 | |
| 58 | | Tobacco products offered for sale | | | ١ (|
| 59 | | If tobacco products are sold, NSPA survey completed | 0 | 0 | |

ction report in a conspicuous manner. You have the right to request a hi n ten (10) days of the date of the

(Se) ignature of Person In Charge

12/04/2023

Lomenages Signature of Environmental Health Specialist 12/04/2023

**** 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)) 6153405620 Please call (to sign-up for a class.

Date

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information | | | | | | | |
|--|------------------------------|-------------------------------|-------------------------|----------|--|--|--|
| Establishment Name: Noshville Deli II | | | | | | | |
| Establishment Number #: 605181683 | | | | | | | |
| | | | | | | | |
| NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest | | or facilities at all times to | persons who are | | | | |
| twenty-one (21) years of age or older. | _ | | _ | | | | |
| Age-restricted venue does not require each per | rson attempting to gain entr | y to submit acceptable f | 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 | s in non-enclosed areas are | 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 | l by the Act. | | | | | | |
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| Warewashing Info | | | | | | | |
| Machine Name | Sanitizer Type | PPM | Temperature (Fai | renhelt) | | | |
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| | | | | | | | |
| Equipment Temperature | | | | | | | |
| Description | | | Temperature (Fah | renhelt) | | | |
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| Food Temperature | | 1-11 | | | | | |
| Description | | State of Food | Temperature (Fah | renheit) | | | |
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| Observed Violations |
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| Total # 3 Repeated # 0 |
| Repeated # () |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



| Establishment Name: Noshville Deli II | |
|---|-----------|
| Establishment Number: 605181683 | |
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| Comments/Other Observations | |
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| Establishment Information | |
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| Establishment Name: Noshville Deli II | |
| Establishment Number: 605181683 | |
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| Comments/Other Observations (cont'd) | |
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| Establishment Information | | | | | | | | |
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| Establishment Name: Noshville Deli II | | | | | | | | |
| Establishment Number # 605181683 | | | | | | | | |
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| Sources | | | | | | | | |
| Source Type: | Source: | | | | | | | |
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