TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlos and	100		- A																
Est	abis	hmen	nt Nar		Young Avenue	Deli - Bar						Тур	e of E	stabli	shme	O Farmer's Market Food Unit @ Permanent O Mobile	96		
Add	iress				2119 Young Av	/e.					_					O Temporary O Seasonal			
City	,				Memphis		Time in	12	2:3	5 F	M	AJ	/ PN	A Ti	me o	и <u>12:45</u> : РМ АМ/РМ			
Insp	pecti	on Da	ate		10/18/2022	Establishment #	60512902	2			Emba	rgoe	d <u>0</u>						
Pur	pose	of In	spec	tion	KRoutine C	Follow-up	O Complaint			O Pro	limin	ary		0	Cor	nsultation/Other			
Risi	k Ca	tegor				02	O 3			O 4							ber of Seats	_	
		R	isk													I to the Centers for Disease Control and P control measures to prevent illness or inj			
				-	ed compliance status (II											INTERVENTIONS ach item as applicable. Deduct points for category or	wheelesse		
IN	⊨in c	ompli			OUT=not in compliance	NA=not applicable	NO=not observe									pection R=repeat (violation of the same cod		••	
		-				nce Status		COS	R	WT						Compliance Status	_	S R	WT
		OUT	NA	NO	Person in charge prese	Supervision	hae echeluo			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperat Control For Safety (TCS) Foods			
1	8	0			performs duties		owieuge, and	0	0	5		0	0	×		Proper cooking time and temperatures	0	8	5
2	26		NA	NO	Management and food	nployee Health employee awarenes	ss; reporting	0			17	0	0	25		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Tin		10	
3	×		1		Proper use of restrictio	n and exclusion		0	0	5		IN	OUT	NA	NO	a Public Health Control			
			NA			tygionic Practicos						0	0	×		Proper cooling time and temperature	0	0	
4	XX	00			Proper eating, tasting, of No discharge from ever		use	8	0	5		20	0	意	0	Proper hot holding temperatures Proper cold holding temperatures		8	
	IN	OUT	NA	NO	Preventing (Contamination by	Hands					õ		ŭ		Proper date marking and disposition	ŏ	ŏ	1 *
6	黨	0		_	Hands clean and prope No bare hand contact v		ds or approved	_	0	5	22	0	0	X	0	Time as a public health control: procedures and rec	ords O	0	
7	×	0	0	0	alternate procedures fo	llowed		0	0			IN	OUT	NA	NO	Consumer Advisory		-	
8		Ж олт		NO	Handwashing sinks pro	perly supplied and a proved Source	accessible	X	0	2	23	X	0	0		Consumer advisory provided for raw and undercoo food	ked O	0	4
	黨	0			Food obtained from ap	proved source		0	0		H	IN	OUT	NA	NO	Highly Susceptible Populations		-	-
10	0	0	0		Food received at prope Food in good condition		ented	<u>o</u>	0	5	24	×	0	0		Pasteurized foods used; prohibited foods not offere	d O	0	5
11	<u>к</u>	0 0	x	0	Required records avail			0	0 0	Ĭ	H	IN	OUT	NA	10	Chemicals			
12				NO	destruction	n from Contamina	tion	-	-	_	25	0		25		Food additives: approved and properly used		ТО	
13			0	-	Food separated and pr		lition	0	0	4	25	Ň	ŏ	- 200		Toxic substances properly identified, stored, used		Ь	5
14	X	0	0	1	Food-contact surfaces:				0	5				NA	10000	Conformance with Approved Procedure		_	
15	X	0			Proper disposition of un served	nsafe food, returned	food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, an HACCP plan	· 0	0	5
				Goo	d Retail Practices	are preventive n	easures to co	ontro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into for	ds.		
										a/.\			ices.	3					
				00	Fenot in compliance Complian	nce Status	COS=corre	cted o	R R	during WT	inspe	ction				R-repeat (violation of the same code prov Compliance Status		S R	WT
		OUT			Safe Food	d and Water						0	UT			Utensils and Equipment			
	8 9				d eggs used where req ice from approved sour			8	0	1	4	5 8				nfood-contact surfaces cleanable, properly designe and used	1 鼠	0	1
_	0	Ō	Varia		btained for specialized	processing methods		ŏ	ŏ	1	40		- 1			g facilities, installed, maintained, used, test strips	0	6	1
		OUT	_			rature Control				_			_			tact surfaces clean			
3	н	0	cont		bling methods used; ade	equate equipment to	r temperature	0	0	2	47	_	O N UT	onioo	a-cor	Physical Facilities	0	0	1
_	2				properly cooked for hot	holding			0	1	48	_	_			water available; adequate pressure		0	
	13 14		<u> </u>		thawing methods used tens provided and accu	anto.		0	0	1	49	_	_			stalled; proper backflow devices		8	
-		OUT		morne		ntification		0	0	1	51	_	-			waste water properly disposed s: properly constructed, supplied, cleaned		6	
3	5	0	Food	d prop	erly labeled; original cor	ntainer; required reco	ords available	0	0	1	52	_	_			use properly disposed; facilities maintained	0		
		OUT				od Contaminatio		-		_	53		_			lities installed, maintained, and clean	-	-	
3	6	0	Inse	cts, ro	dents, and animals not	present		0	0	2	54	_	_			ntilation and lighting; designated areas used	0	-	<u> </u>
3	17	X	Cont	tamina	tion prevented during for	ood preparation, stor	rage & display	×	0	1		0	υτ			Administrative Items			
_	8				leanliness			0	0	1	55					nit posted	0	0	0
	i9 10			_	ths; properly used and s ruits and vegetables	stored		0	0	1	54	s (о∣м	ost re	cent	Compliance Status		0	WT
-		OUT	_	ning i		e of Utensils		-		-	H					Non-Smokers Protection Act	TES		1 ***
_	1				nsils; properly stored		handle f		0		57					with TN Non-Smoker Protection Act		10	
	2				quipment and linens; pr /single-service articles;			8	0	1	58	5				ducts offered for sale oducts are sold. NSPA survey completed		0	l°.
	ă.				ed properly			Ő	ŏ	1	<u> </u>								
																Repeated violation of an identical risk factor may result			
																e. You are required to post the food service establishmer lling a written request with the Commissioner within ten (
					14-703, 68-14-706, 68-14-70														
		/	亡				10/1	18/2	022	2					,	,	10/	18/	2022
Sig	natu	re of	Pers	ion In	Charge				_	Date	Sig	natu	re of	Envir	onme	ental Health Specialist			Date
					-														

	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****	
1 0007 (Dev. 6 45)	Free food safety training classes are available each month at the county health department.	004

PH-2267 (Rev. 6-15)	Free food safety training cla	isses are available each mor	nth at the county health department.	RDA 629
	Please call () 9012229200	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Young Avenue Deli - Bar Establishment Number #: 605129022

Yes

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Autochlor	Autochlor	100							

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Coolers	39			

escription	State of Food	Temperature (Fahrenheit

Observed Violations

Total # 3 Repeated # 0

8: Blocked hand sink

37: Uncovered condiments

45: Scooping ice with cup

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Establishment Information

Establishment Name: Young Avenue Deli - Bar Establishment Number : 605129022

Comments/Other Observations		
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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.

Establishment Information						
Establishment Name: Young Avenue Deli - Bar						
Establishment Number	605129022					

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Young Avenue Deli - Bar Establishment Number #. 605129022

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments