

Address

Inspection Date

15 漢 〇

served

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Noshville Deli II Establishment Name Permanent O Mobile Type of Establishment 4014 Hillsboro Circle O Temporary O Seasonal Nashville

Time in 12:10 PM AM / PM Time out 12:20; PM 12/09/2021 Establishment # 605181683 Embargoed 0

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

O3

Number of Seats 138 04 Risk Category Follow-up Required ase Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

ited compliance status (IN, OUT, HA, HO) for OUT=not in compl IN-in compliance NA=not ac COS R WT Compliance Status IN OUT NA Supervision Person in charge present, demonstrates knowledge, and 製し 0 0 5 performs duties IN OUT NA NO **Employee Health** 2 X O Management and food employee awareness; reporting 0 0 3 🕱 O Proper use of restriction and exclusion 0 0 **Good Hygienic Practices** IN OUT NA NO 4 嵐 O 5 嵐 O O Proper eating, tasting, drinking, or tobacco use 0 0 5 O No discharge from eyes, nose, and mouth IN OUT NA NO Preventing Contamination by Hand O Hands clean and properly washed 6 🚊 O 0 0 No bare hand contact with ready-to-eat foods or approved 0 0 0 7 **巡** O 0 alternate procedures followed 8 🐹 O IN OUT NA NO Handwashing sinks properly supplied and accessible 0 0 2 Approved Source 9 🕱 O 0 0 Food obtained from approved source 10 O O O 0 0 Food received at proper temperature Food in good condition, safe, and unadulterated 5 Required records available: shell stock tags, parasite 0 12 O O 🐹 0 0 destruction IN OUT NA NO **Protection from Contamination** 0 0 4 (2) (0) (2) Food separated and protected 14 寒 O O Food-contact surfaces: cleaned and sanitized 0 0 5 Proper disposition of unsafe food, returned food not re 0

Compliance Status						COS	R	WT
	IN	OUT	UT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	8	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	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	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes A No

od Retail Practices are preventive m trol the introduction of pathogens, chemicals, and physical objects into foods.

. PRACTICES

2

0

GOOD					
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	羅	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	題	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	- 2
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	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		
55	0	Current permit posted	0	0	T-6
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	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h ten (10) days of the date of th essi colo

12/09/2021

Tommy Eubonks

12/09/2021

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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:	#E7 is "No"					
Age-restricted venue does not affirmatively rest		facilities at all times to be	rsons who are			
twenty-one (21) years of age or older.						
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	of identification.			
"No Smoking" signs or the international "Non-Sr	moking" symbol are not cons	picuously posted at every	entrance.	No		
Garage type doors in non-enclosed areas are n	ot completely open.					
Tents or awnings with removable sides or vents	In non-enclosed areas are r	not completely removed o	ropen.			
Smoke from non-enclosed areas is infiltrating in	ito areas where smoking is p	rohibited.				
Smoking observed where smoking is prohibited	by the Act.					
				-		
Warewashing Info			1 - 1			
Machine Name	Sanitizer Type	PPM	Temperature (Fa	hrenheit)		
			•			
Equipment Temperature						
Description			Temperature (Fa	hrenhelt)		
			-			
Food Temperature						
Description		State of Food	Temperature (Fa	hrenhelt)		

Observed Violations
Total # 6
Repeated # 0
37:
45:
46:
47:
53:
54:
***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					
THE SAME TO LEGISLATION OF THE PROPERTY OF THE					
Comments/Other Observations					
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27:					
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See last page for additional comments.

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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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							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							