

Risk Category

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| Establishment Name    | Yellow Deli                |              | Type of Estat      | O Farmer's Mark      |            |  |
|-----------------------|----------------------------|--------------|--------------------|----------------------|------------|--|
| Address               | 737 Mccallie Ave.          |              | Type or Estat      |                      | O Seasonal |  |
| City                  | Chattanooga                | Time in 02:3 | 8 PM _ AM / PM _ 1 | Time out 03:45; PM   | AM / PM    |  |
| Inspection Date       | 05/24/2022 Establishment # | 605202884    | Embargoed 0        |                      |            |  |
| Purpose of Inspection | MRoutine O Follow-up       | O Complaint  | O Preliminary      | O Consultation/Other |            |  |

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eported to the Centers for Disease Control and Prevention as are control measures to prevent illness or injury.

Follow-up Required

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# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS T, HA, HO) for each numbered item. For Items marked OUT, mark COS or R for each item as applicable.

itus (IN, OUT, NA, NO) for ea

| 112 | IN-in compliance OUT-not in compliance NA-not applicable NO-not observed CO |     |    |    |   |          |   |       |
|-----|---|-----|----|----|---|----------|---|-------|
|     |   |     |    |    | Compliance Status   | cos      | R | WT    |
|     | IN  | OUT | NA | NO | Supervision   |          |   |       |
| 1   | 盔   | ٥   |    |    | Person in charge present, demonstrates knowledge, and<br>performs duties                  | 0        | 0 | 5     |
|     | IN  | OUT | NA | NO | Employee Health   |          |   |       |
| 2   | $\mathbb{R}^{\mathbb{C}}$   | 0   |    |    | Management and food employee awareness; reporting   | 0        | 0 |       |
| 3   | 寒   | 0   |    |    | Proper use of restriction and exclusion   | 0        | 0 | 5     |
|     | IN  | OUT | NA | NO | Good Hygienic Practices   |          |   |       |
| 4   | X   | 0   |    | 0  | Proper eating, tasting, drinking, or tobacco use  | 0        | 0 |       |
| 5   | 黨   | 0   |    | 0  | No discharge from eyes, nose, and mouth   | 0        | 0 | l ° I |
|     | IN  | OUT | NA | NO | Preventing Contamination by Hands   |          |   |       |
| 6   | 滋   | 0   |    | 0  | Hands clean and properly washed   | 0        | 0 |       |
| 7   | 氮   | 0   | 0  | 0  | No bare hand contact with ready-to-eat foods or approved<br>alternate procedures followed | 0        | 0 | 5     |
| 8   | ×   | 0   |    |    | Handwashing sinks properly supplied and accessible  | 0        | 0 | 2     |
|     | IN  | OUT | NA | NO | Approved Source   | <u> </u> |   |       |
| 9   | 窓   | 0   |    |    | Food obtained from approved source  | 0        | 0 |       |
| 10  | 0   | 0   | 0  | 3% | Food received at proper temperature   | 0        | 0 | 1 1   |
| 11  | ×   | 0   |    |    | Food in good condition, safe, and unadulterated   | 0        | 0 | 5     |
| 12  | 0   | 0   | Ж  | 0  | Required records available: shell stock tags, parasite<br>destruction                     | 0        | 0 |       |
|     | IN  | OUT | NA | NO | Protection from Contamination   |          |   |       |
| 13  | 黛   | 0   | 0  |    | Food separated and protected  | 0        | 0 | 4     |
| 14  | ×   | 0   | 0  |    | Food-contact surfaces: cleaned and sanitized  | 0        | 0 | 5     |
| 15  | M   | 0   |    |    | Proper disposition of unsafe food, returned food not re-                                  | 0        | 0 | 2     |

|    | Compliance Status |     |     |     |   |   | R | WT |
|----|-------------------|-----|-----|-----|---|---|---|----|
|    | IN                | оит | NA  | NO  | Cooking and Reheating of Time/Temperature<br>Control For Safety (TCS) Foods |   |   |    |
| 16 | 0                 | 0   | 0   | 寒   | Proper cooking time and temperatures  | 0 | 0 | 5  |
| 17 | 0                 | 0   | 0   | 300 | Proper reheating procedures for hot holding                                 | 0 | 0 | ٠  |
|    | IN                | оит | NA  | NO  | Cooling and Holding, Date Marking, and Time as<br>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 |                   | 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   | 0   |     | Consumer advisory provided for raw and undercooked<br>food                  | 0 | 0 | 4  |
|    | IN                | OUT | NA  | NO  | Highly Susceptible Populations  |   |   |    |
| 24 | 0                 | 0   | 335 |     | Pasteurized foods used; prohibited foods not offered                        | 0 | 0 | 5  |
|    | IN                | оит | NA  | NO  | Chemicals   |   |   |    |
| 25 |                   | 0   | 3%  |     | 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<br>HACCP plan            | 0 | 0 | 5  |

