



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name: Big Al's Deli
Address: 1828-A 4th N. Ave.
City: Nashville
Inspection Date: 11/08/2022
Time in: 01:05 PM
Time out: 01:50 PM
Risk Category: 03
Number of Seats: 16

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, 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: 11/08/2022
Signature of Environmental Health Specialist: [Signature] Date: 11/08/2022

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

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

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	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Reach-in Cooler 2	42
Reach-in Cooler 1	40
Reach-in Cooler 3	38
Reach-in Cooler 4	38

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked crab in Reach-in Cooler 1	Cold Holding	41
House made cole slaw in Reach-in Cooler 1	Cold Holding	39
Cooked pork chop from fryer	Cooking	192
Raw liver from Reach-in Cooler 2	Cold Holding	32
Mashed potatoes on Steam Table	Hot Holding	138
Cooked greens on Steam Table	Hot Holding	145
Raw meatloaf in Reach-in Cooler 2	Cold Holding	38
Raw chicken prepped 3 hours ago in Reach-in	Cooling	60
Cooked chicken in Reach-in Cooler 2	Cold Holding	42
Cooked chicken in Reach-in Cooler 3	Cold Holding	38
White rice in Reach-in Cooler 4	Cold Holding	38

Observed Violations

Total # 8

Repeated # 0

14: 3 Compartment Sink was set up incorrectly with the sanitizing step in the second compartment

Corrective Action: discussed proper warewashing with employee and PIC

34: No thermometer in white Reach-in Freezer 2

34: No thermometer in white Reach-in Freezer 1

36: Observed large gaps between door and door frame at front entrance

37: Observed a bag of white to-go boxes sitting directly on the ground

47: Observed excessive food buildup on shelves of front prep area

47: Observed excessive food buildup on shelves of white Reach-in Cooler 1

53: Observed an excessive amount of grease buildup on the ground behind fryer



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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.
- 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: Observed employees washing their hands
- 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: See next
- 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: See temp log
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp log
- 19: See temp log
- 20: See temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Posted on menus
- 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: IWC

Source Type: Source:

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Additional Comments