



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
63

Establishment Name: Nashville Deli II
Address: 4014 Hillsboro Circle
City: Nashville
Inspection Date: 05/06/2024
Establishment #: 605181683
Embargoed: 8
Purpose of Inspection: Routine
Risk Category: O1
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
(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 sections: 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, and 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 sections: 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: 05/06/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/06/2024

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**

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**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 dish machine	Chlorine	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	48
Low boy cooler	36
Walk in cooler	40
Walk in freezer	-12

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Boiled eggs in top cooler	Cold Holding	50
Tuna salad in top cooler	Cold Holding	47
Egg salad in top cooler	Cold Holding	45
Spicy salad in top cooler	Cold Holding	49
Potato salad in top cooler	Cold Holding	48
Salmon in Prep cooler	Cold Holding	48
Chili in steam table	Hot Holding	142
Spanish sauce in steam table	Hot Holding	140
Omelette	Cooking	167
Pasta in Walk in cooler	Cold Holding	40
Corned beef in Walk in cooler	Cold Holding	38
Milk in little refrigerator in serving area	Cold Holding	49
Tomato basil soup in steam table	Hot Holding	170
Vegetable soup in steam table	Hot Holding	167

## Observed Violations

Total # 19

Repeated # 0

- 4: Employee drinking from open cup in the kitchen. CA: discussed with pic.
- 8: Hand sink is blocked with heavy grease trap equipment. CA: equipment was removed during inspection.
- 11: 2 severely dented cans chopped ocean clams and several rusty cans of pitted dried prunes on shelves in the storage area.
- 13: Raw hamburger stored on shelf above French fries in the refrigerator across the fryer.
- 20: Milk @ 49F in little cooler in the serving area. Little refrigerator @ 56F. CA: milk embargoed, 10 days follow up to check the cooler. Temperature must be 41F or below.
- 20: Prep cooler @ 48F. CA: food was moved ro another cooler and embargoed. Call maintenance to fix the cooler. Follow up will be made within 10 days.
- 20: Boiled eggs @ 50F, tuna salad @ 47F, egg salad a 45F, Spicy salad @ 49F and potato salad @ 48F in top cooler. CA: embargoed.  
Salmon a 48F
- 26: Hand sanitizer with coffee bags on counter and sanitizer bottle stored with single service cups on shelf in the coffee area. CA: toxic items were moved to another area during inspection.
- 36: Self closure device on back door is broken.
- 37: Box of eggs stored on floor.
- 37: Employee water bottle with screw-top cap stored on table in the kitchen.
- 39: Observed 3 wet wiping cloths on counter in serving area.
- 42: Sheet pans stored on the floor in the kitchen.
- 46: No test strips for sanitizer @ 3 compartment sink.
- 47: Kitchen shelvesWith old food debris in the kitchen.
- 50: Waste water leaking from the hand sink onto the floor.
- 53: Excessive grease buildup on floors in the kitchen, prep and dish area.
- 53: Excessive dust buildup on ceiling tiles and-vent covers in the kitchen.
- 54: Light shields missing above ice machine, dish and dry storage.





**Establishment Information**

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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 available.
- 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: Proper handwashing procedures were observed.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 10: (NO): No food received during 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: Omelette cooked @ 167F.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs cooled during this 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.
- 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.

***Establishment Information***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

<b>Establishment Information</b>	
Establishment Name:	Noshville Deli II
Establishment Number #:	605181683

**Sources**

Source Type:	Food	Source:	US Foods, Sysco, Fresh Points,
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**