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. | | | | | | | | | | | | | | | | | | | |
| | _ | 1/ | Л | \uparrow | Kill | 05/2 | 25/2 | 023 | 3 | ŗ | lin | 56 | ne | | Colmona rs | (|)5/2 | 25/2 | 2023 |
| 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

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Comments/Other Observations (cont'd)

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

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Establishment Number # 605181683

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Additional Comments