# TENNESSEE DEPARTMENT OF HEALTH

No.	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																			
Ň		11	T. S. S.		lacon's D	eli Of Cordova										O Farmer's Market Food Unit	04			
Est	ablist	hmen	t Nar	ne				Type of Establishment O Mobile					ent O Mobile	9						
Add	iress				1585 Chic	kering Ln.										O Temporary O Seasonal				
City					Cordova		Time in	09	9:5	0 /	١M	A	M/P	м ті	me o	л <u>10:15</u> : <u>АМ</u> ам/рм				
Insp	ectio	n Da	rte		01/25/2	023 Establishment #	60519158	6			Emba	rgoe	d 0	000						
Pur	pose	of In	spect		ORoutine	题 Follow-up	O Complaint				elimin				Cor	nsultation/Other				
Risi	c Cat	legor	y		01	<u>9</u> 22	03			04				Fo	-wollo	up Required O Yes 氨 No	Number of Se	ats	18	4
																to the Centers for Disease Control control measures to prevent illness	and Prevent	ion	_	
					ontribecing is											INTERVENTIONS	or mjary.			
		(11	irk de	elgne		tatus (IN, OUT, NA, NO) for e										ach liem as applicable. Deduct points for cate	gory or subcated	pery.)		
IN	⊧in c	ompii	ance			mpliance NA=not applicable	NO=not observ		R		>s=cor	recte	d on-s	site duri	ing ins	Compliance Status			R	WT
	IN	OUT	NA	NO		Supervision			· · ·			IN	ουτ	NA	NO	Cooking and Reheating of Time/Ten	nperature		_	
1	邕	0			Person in charg performs duties	e present, demonstrates k	nowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foo Proper cooking time and temperatures		0	0	
2	IN XX		NA	NO	Management ar	Employee Health nd food employee awarene	ss: reporting				17	0	0	0	X	Proper reheating procedures for hot holding		ŝ	0	•
3	×	ō				estriction and exclusion	oo, reporting	õ	ō	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a a Public Health Control	nd Time as			
	IN		NA			Good Hygienic Practice						0	0	0		Proper cooling time and temperature		0		
4	風風	0				asting, drinking, or tobacco om eyes, nose, and mouth	use	8	8	5	20	No.	0	0	0	Proper hot holding temperatures Proper cold holding temperatures		8	0	
	IN		NA			nting Contamination by	y Hands	0			21	*	0		0	Proper date marking and disposition		0	0	â
6 7	直截	0	0	0		d properly washed ontact with ready-to-eat foo	ds or approved	0	0	5	22	0	0	X	-	Time as a public health control: procedures	and records	0	이	
Ľ.	X		•	-	alternate proced	dures followed inks properly supplied and	accessible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and un	dercooked			
	IN	OUT	NA	NO		Approved Source	accessione			_	23	0	0	×		food	dercooked	0	이	4
	黨	0	~			from approved source at proper temperature		8	0			IN	OUT		NO	Highly Susceptible Populatio	n9			
10		8	0	200		at proper temperature andition, safe, and unadulte	rated	ŏ	ŏ	5	24	0	0	22		Pasteurized foods used; prohibited foods no	t offered	0	이	5
12	0	0	×	0	Required record destruction	ts available: shell stock tag	s, parasite	0	0			IN	ουτ	NA	NO	Chemicals				
			NA	NO	Pro	tection from Contamin	ation			_	25	0	0	X		Food additives: approved and properly used		8		5
		00			Food separated Food-contact su	i and protected infaces: cleaned and saniti	zed	6	6	4	26	IN	OUT	NA	NO	Toxic substances properly identified, stored, Conformance with Approved Proc		0	0	
	2	0			Proper dispositi served	on of unsafe food, returned	food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proce HACCP plan	ess, and	0	0	5
				God	d Retail Prac	tices are preventive r	neasures to co	ontro	l the	intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects in	to foods.			
								GOO	DD R	ar/A	L PR	ACT	TICE	5						
$\square$				OU	T=not in compliance	e mpliance Status	COS=com		R		inspe	ction				R-repeat (violation of the same or Compliance Status		cos	R	WT
		OUT	_		Saf	e Food and Water						0	UT			Utensils and Equipment			~ 1	
	8 9				ed eggs used wh fice from approv			8	0	1	4	5 8	NA 11			nfood-contact surfaces cleanable, properly d and used	esigned,	0	0	1
	0	Õ	Varia		obtained for spec	cialized processing method	s	ŏ	ŏ	1	40	; (				g facilities, installed, maintained, used, test s	trips	0	0	1
		OUT	_	er co		Temperature Control ved; adequate equipment for	v temperature	1			47	_	-			ntact surfaces clean		0	0	1
	1	0	contr	rol				0	0	2		0	UT			Physical Facilities				
	23				properly cooked	*		8	8	1	4		-			water available; adequate pressure		8	응	2
_	4	ö	<u> </u>		thawing method eters provided an			10	6	1	49	_	_			talled; proper backflow devices waste water properly disposed			허	2
		OUT				od identification					5	_	-			s: properly constructed, supplied, cleaned			õ	1
3	5	×	Food	i prop	erly labeled; orig	inal container; required rec	ords available	0	0	1	53	2   2	20	Sarbag	e/refi	use properly disposed; facilities maintained		0	이	1
		OUT			Preventio	n of Food Contaminatio	'n				53		_	hysica	al faci	ities installed, maintained, and clean		0	0	1
3	6	0	Insec	cts, ro	dents, and anim	als not present		0	0	2	54	1 8	🕱 A	Adequa	ste ve	ntilation and lighting; designated areas used		0	0	1
3	7					during food preparation, sto	rage & display	0	0	1		0	UT			Administrative Items				
_	8 9				cleanliness	hand stored		0	0	1	50					nit posted inspection posted		8	읽	0
	9			- X	ths; properly use ruits and vegetal				8	1	F	• T (		nust re	cent	Compliance Status				WT
		OUT			Prop	per Use of Utensils				_						Non-Smokers Protection Act			-	
	1 2				nsils; properly st equipment and lin	ored tens; properly stored, dried	handlad	8	8	1	5					with TN Non-Smoker Protection Act ducts offered for sale		응	읤	0
4	3	0	Sing	le-usi	e/single-service a	articles; properly stored, use		0	0	1	55	5				oducts one ed for sale oducts are sold, NSPA survey completed		ŏ		Ÿ
4	4				ed properly				0											
																Repeated violation of an identical risk factor may e. You are required to post the food service estal				
																ling a written request with the Commissioner with				

