

Establishment Name

Address

City

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Time in 12:15 PM AM/PM Time out 01:45: AM AM/PM 05/07/2024 Establishment # 605323449 Embargoed 25 Inspection Date

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

Number of Seats 70 Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4 =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	糕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN		NA	NO	Employee Health			
2	0	題			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
Ī	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use		0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	0
╡	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	滋	0		0	Hands clean and properly washed	0	0	П
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	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	28	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	Ä	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Mama Toya's Deli

Nashville

2424 Nolensville Pk

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	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠	
	IN	OUT	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		×	0		Proper cold holding temperatures	0	0	5	
21	0	200	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	333		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals	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	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5	

Good Retail Practices are preventive m ires to control the introduction of pathoge ns, chemicals, and physical objects into foods.

		018				L PRA		5.
		OUT=not in compliance COS=con			WT	inspect	on	_
	OUT		COS	K		\vdash	OUT	_
28	-	Caro reconstruction	-	-			-	6.00
29		Pasteurized eggs used where required Water and ice from approved source	18	8	끢	45	- NE	Foo
30		Variance obtained for specialized processing methods	8	8	1	\vdash	-	con
30	OUT	Food Temperature Control			-	46	0	Wa
	-	Proper cooling methods used; adequate equipment for temperature	Τ.	_		47	0	Nor
31	0	control	0	0	2		OUT	-
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plur
34	0	Thermometers provided and accurate	0	0	1	50	0	Sev
	OUT	Food Identification				51	0	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Food Contamination				53	0	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Ade
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	0	Mos
40	0	Washing fruits and vegetables	0	0	1			_
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

rspect	ion	R-repeat (violation of the same code provision					
		Compliance Status	COS	R	WT		
	OUT Utensils and Equipment						
45	麗	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	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	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	0	Current permit posted	0	0	0		
56	0	Most recent inspection posted	0	0			
		Compliance Status	YES	NO	WT		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- 120	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	_ 0	0			

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

05/07/2024

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.

05/07/2024

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mama Toya's Deli Establishment Number #: 605323449

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 wenty-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.	
Sarage 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.	\vdash
Smoking observed where smoking is prohibited by the Act.	\vdash

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
3 compartment sink not in use	CI						

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Grill cooling drawer	49				
Chest freezer	0				
Large 3 door Reach in cooler	40				
Chest freezer large	0				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Cooked beans on stove	Cooking	173			
Cooked vegetables on stove	Hot Holding	162			
Chorizo in grill cooling drawer	Cold Holding	51			
Bean and cheese mixture in grill cooling drawer	Cold Holding	49			
Cheese and loroco mixture in grill cooling drawer	Cold Holding	44			
Cooked chicken in 3door Reach in cooler	Cold Holding	42			
Raw fish in 3door Reach in cooler	Cold Holding	40			
Raw chicken in 3door Reach in cooler	Cold Holding	40			
Cheesecake in cheesecake cooler	Cold Holding	41			
Horchata in drink dispenser	Cold Holding	36			
Pasta salad in open top prep cooler	Cold Holding	43			
Pico in open top prep cooler	Cold Holding	41			
Cooked eggs with peppers and onions in steam	Hot Holding	153			
Cooked white rice in steam table	Hot Holding	175			
Cooked pasta and chicken in steam table	Hot Holding	159			

Observed Violations						
Total # 4						
Repeated # 0						
2: No health policy on site. Policy given out at location 20: Grill cooling drawer reading 41 on display but 49° by ambient temperature check. Bean ans cheese mixture at 49°, cheese and loroco at 44°, cheese and chorizo mixture at 51° for 45 minutes corrective action- all mixtures used 45						
minutes ago placed in grill Reach in cooler placed in chest freezer for rapid cooling.						
21: Several plackages of cooked beef, pork and chicken in Reach in cooler dated /25,4/27, and 4/28 are past their datemark. Corrective action- retrained and embargoed 25 lbs. 45: Prep table is heavily damaged.						

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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 have good hand washing practices
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.

16:

- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: No cooling during inspection
- 19: See temperature log.
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

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: Mama Toya's Deli			
Establishment Number: 605323449			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Number # 605323449

Sources

Source Type: Food Source: Restaurant depot

Source Type: Food Source: Sams

Source Type: Food Source: Midsouth

Source Type: Food Source: Pfg

Source Type: Water Source: City

Additional Comments