O Yes 🕱 No

R=repeat (violation of the same code provisi

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

. PRACTICES

|    |     |  | GOO |   |     |
|----|-----|--|-----|---|-----|
|    |     | OUT=not in compliance COS=corr   |     |   |     |
|    |     | Compliance Status  | cos | R | W   |
|    | OUT |  |     |   |     |
| 28 | 0   | Pasteurized eggs used where required                                       | 0   | 0 | Ι,  |
| 29 |     | Water and ice from approved source   | 0   | 0 |     |
| 30 | 0   | Variance obtained for specialized processing methods                       | 0   | 0 | L.  |
|    | OUT | Food Temperature Control   |     |   |     |
| 31 | 0   | Proper cooling methods used; adequate equipment for temperature<br>control | 0   | 0 | :   |
| 32 | 0   | Plant food properly cooked for hot holding                                 | 0   | 0 | Г   |
| 33 | 0   | Approved thawing methods used  | 0   | 0 | 1   |
| 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 | 0   | Contamination prevented during food preparation, storage & display         | 0   | 0 | 1   |
| 38 | 0   | Personal cleanliness   | 0   | 0 | Г   |
| 39 | 180 | Wiping cloths; properly used and stored                                    | 0   | 0 | _   |
| 40 | 0   | Washing fruits and vegetables  | 0   | 0 | ļ . |
|    | 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 | 1   |
| 43 | 0   | Single-use/single-service articles; properly stored, used                  | 0   | 0 | r   |
| 44 | 0   | Gloves used properly   | 0   | 0 | _   |

| pect | on  | R-repeat (violation of the same code provision   |     |    |   |
|------|-----|--|-----|----|---|
|      |     | Compliance Status  | cos | R  | W |
|      | OUT | Utensils and Equipment   |     |    |   |
| 45   | 0   | Food and norfood-contact surfaces cleanable, properly designed,<br>constructed, and used | 0   | 0  | 1 |
| 46   | 0   | Warewashing facilities, installed, maintained, used, test strips                         | 0   | 0  | 1 |
| 47   | 0   | 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  | 1 |
| 52   | 0   | Garbage/refuse properly disposed; facilities maintained                                  | 0   | 0  | 1 |
| 53   | 0   | Physical facilities installed, maintained, and clean                                     | 0   | 0  | 1 |
| 54   | 0   | Adequate ventilation and lighting; designated areas used                                 | 0   | 0  | 1 |
|      | OUT | Administrative Items   | Т   |    |   |
| 55   | 0   | Current permit posted  | 0   | 0  | 0 |
| 56   | 0   | Most recent inspection posted  | 0   | 0  | ۰ |
|      |     | Compliance Status  | YES | NO | W |
|      |     | Non-Smokers Protection Act   |     |    |   |
| 57   |     | Compliance with TN Non-Smoker Protection Act   | - X | 0  |   |
| 58   |     | Tobacco products offered for sale  | 0   | 0  | 0 |
| 59   |     | If tobacco products are sold, NSPA survey completed                                      | 0   | 0  |   |

ost recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of thi 68-14-703, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ß

Signature of Person In Charge

05/24/2022

Date Signature of Environmental Health Specialist

05/24/2022

\*\*\*\* 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) ) 4232098110 Please call ( to sign-up for a class.

RDA 629

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Inf    | formation          |  |  |
|----------------------|--------------------|--|--|
| Establishment Name:  | Yellow Deli        |  |  |
| Establishment Number | <b>•</b> 605202884 |  |  |

| ISPA Survey – To be completed if #57 is "No"   |  |
|--|--|
| ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are<br>wenty-one (21) years of age or older. |  |
| ge-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.  |  |
| Sarage type doors in non-enclosed areas are not completely open.   |  |
| ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.  |  |
| moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.   |  |
| moking observed where smoking is prohibited by the Act.  |  |

| Warewashing Info |                |     |                           |  |  |  |  |
|------------------|----------------|-----|---------------------------|--|--|--|--|
| Machine Name     | Sanitizer Type | PPM | Temperature ( Fahrenheit) |  |  |  |  |
| Dish machine     | Chlorine       | 50  |                           |  |  |  |  |

| Equipment Temperature |                           |  |  |  |  |
|-----------------------|---------------------------|--|--|--|--|
| Description           | Temperature ( Fahrenheit) |  |  |  |  |
|                       |                           |  |  |  |  |
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|                       |                           |  |  |  |  |
|                       |                           |  |  |  |  |

| Food Temperature |               |                          |
|------------------|---------------|--------------------------|
| Description      | State of Food | Temperature ( Fahrenheit |
| Soup             | Hot Holding   | 140                      |
| Milk             | Cold Holding  | 39                       |
| Sprouts          | Cold Holding  | 38                       |
| Lettuce          | Cold Holding  | 38                       |
| Deli meats       | Cold Holding  | 38                       |
| Hot dogs         | Cold Holding  | 38                       |
| Slaw             | Cooling       | 57                       |
| Slaw             | Cooling       | 47                       |
| Sprouts          | Cold Holding  | 41                       |
| Yogurt           | Cold Holding  | 38                       |
|                  |               |                          |
|                  |               |                          |
|                  |               |                          |
|                  |               |                          |

| Observed Violations   |
|---|
| Total # 1   |
| Repeated # ()   |
| 39: Need to setbup cloth towel sanitizer buckets at each prep station                                 |
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## TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Yellow Deli Establishment Number: 605202884

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

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- 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.

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- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.

18:

19: 20:

- 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.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

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## Additional Comments

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| Establishment Name: Yellow Deli        |  |  |  |
|--|--|--|--|
| Establishment Number: 605202884        |  |  |  |
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| Comments/Other Observations (cont'd)   |  |  |  |
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| Additional Comments (cont'd)           |  |  |  |
| See last page for additional comments. |  |  |  |
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Establishment Information

| Establishment Information   |         |
|---|---------|
| Establishment Name: Yellow Deli   |         |
| Establishment Number # 605202884  |         |
| Saura and a saura |         |
| Sources   |         |
| Source Type:  | Source: |
| Additional Comments   |         |
| Need to pre chill slaw ingredients or use blast chiller to cool rapidly fill containers with less slaw  |         |
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