

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

SCORE

Number of Seats 76

12/13/2022 Establishment # 605249365

Time in 01:20 PM AM/PM Time out 01:25: PM AM/PM

Embargoed 0 Inspection Date

AMERICAN DELI

Memphis

3543 S MENDENHALL RD

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

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10	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ				OS=co	mect
			_		Compliance Status	COS	R	WT] [_
	IN	OUT	NA	NO	Supervision					IN
1	800	0			Person in charge present, demonstrates knowledge, and	0	0	5	1 🖳	L
_	~	_			performs duties	_	Ľ	Ľ	16	
_	IN	OUT	NA	NO	Employee Health	+-			17	0
2	-86	0			Management and food employee awareness; reporting	0	0	5		IN
3	×	0			Proper use of restriction and exclusion	0	0	9	Ш	lin.
	IN	OUT	NA	NO	Good Hygienic Practices				18	
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0		20	
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	0
6	100	0		0	Hands clean and properly washed	0	0		22	0
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	"	IN
8	927	0			alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	1 F	-
0	IN	OUT	NΔ	NO	Approved Source	-		-	23	0
9	200	0	THE C	110	Food obtained from approved source	0	О	$\overline{}$	1 🖿	IN
10	0	ō	0	32	Food received at proper temperature	ō	ō		15	
11	300	_	Ť		Food in good condition, safe, and unadulterated	ō	ŏ	5	24	0
12	0	o	×	0	Required records available: shell stock tags, parasite	0	0			IN
-	IN	ОИТ	NA	NO	destruction Protection from Contamination				25	0
13	級	0	0		Food separated and protected	0	0	4	26	100
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	1 🗀	IN
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	300	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	X		Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	凝	0	0		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	оит	NA	NO	Chemicals			
25		0	X		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

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
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	1
44		Gloves used properly	0	0	1

ecti	OFI	R-repeat (violation of the same code provision) Compliance Status	COS	R	W
	OUT	Utensiis and Equipment	1000	-	-
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	ा	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	- :
50	0	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	•
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	-
	OUT	Administrative Items			
55	0	Current permit posted	0	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	18	0	
58		Tobacco products offered for sale	18	0	•
59		If tobacco products are sold, NSPA survey completed	0	0	

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

12/13/2022

Signature of Person In Charge

Date Signat

12/13/2022

**** 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) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	AMERICAN DELI						
Establishment Number	605249365						

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.	Yes
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Yes
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	Yes
Garage type doors in non-enclosed areas are not completely open.	Yes
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	Yes
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				

Equipment Temperature								
Description		Temperature (Fahrenheit)						

Description	State of Food	Temperature (Fahrenheit

Observed Violations							
Total # 3							
Repeated # ()							
35: Unlabeled food in cooler.							
37: Pieces of ham laying on top of package in prep cooler. Please place back in							
bag. Frozen beef patties on freezer shelf. Please place back in bag.							
46: Sanitizer test strips are not available							
10. Caritizar toot at ips are not available							

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations	
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Additional Comments

See last page for additional comments.

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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: AMERICAN DELI Establishment Number: 605249365	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Name: AMERICAN DELI		
Establishment Number #. 605249365		
Sources		
Source Type:	Source:	
Additional Comments		