

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **AMERICAS DELI** Permanent O Mobile Establishment Name Type of Establishment 831 HAMILTON CROSSING O Temporary O Seasonal

Antioch Time in 11:35; AM AM / PM Time out 12:25; PM AM / PM

12/20/2021 Establishment # 605253613 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 15 Risk Category Follow-up Required 级 Yes O No

04

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

10	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		co	S=co	rrecte	d on-si	te duri	ing ins	pection
					Compliance Status	cos	R	WT						
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Co
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	384	0	0	0	Prope
	IN	OUT	NA	NO	Employee Health				17	0	O	320	Ó	Prope
2	700	0		_	Management and food employee awareness; reporting	0	0	$\Box$						Cool
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	Prope
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	黨	0	0	0	Prope
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°	20	245	0	0		Prope
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	0	0	0	126	Prope
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time a
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	THING 4
	-	_	ŭ		alternate procedures followed	_	_			IN	OUT	NA	NO	
8	26	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	38		Consu
	IN		NA	NO		ļ.,			_	_	_			food
9	黨	0			Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	100	Food received at proper temperature	0	0	١. ١	24	0	0	333		Paste
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	-		Ľ	040		r distor
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	оит	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25	0	0	3%		Food
13	0	凝	0		Food separated and protected	120	0	4	26	2	0			Taxic:
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	
15	涎	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Comp
	~				served				1.	_		~		HACC

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	凝	0	0	L.	Proper cold holding temperatures	0	0	5
21	0	0	0	200	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT				
28	0	Pasteurized eggs used where required	0	0	Ι,
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	L.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	涎	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	0	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 3
51	200	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			
55	麗	Current permit posted	0	0	П
56	张	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h in (10) days of the date of the

12/20/2021

ironmental Health Specialist

12/20/2021 Date

Signature of Person In Charge

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

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: AMERICAS DELI Establishment Number #: | 605253613

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 inflitrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	$\vdash$

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)				
3 comp sink	Chlorine	200					

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Reach in cooler	38			
Prep cooler	36			
Reach in freezer	0			
Walk in cooler	38			

Food Temperature Description	State of Food	Temperature ( Fahrenheit
Rice warmer	Hot Holding	164
Shrimp prep cooler	Cold Holding	35
Raw chicken prep cooler	Cold Holding	40
Raw chicken wings reach in cooler	Cold Holding	43
Chicken wings	Cooking	210
Raw chicken walk in cooler	Cold Holding	40

Observed Violations	
Total # 17 Repeated # 0	
13: Raw chicken stored above lettuce in walk in cooler	
Ca moved chicken	
35: No labels on containers of sugar, flour, etc	
36: Self closure broken on back door	
37: Boxes of food stored on the floor in walk in freezer	
37: Employee drink and phone etc stored on prep table	
45: Severely worn cutting boards	
47: Fountain drink nozzles are dirty and catch tray is dirty	
51: No self closure on bathroom door	
53: Fan guards dirty in walk in cooler	
53: Floor dirty in walk in freezer	
53: Wall in bathroom by toilet is damaged	
53: Floor is dirty in walk in cooler	
53: Fan guards dirty in walk in freezer	
53: Wall around mopsink is damaged	
54: Broken light shield above prep cooler	
55: Current permitnot posted	
56: Current inspection not posted	

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: AMERICAS DELI Establishment Number: 605253613

### Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: Did not observe handwashing during inspection. Employees standing at stations prepping food.
- 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.

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- 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.
- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.

19:

20:

- 21: (NO) There are no foods requiring date marking in the facility at the time of the inspection.
- 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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: AMERICAS DELI	
stablishment Number: 605253613	
omments/Other Observations (cont'd)	
dditional Comments (cont'd)	
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Establishment Information

Establishment Infor			
stablishment Name: A			
stablishment Number #	605253613		
Sources			
Source Type:	Water	Source:	City
Source Type:	Food	Source:	Butts, a&d foods, atlanta food co
Source Type:		Source:	
ource Type:		Source:	
Source Type:		Source:	
Additional Comme	nts		