# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.	AMERICAN DELI O Farmer's Market Food Unit Establishment Name Type of Establishment O Mobile								2											
	Establishment Name 3543 S MENDENHALL RD													J						
Address			0/	1.1							o Temporary O Seas ut 04:25; PM AM									
City					i	2			+.⊥'			-			me ou	at 04.23; PIVI AM	I/PM			
		in Da				Establishment#		5		-	Emba		d U							
Puŋ	ose	of In	spec	tion	ORoutine	曫 Follow-up	O Complaint			O Pro	Nimin	ary		0	Cor	nsultation/Other			70	
Risł	Cat	iegon		-	01	22	03	hehe		04			anh			up Required O Yes 🖇 to the Centers for Disea		seats	76	
		_		as c	ontributing facto	rs in foodborne illn	ess outbreak	. P	ublic	He	lth	Inte	rven	tions	are	control measures to pre-	vent illness or injury.			
			rk de	alonal	ed compliance status											INTERVENTIONS ach liom as applicable. Deduct	points for category or subcate	HIGTY.		
IN	⊧in ci	ompii			OUT=not in compliance	e NA=not applicable	NO=not observe	d		CC							plation of the same code provisi	on)		
	114	оит	NA	NO	Comp	liance Status Supervision		COS	R	WT						Compliance Statu Cooking and Reheating		cos	R	WT
	111	0	nun.	no	Person in charge pre	esent, demonstrates kno	owledge, and	0	0	5		IN	OUT		NO	Control For Safet	ty (TCS) Foods			
-		OUT	NA	NO	performs duties	Employee Health		•		0		<u>意</u> 0	0	0		Proper cooking time and temp Proper reheating procedures for		00	0	5
	Х	_			Management and fo	od employee awarenes	s; reporting	0		5		IN	оит		NO	Cooling and Holding, Date	e Marking, and Time as	_	_	
3	8	0	NA	NO	Proper use of restric	tion and exclusion <b>I Hygionic Practicos</b>		0	0	-	12	0	0	0		a Public Heal Proper cooling time and tempe		0		
4	10	0	-	0	Proper eating, tastin	g. drinking, or tobacco u		0	0	5	19	家	0	0		Proper hot holding temperature	85	0	0	
5	高 IN	O	NA	O NO		yes, nose, and mouth g Contamination by	Hands	0	0	Ť		100	8	8	0	Proper cold holding temperatu Proper date marking and dispo		8	8	5
-	<u>R</u>	0			Hands clean and pro	operly washed ct with ready-to-eat food	te or accern ad	0	-	5	22		0	X		Time as a public health control		0	0	
7	鼠	0	0	0	alternate procedures	s followed		0	0			IN	OUT	NA	NO	Consumer				
	_	OUT	NA	NO		properly supplied and a Approved Source	ccessible		0	2	23	0	0	黛		Consumer advisory provided fi food	or raw and undercooked	0	0	4
	邕		0	522	Food obtained from Food received at pro			00				IN	OUT	NA	NO	Highly Susceptib				
11	×	0		~	Food in good conditi	on, safe, and unadulter		0	0	5	24	0	0	×		Pasteurized foods used; prohit	bited foods not offered	0	٥	5
12	٥	0	×	0	destruction	ailable: shell stock tags		0	0			IN	OUT			Chemi				
13				NO	Food separated and	ion from Contaminat protected	tion	0	0	4	25	<b>2</b> 0	8	X		Food additives: approved and Toxic substances properly iden		00	읭	5
14	×	0		1		es: cleaned and sanitize						IN	OUT	NA	NO	Conformance with Ap				
15	2	0			Proper disposition of served	f unsafe food, returned f	lood not re-	0	0	2	27	0	0	×		Compliance with variance, spe HACCP plan	ecialized process, and	0	0	5
				Goo	d Retail Practice	a are preventive m	easures to co	ntrol	the	intr	oduc	tion	of	atho	gens	, chemicals, and physica	I objects into foods.			
								600							_		•			
				00	T=not in compliance	iance Status	COS=corre		n-site	during						R-repeat (violation Compliance Stat	n of the same code provision)	COS	ъT	WT
	_	OUT	_		Safe Fe	ood and Water						0	UT			Utensils and Equip	ment		~	
2					d eggs used where r lice from approved s			0	0	2	4	5   8				nfood-contact surfaces cleanat and used	ble, properly designed,	0	0	1
3	0	0 0UT	Varia	ance o		ed processing methods perature Control		0	0	1	4	5 (	o v	Varew	ashin	g facilities, installed, maintaine	d, used, test strips	0	0	1
3	1					adequate equipment for	temperature	0	0	2	4	_	_	lonfoo	d-con	tact surfaces clean		0	0	1
3		-	contr Plan		properly cooked for I	hot holding		0		1	4	_	UT OF	lot and	f cold	Physical Facilitie water available; adequate pres		0	0	2
3	3 4		<u> </u>		thawing methods use			0	0	1	4	_	_			stalled; proper backflow devices			2	2
	•	OUT	mer	-nome	eters provided and ac Food I	Identification		0	0	1	5	_				waste water properly disposed s: properly constructed, suppli-		0	0	2
3	5	0	Food	i prop	erly labeled; original	container; required reco	rds available	0	0	1	5	2 8	2	Sarbag	e/refu	use properly disposed; facilities	maintained	0	0	1
_		OUT				Food Contamination	1	-			5	_	-			lities installed, maintained, and		0	0	1
3	-				dents, and animals n	,		0	0	2	5	-	-	dequa	de ve	ntilation and lighting; designate		0	0	1
3	_					g food preparation, stor	age & display	0	0	1		-	UT			Administrative Ite	ims			
3	-		-		leanliness ths; properly used an	nd stored		0	0	$\frac{1}{1}$	5					nit posted inspection posted			0	0
4	0	0		_	ruits and vegetables				0	1			_			Compliance Stat		YES		WT
4					nsils; properly stored				0		5					Non-Smokers Pro with TN Non-Smoker Protection		26	0	
_	23					properly stored, dried, es; properly stored, use		0		1	54	8				ducts offered for sale oducts are sold, NSPA survey (	completed	0	0	0
_	4				ed properly				ŏ		_								- 1	
																Repeated violation of an identical e. You are required to post the for				
man	ner a	nd po	st the	most		t in a conspicuous manne	r. You have the rig	ht to re	eques							lling a written request with the Cor				
		$\mathbf{\lambda}$	ſ	/	112	m	03/1	3/2	023	3		F	ĩ	),		A. 11		)3/1	3/2	2023
Sig	natur	re of	Pers	ion In	Charge	$\Box$				Date	Sic	natu	ire of	Envir	onme	Infan Health Specialist	/			Date
						Additional food safety	information can	be fo								ealth/article/eh-foodservice				
PH.	267	(Rev.	6.15	,		Free food safety t	raining classes	s are	avai	lable	eac	h ma		at the	cou	inty health department.			R	DA 629
		1. OLA.	(01 m	,		Please	call (	) 90	012	229	200	)		to sig	gn-up	p for a class.			ni,	

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



#### Establishment Information

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Establishment Name: AMERICAN DELI Establishment Number #: 605249365

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								

I	Equipment Temperature									
	Description	Temperature (Fahrenheit)								
I										
I										
I										
I										
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I										
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ecoription	State of Food	Temperature ( Fahrenheit

#### Observed Violations

Total # 8

Repeated # ()

37: Open bags of sugar and salt stored on self. Please put in container with lid 38: Employee must wear hair restraints. Observe some employees without hair restraints.

39: Wiping cloth stored on faucet at 3 compartment sink.

41: Plastic to go cup stored in dry rice.

Handle touching sugar in sugar container

41: Employee Used cup to scoop ice into same cup. Please use ice scoop.

45: Cutting board is stained and has too many grooves. Please replace

51: Trashcan does not have a lid for sanitary napkins.

52: Dumpster lid is open. Trash on ground around dumpster.

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### Establishment Information

Establishment Name: AMERICAN DELI Establishment Number : 605249365

Comments/Other Observations

 	or any violations that		

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.

# Establishment Information

Establishment Name: AMERICAN DELI

Establishment Number: 605249365

Comments/Other Observations (cont'd)

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

## Establishment Information

Establishment Name: AMERICAN DELI Establishment Number #: 605249365

Sources		
Source Type:	Source:	
Additional Comments		

### Additional Comments

Violation #26 was corrected Violation #13 was corrected. Violation #8 was corrected.