



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name: Mama Toya's Deli
Address: 2424 Nolensville Pk
City: Nashville
Inspection Date: 05/07/2024
Time in: 12:15 PM
Time out: 01:45 AM
Risk Category: 03
Number of Seats: 70

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: Compliance Status and Compliance Status. Rows include 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, and 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: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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: PIC Signature on File
Date: 05/07/2024
Signature of Environmental Health Specialist: [Signature]
Date: 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 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)
3 compartment sink not in use	Cl		

**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 and 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 packages of cooked beef, pork and chicken in Reach in cooler dated 4/25, 4/27, and 4/28 are past their datemark. Corrective action- retrained and embargoed 25 lbs.

45: Prep table is heavily damaged.



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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.
- 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.
- 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:

\*\*\*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: Restaurant depot

Source Type: Food Source: Sams

Source Type: Food Source: Midsouth

Source Type: Food Source: Pfg

Source Type: Water Source: City

**Additional Comments**