

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



Establishment Information	
Establishment Name:	Delias Mexican Food
Establishment Number #:	605247612

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)
Three compartment sink	Chlorine	100	
Sanitizer bucket	Chlorine	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
1 dr reach in to right of grill	49

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Rice-steam table	Hot Holding	163
Beans-steam table	Hot Holding	145
Ground beef-steam table	Hot Holding	160
Carne asada-steam table	Hot Holding	154
Raw chicken-1 dr white	Cold Holding	41
Raw shrimp-1 dr white	Cold Holding	37
Taquitos-2 dr slider	Cold Holding	41
Tamales-2 dr slider	Cold Holding	41
Chicken	Cooking	190
Beans-2 dr tall	Cold Holding	54
Black beans-2 dr tall	Cold Holding	41
Salsa-1 dr small	Cold Holding	41

Observed Violations

Total # 7

Repeated # 0

18: Beans prepared yesterday according to employee are holding at 54F. Other items in same cooler are holding at 41F or below. Beans are filled in one gallon container.

Use shallow metal pans to ensure proper cooling. A cooling fact sheet will be emailed to help educate employees on proper cooling. Beans were discarded during inspection as a precaution.

21: Items such as taquitos, tamales, beans prepared yesterday are not properly date marked in refrigerators. Follow proper date marking procedures as required.

31: One door unit to right of grill does not have gaskets and is holding at 49F. All food items inside unit and on prep top were prepared today per employee.

Repair or replace unit so it is able to maintain foods at 41F or below. Discussed using ice to cool foods or relocating foods until repairs are made.

37: Eliminate standing water from bottom of one door refrigeration unit to right of grill to prevent contamination.

37: Discontinue storing ready to eat tortillas in plastic grocery bags that are not food grade. Store tortillas in approved food grade storage containers.

41: Knives under grill in standing water of 77F. Store knives dry, or in hot water of 135F or above.

47: Clean black accumulation from refrigerator gaskets in kitchen (multiple units).

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN) Employees are aware of the symptoms on the illness policy.
- 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.
- 6: (IN) Observed proper handwashing by employees.
- 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: (IN) Food obtained from approved source
- 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: Fried chicken cooked to 190F today.
- 17: (NO) No TCS foods reheated during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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:

***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:	Water is from approved source
Source Type:	Food	Source:	IWC
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
Ceviche is cooked tilapia.			