report. T.C.A. sections 68-14-703	68-14-706, 68-14-708,	68-14-709, 68-14-711, 68-14-715	68-14-716, 4-5-320.
Apr	めシ		01/25/202

01/25/2023

Signature of	Person	In Charge
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01/25/2025	$\lambda \rightarrow$
Date	Signature of Environmental Health Specialist

01/25/2023

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#### \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mo	nth at the county health department.	RDA 629
(Net. 0-10)	Please call (	) 9012229200	to sign-up for a class.	104 025

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



## Establishment Information

Establishment Name: Jason's Deli Of Cordova Establishment Number #: [605191586

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 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.	
arage 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)

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Lettuce	Cold Holding	39
Spinach	Cold Holding	38
Tomato	Cold Holding	38
Chicken Salad	Cold Holding	37
Chicken Salad #2	Cold Holding	38
Lettuce #2	Cold Holding	40
Pico de Gallo	Cold Holding	37
Turkey	Cold Holding	37
Ham Roll	Cold Holding	38

#### Observed Violations

Total # 9

Repeated # ()

35: Observed unlabeled containers in the back prep area.

38: Observed employees prep food without hair restraints.

42: Observed cooking items stored on the floor. All cooking equipment (pots,pans, bowls, etc) should be stored off the floor.

44: Observed employees switch stations with the same gloves. Educate employees on the importance of changing gloves between tasks.

45: Observed cutting boards with deep grooves.

52: Observed the dumpster gate open. Educate employees on the importance of closing the gate after taking the trash out.

53: Observed wet and dirty floors in the kitchen area. Observed wall damage at the sink near the dishwasher.

54: Observed a light hanging in the front area of the establishment.

55: Observed the 2021 permit posted. Post the current permit.

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#### Establishment Information

Establishment Name: Jason's Deli Of Cordova Establishment Number : 605191586

#### Comments/Other Observations

2: Employee illness policy is posted.

5: 6: Observed employees hand washing between tasks.

7:

8: The hand sink has been repaired.

9:

1:

3: 4:

10: 11:

12:

13:

14: The ice machine has been cleaned.

15:

16: 17:

18:

19:

22: 23: 24: 25: 26: 27:

20: Food items are holding at the proper cold holding temperatures. 21:

\*\*\*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.

# Establishment Information

Establishment Name: Jason's Deli Of Cordova Establishment Number: 605191586

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Jason's Deli Of Cordova Establishment Number # 605191586

Sources		
Source Type:	Source:	
Additional Comments		

#### Additional Comments

All priority violations have been corrected.