



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: AMERICAS DELI
Address: 831 HAMILTON CROSSING
City: Antioch
Inspection Date: 10/19/2022
Risk Category: 01
Number of Seats: 15

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: 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, 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: 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.

Signature of Person In Charge: [Signature] Date: 10/19/2022
Signature of Environmental Health Specialist: [Signature] Date: 10/19/2022

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 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)

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	32
Reach in cooler	34
Reach in freezer	4
Reach in cooler	42

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice cooker	Hot Holding	165
Cooked shrimp prep cooler	Cold Holding	31
Raw chicken prep cooler	Cold Holding	41
Raw chicken wings reach in cooler	Cold Holding	38
Chicken wings	Cooking	212
Raw hamburger reach in cooler	Cold Holding	29
Cooked beef	Cooking	208
Hamburger	Cooking	176
Raw chicken wings walk in cooler	Cold Holding	41

Observed Violations

Total # 10

Repeated # 0

6: Employee touched raw hamburger with gloves on and did not wash hands after taking off gloves before putting on a new pair of gloves.

Ca talked about washing hands between changing gloves. Had employee wash hands

6: Employee did not wash hands after touching garden hose and before preparing food

Ca discussed proper hygienic practices

13: Raw shelled eggs stored above peas and carrots in walk in cooler

Ca moved peas and carrots to a different shelf with just vegetables and RTE foods on it

26: No labels on bottles of chemicals on storage shelf

Ca labeled each chemical properly

34: No probe thermometer available

34: No visible thermometer in deepfreezer

35: No labels on containers of sugar, salt, corn starch, etc

36: Self closure broken on back door

47: Fountain drink nozzles are dirty

53: Damaged wall and hole in wall by back door and mop sink



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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.
- 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:
- 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.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: No smoking signs not posted at all entrances into the building
- 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:	Water	Source:	City
Source Type:	Food	Source:	Usa atlanta food,a&d foods, gordon
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments