



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Nashville Deli II
Address: 4014 Hillsboro Circle
City: Nashville
Inspection Date: 05/25/2023
Time in: 11:10 AM
Time out: 12:20 PM
Risk Category: 03
Number of Seats: 138

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

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: 05/25/2023
Signature of Environmental Health Specialist: [Signature] Date: 05/25/2023

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: Nashville 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

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

Description	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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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 conspicuously 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.

***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.

Establishment Information

Establishment Name: Noshville Deli II

Establishment Number #: 605181683

Sources

Source Type: Food Source: US Foods, Off the Duck, Sysco,

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments