

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



Establishment Information

Establishment Name: River Street Deli

Establishment Number #: 605120701

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)
Dishmachine	Chlorine	100	
Three comp sink	QA	200	

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Potato salad-display case	Cold Holding	40
Pasta salad-display case	Cold Holding	39
Tuna salad-display case	Cold Holding	38
Potato soup	Hot Holding	137
Brisket	Hot Holding	140
Coleslaw-prep top	Cold Holding	43
Sliced cheese (pepperjack)-on counter	Cold Holding	63
Pimento cheese-on counter	Cold Holding	58
Coleslaw-1 dr reach in	Cold Holding	41
Cooked pork-walk in	Cold Holding	41
Spinach artichoke soup-walk in	Cold Holding	41
Chicken salad-2 dr tall	Cold Holding	41

Observed Violations

Total # 5

Repeated # 0

20: Various cheeses sitting on counter unrefrigerated (pimento, swiss, pepper jack, cream cheese). All TCS foods must be kept refrigerated at 41F or below. Food items were placed in refrigerator and education provided.

21: Potato salad prepared in house in refrigerator with date of 8/24 has exceeded its service time. Properly follow date marking and discard after seven days.

26: Three spray bottles containing toxic chemicals observed unlabeled in kitchen. This was corrected during inspection. Label all toxics to prevent contamination.

41: Discontinue storing knives in between equipment. Store in a manner that will prevent contamination.

Store ice scoop in/on a container that is cleanable.

45: Replace cracked lids on bulk storage containers.

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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): An employee health policy is available.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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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Establishment Number : 605120701

Comments/Other Observations (cont'd)**Additional Comments (cont'd)**

See last page for additional comments.

Establishment Information

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Establishment Number #:	605120701
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Sources

Source Type:	Food	Source:	US Foods
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Source Type:	Water	Source:	Water is from approved source
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Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
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Additional Comments