

Purpose of Inspection

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Noshville Deli II Remanent O Mobile Establishment Name Type of Establishment 4014 Hillsboro Circle O Temporary O Seasonal Address Nashville Time in 11:40; AM AM / PM Time out 01:35; AM AM / PM 05/06/2024 Establishment # 605181683 Embargoed 8 Inspection Date

Number of Seats 138 Risk Category О3 Follow-up Required 级 Yes O No

O Preliminary

O Consultation/Other

O Complaint

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						id		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	Ħ	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	TXC	0			Management and food employee awareness; reporting	0	0	$\Box$
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	0	28		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	嵩	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	0	涎			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0	凝	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2

O Follow-up

**K**Routine

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	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	×	Proper cooling time and temperature	0	0	
19	-	0	0	0	Proper hot holding temperatures	0	0	
20	0	100	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	$\mathbb{X}$	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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28.			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### s, chemicals, and physical objects into foods.

						IL PRA		2.5
		OUT=not in compliance COS=con				g inspect	on	
		Compliance Status	cos	R	WT			
	OUT	Caro rocc and comes					OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Fo
29		Water and ice from approved source	0	0		1		CO
30	0	Variance obtained for specialized processing methods	0	0	1	46	338	W:
	OUT	Food Temperature Control		_	_			1
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	100	No
31	١,٠	control	"	١~	*		OUT	П
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Ho
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	滋	Se
	OUT	Food Identification				51	0	To
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Ga
	OUT	Prevention of Food Contamination				53	3%	Ph
36	×	Insects, rodents, and animals not present	0	0	2	54	麗	Adi
37	265	Contamination prevented during food preparation, storage & display	0	0	1		оит	Γ
38	0	Personal cleanliness	0	0	1	55	0	Cu
39	186	Wiping cloths; properly used and stored	0	0	1	56	0	Mo
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils	$\top$					П
41	0	In-use utensils; properly stored	0	0	1	57		Co
42	300	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	]	Tol
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If to
44	0	Gloves used properly	0	0	1			

Signature of Person In Charge

pect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 2
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	200	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	•
54	羅	Adequate ventilation and lighting; designated areas used	0	0	•
	OUT	Administrative Items	Т		Ī
55	0	Current permit posted	ि	0	_
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	
59		If tobacco products are sold, NSPA survey completed	0	0	

ent inspection report in a conspicuous manner. You have the right to request a hearing reg-103, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

05/06/2024

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

Date

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

Smoking observed where smoking is prohibited by the Act.



#### 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.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)				
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 coler	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 # ()

- 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.

<sup>&</sup>quot;"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: Noshville Deli II
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 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

## Additional Comments

See last page for additional comments.

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

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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							
	003181083						
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 Comm	ents						