

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION F

REPORT	SCORE
	I

O Farmer's Market Food Unit Yellow Deli Remanent O Mobile Establishment Name Type of Establishment 737 Mccallie Ave. O Temporary O Seasonal Address Chattanooga Time in 11:10; AM AM / PM Time out 11:25; AM AM / PM City 11/27/2023 Establishment # 605202884 Embargoed 0 Inspection Date

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 51 Risk Category О3 Follow-up Required O Yes 疑 No

Gompliance Status Supervision n in charge present, demonstrates kn ms duties Employee Health	cudadae and	os	R	WT			_
n in charge present, demonstrates kn ms duties Employee Health	owledge, and						-
ms duties Employee Health	lowledge, and					IN	I
Employee Health		o١	0	5	40	_	ļ
			_	_	16	0	ļ
		_		_	17	0	ļ
gement and food employee awarenes	ss, reporting	9	9	5		IN	ı
r use of restriction and exclusion		٥	0	ı		114	l
Good Hygienic Practices	•				18	0	Ī
r eating, tasting, drinking, or tobacco		\circ	0	5	19	×	I
scharge from eyes, nose, and mouth		0	0	ů	20	25	Ī
Proventing Contamination by	Hands				21	*	I
s clean and properly washed		0	0		22	0	I
re hand contact with ready-to-eat foo	ds or approved	οТ	0	5		_	l
ate procedures followed			_			IN	ļ
washing sinks properly supplied and a	occessible	0	0	2	23	0	ı
Approved Source		_	_	$\boldsymbol{\dashv}$			ļ
obtained from approved source		9	0			IN	l
received at proper temperature		9	0		24	0	I
in good condition, safe, and unadulter		0	0	5		_	ļ
red records available: shell stock tags action	s, parasite	0	0			IN	ı
Protection from Contamina	tion	_		\neg	25	0	t
separated and protected		οТ	0	4			t
	ed (ō	ō	5		IN	t
contact surfaces: cleaned and sanitiz				\Box	27	0	ľ
	separated and protected contact surfaces: cleaned and sanitize	separated and protected -contact surfaces: cleaned and sanitized	separated and protected O -contact surfaces: cleaned and sanitized O -contact surfaces: cleaned and sanitized O	separated and protected OOO -contact surfaces: cleaned and sanitized OOO ser disrocation of unsafe food, returned food not re-	separated and protected OO 4 -contact surfaces: cleaned and sanitized OO 5 ser disposition of upsets food, returned food not re-	separated and protected O O 4 26 -contact surfaces: cleaned and sanitized O O 5 or disposition of upsets food, returned food not re-	separated and protected OO 4 26 🕱 contact surfaces: cleaned and sanitized OO 5

					Compliance Status	cos	R	WT
	IN OUT NA NO Coolding and Reheating of Time/Temperature 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 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	245	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	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	巡		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	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١.
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature 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	Т
	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	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	120	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

Signature of Person In Charge

pect	on	R-repeat (violation of the same code provision)		-	147
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	_	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, 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	-
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

st recent inspection report in a conspicuous manner. You have the right to request a hi 8-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of th

11/27/2023

Date Signature of Environmental Health Specialist

Date

**** 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) RDA 629) 4232098110 Please call (to sign-up for a class.

11/27/2023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Int	formation	
Establishment Name:	Yellow Deli	
Establishment Number	± 1605202884	

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 (Fahrenhelt)				

Equipment Temperature					
Description		Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cold bar turkey	Cold Holding	39
Cold bar egg patties	Cold Holding	38
Low boy turkey	Cold Holding	38
Low boy roast beef	Cold Holding	38

bserved Violations	
otal # 2 epeated # 0	
epeated # 0	
1:	
3:	
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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. 2:	
3:	
4:	
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7:	
8:	
9: 10:	
10. 11·	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18:	
13:	
14:	
15:	
16:	
17:	
10.	
20: Cold har and low how were serviced and TCS food items are now temping at 38-40°	
20: Cold bar and low boy were serviced and TCS food items are now temping at 38-40°. 21: 22: 23: 24: 25: 26: 27:	
22:	
23:	
24:	
25:	
26: 27:	
27: E7:	
57: 58:	
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Additional Comments	

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^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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

Establishment Information

Establishment Information						
Establishment Name: Yellow Deli						
Establishment Number #: 605202884						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						