



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
69

Establishment Name: Nashville Deli II
Address: 4014 Hillsboro Circle
City: Nashville
Inspection Date: 12/09/2021
Establishment #: 605181683
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: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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] 12/09/2021
Signature of Environmental Health Specialist: Tommy Eubanks 12/09/2021

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: | 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. | No |
| 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) |
| Cloth bucket | QA | 200 | |
| Low temp dish machine | Chlorine | 150 | |

| Equipment Temperature | |
|------------------------------|---------------------------|
| Description | Temperature (Fahrenheit) |
| Drawer cooler | 39 |
| Reach in cooler | 50 |
| Reach in cooler | 38 |
| Reach in cooler | 37 |

| Food Temperature | | |
|---|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Sliced turkey in drawer cooler | Cold Holding | 47 |
| Feta cheese in drawer cooler | Cold Holding | 51 |
| Hollandaise sauce in warmer | Hot Holding | 182 |
| Grilled chicken in reach in cooler | Cold Holding | 46 |
| Egg salad in prep cooler | Cold Holding | 46 |
| Coleslaw on prep line | Cold Holding | 37 |
| Vegetable soup in warmer | Hot Holding | 190 |
| Milk in reach in cooler, dated 12/6 | Cold Holding | 39 |
| Beef in walk in cooler prepped yesterday | Cold Holding | 38 |
| Vegetable soup in container with ice wand for 5 | Cooling | 133 |

Observed Violations

Total # 11

Repeated # 0

6: Employee carried things to the dumpster, then came inside and handled clean dishes without washing his hands. CA- Spoke to the PIC about the violation and proper handwashing. PIC spoke with the employee who washed his hands.

11: Severely dented can, on the seam, is stored in the rack. CA- Can was removed.

14: Pans were being washed and rinsed in the triple sink, but not sanitized. CA- Pans will be now be washed and rinsed in the triple sink, then sent through the dish machine to be sanitized.

20: (3rd Notice) Sliced turkey in the drawer cooler is 47 degrees and feta cheese in the drawer cooler is 51 degrees. CA- Ice was put on the foods in the drawer cooler. Turkey is now 41 degrees.

Grilled chicken in the reach in cooler is 46 degrees. The temperature inside the reach in cooler is 50 degrees. CA- All food was taken out of the reach in cooler and put into other coolers.

26: (3rd Notice) Unlabeled chemical spray bottle containing a blue liquid. CA- Bottle was labeled.

37: Uncovered food in the walk in cooler. Employee drink, in a bottle with a screw top, is stored on a kitchen prep table.

45: Cooler and kitchen shelves are rusty. Ice cream freezer door is in poor repair. Walk in freezer door is not closing properly causing ice to form.

46: No test strips are available.

47: Kitchen shelves are dirty. Inside the reach in cooler is dirty.

53: Kitchen ceiling and light shields are dirty. Several ceiling tiles in the storage area are missing.

54: Walk in freezer light shield is missing. Several ceiling light shields are missing in the dish room.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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.
- 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.
- 9: Food source: Sysco, U.S. Foods, Fresh Point
- 10: (NO): No food received during 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Foods are being cooled properly and within the proper time frame.
- 19: Food temps listed.
- 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: Consumer Advisory is on the 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: There is not a "No Smoking" sign, or the international symbol, posted on the outside of each entrance into the building.
- 3:
- 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.

***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.

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Sources

Source Type: Source:

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