TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

FOOD SERVICE ESTA				BLISHMENT INSPECTION REPORT SCO										DRE					
Caller Control of Cont																			
Establishment Name								_	Tvr	e of i	Establi	ishme	Farmer's Market Food Unit K Permanent O Mobile	8					
Address 4014 Hillsboro Circle									.,,				O Temporary O Seasonal						
City Nashville Time in 2					11	1:10	0 A	Μ	A	M/P	и ті	me o	ut 12:20: PM AM / PM						
Inspection Date 05/25/2023 Establishment # 605181683																			
			spect		KRoutine O Follow				- O Pro			-		Cor	nsuitation/Other				
Risi	Cat	tegor	v		01 302	03			04		,		Fo	ollow-	up Required X Yes O No	Number of S	ieats	13	8
		_	isk I	Fact	ors are food preparation	practices and employee	beha	vior	s mo	st c	omn	only	rep	ortec	to the Centers for Disease Cont	rol and Preven		_	
				as c		OODBORNE ILLNESS RI									control measures to prevent illne	iss or injury.			
		(11	uric de	algna											ach Item as applicable. Deduct points for o	ategory or subcate	gory.)	
IN	⊨in c	ompii	ance		OUT=not in compliance NA=n Compliance S		d COS	R		S=co	rrecte	d on-s	ite duri	ing ins	spection R=repeat (violation of the Compliance Status			R	WT
	IN	OUT	NA	NO	Super						IN	оит	NA	NO	Cooking and Reheating of Time/	Temperature			
1	黨	0			Person in charge present, der performs duties	nonstrates knowledge, and	0	0	5	16	0	0	0	27	Control For Safety (TCS) I Proper cooking time and temperatures	foods	0	o	
-			NA	NO		e Health	~			17		ŏ			Proper reheating procedures for hot hold		ŏ	00	5
23	×	0 0			Proper use of restriction and e		6	8	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
	IN	OUT	NA	_	Good Hygien						0	0	0		Proper cooling time and temperature		0		_
4	<u>0</u> 家	0			Proper eating, tasting, drinking No discharge from eyes, nose		8	8	5		80	0 嵐	0	0	Proper hot holding temperatures Proper cold holding temperatures			0	
	IN	OUT	NA	NO	Preventing Centar	mination by Hands				21	12		0	0	Proper date marking and disposition		ŏ	ŏ	9
0 7	<u>嵐</u> 0	0 ※	0	0	Hands clean and properly was No bare hand contact with rea	dy-to-eat foods or approved	0	0	5	22		0	×	-	Time as a public health control: procedur	res and records	0	0	
8	25	0		-	alternate procedures followed Handwashing sinks properly s			0	2	23	IN X	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	0	0	
	IN 宸		NA	NO	Approve Food obtained from approved		0	0	_	F	IN	OUT	-	NO	food Highly Susceptible Popula	tions	-	_	-
10	0	0	0	20	Food received at proper temp Food in good condition, safe,	erature	0		5	24	_	0	88		Pasteurized foods used; prohibited foods		0	0	5
11	<u>×</u>	0	×	0	Required records available: sh		0	6	Ĭ		IN	OUT	_	NO	Chemicals				
	IN	OUT	NA	-	Protection from	Contamination			_	25	0	0	28		Food additives: approved and properly u	sed		0	6
13	2	0	0		Food separated and protected Food-contact surfaces: cleane		8	8	4	26	<u>実</u> IN		NA	NO	Toxic substances properly identified, sto Conformance with Approved P		0	0	0
15	2	0	-	1	Proper disposition of unsafe for		0	0	2	27	_	0	100	140	Compliance with variance, specialized pr		0	0	5
	~~	_			served			- 1			-				HACCP plan		_	-	
				Goo	d Retail Practices are pr	eventive measures to co	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical object	s into foods.			
				01	T=not in compliance	005-007			э / /				3		R-repeat (violation of the sam	(anisiona aboo a			
					Compliance St	atus		DS R WT Compliance Status						e cove provision)	COS	R	WT		
	8		Past		Safe Feed and d eggs used where required	water	0	0	1		OUT Utensils and Equipment Food and nonfood-contact surfaces cleanable, properly designed Section 2014				ly designed,	0	0	1	
_	9 0	_			lice from approved source obtained for specialized proces	sing methods	8	8	2	\vdash	constructed, and used								
		OUT	_		Food Temperature						46 O Warewashing facilities, installed, maintained, used, test strips 47 O Nonfood-contact surfaces clean					st strips	0	0	1
3	1	0	Prop		oling methods used; adequate	equipment for temperature	0	0	2	4	_	0 N UT	onnoo	a-cor	Physical Facilities		0	0	1
-	2				properly cooked for hot holding	9	8	8	1	4	_	_			water available; adequate pressure stalled; proper backflow devices		0	8	2
	33 O Approved thawing methods used 34 O Thermometers provided and accurate			ŏ	ŏ	1		50 O Sewage and waste water properly disposed						0	0	2			
	-	OUT	_		Food Identific					-	_				es: properly constructed, supplied, cleane			ŏ	
3	5	O	Food	s prop	erly labeled; original container; Prevention of Food Co		0	0	1	5		-	-	·	use properly disposed; facilities maintaine littles installed, maintained, and clean	d	0	0	1
3	6	-	Insec	ots, ro	dents, and animals not presen		0	0	2	5	-+-				intes installed, maintained, and crean	ied	0	ŏ	1
3	7	-	-	_	ation prevented during food pre		0	0	1	F	-	UT	,		Administrative items		-	-	
	8			_	cleanliness	paranan, arangye a display	0	0	1	5			Jument	pern	nit posted		0	0	
3	9	Ó	Wipi	ng cic	ths; properly used and stored		0	0	1						inspection posted		0	0	0
40 O Washing fruits and vegetables OUT Proper Use of Utensils				0	0 0 1 Compliance Status Non-Smokers Protection Act							Act	YES	NO	WT				
41 O In-use utensils; properly stored			8		5	7				with TN Non-Smoker Protection Act ducts offered for sale		0	8	0					
43 O Single-use/single-service articles; properly stored, used O		0	1	5	° 9				oducts offered for sale oducts are sold, NSPA survey completed		0	ŏ	9						
44 O Gloves used properly O O 1											_								
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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous											icuous								
manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.																			
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Signature of Person In Charge						Date Signature of Environmental Health Specialist							Date						

	Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservic	e ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.	RDA 629

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 #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	washing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low temperature machine	Chlorine	100							

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Walk in cooler	38					
Walk in freezer	6					
Refrigerator	28					

Food Temperature					
Decoription	State of Food	Temperature (Fahrenheit)			
Chicken in steam table	Hot Holding	161			
Chili in steam table	Hot Holding	157			
Turkey in refrigerator	Cold Holding	45			
Spicy chicken in refrigerator	Cold Holding	43			
Chicken salad in top Prep cooler	Cold Holding	42			
Egg salad in top Prep cooler	Cold Holding	41			
Tuna salad in top Prep cooler	Cold Holding	42			
Boiled eggs in top Prep cooler	Cold Holding	45			
Turkey in Prep cooler	Cold Holding	41			
Corn beef in Prep cooler	Cold Holding	40			
Ham in low boy cooler	Cold Holding	47			
Tomatoes in low boy cooler	Cold Holding	48			
Spinach in low boy cooler	Cold Holding	47			
Cut fruits	Cold Holding	42			
Tomato basil in steam table	Hot Holding	167			

Observed Violations

Total # 8

Repeated # 0

4: Employee eating and handling ready to eat food without washing hands. CA: discussed with the employee and then with the manager.

7: Employees slicing ready to eat food with bare hands. CA: discussed with the manager.

20: Ham @ 47F, tomatoes @ 48F, spinach @ 47F in low boy cooler.

20: Turkey @ 45F in refrigerator. CA: moved to another cooler.

37: Employee drink (uncovered) stored on prep table.

37: Personal sweater stored inth single service cups in drink area.

45: Cutting board in use with deep and many cuts.

53: Ceiling vents, ceiling light shield and walls are dirty.



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Establishment Number : 605181683

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: Employee health policy present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee wash hands.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source.
- 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:
- 16: No raw animal cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs food cooled during inspection.
- 19: Proper hot holding temperatures were observed.
- 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: Proper consumer advisory observed on menu.
- 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: "No Smoking" signs or the international symbols are not conspicuosly posted at every entrance.

58: No

***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.

Establishment Information

Establishment Name: Noshville Deli II

Establishment Number : 605181683

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information Establishment Name: Noshville Deli II

Establishment Number # 605181683

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Additional Comments