TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Carlos -			A. C. S.														
Establishment Name			AMERICAN DELI				O Fermer's Market Food Unit Type of Establishment O Mobile										
Address			3543 S MENDENHALL RD			Type of Establishment O Temporary O Seasonal											
City Memphis Time in			03	3:0	0 F	PM	_ A	M/PI	M Tir	me ou	и 04:00; PM_ АМ/РМ						
Ins	pectic	n Da	rte		03/01/2023 Establishment # 60524936	5			Emba	rgoe	d 0	00					
Pur	pose	of In	spect		Routine O Follow-up O Complaint)	_	elimin				Cor	nsultation/Other			
Ris	k Cat	-	-		O1 32 O3			O 4						up Required O Yes 🕅 No Number of		76	<u>;</u>
		R			ors are food preparation practices and employee ontributing factors in foodborne illness outbreak										ntion		
					FOODBORNE ILLNESS RI												
17	≱in c			NG AN	ed compliance status (IK, OUT, KA, NO) for each antibered item OUT=not in compliance NA=not applicable NO=not observe		Re ma							pection R*repeat (violation of the same code provide			
		0.0	NA	10	Compliance Status	COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
	in X	001	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
		-	NA	NO	Employee Health	-		-		<u>爲</u> 0	00	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	00	0	5
23	X	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	8	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as		_	
3		-	NA	NO	Good Hygienic Practices	Ĕ		_	18	0	0	0	X	Proper cooling time and temperature	0	0	
4 5	黨	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19	100	0			Proper hot holding temperatures Proper cold holding temperatures	8	0	
6	IN		NA	NO	Preventing Contamination by Hands Hands clean and properly washed					X	ŏ	ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
0 7	夏鼠	0	0		No bare hand contact with ready-to-eat foods or approved	6	0 0	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
8	0	23	-		alternate procedures followed Handwashing sinks properly supplied and accessible	0	0	2	23	IN O	001	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	嵩	0	NA		Approved Source Food obtained from approved source	0	0		-	IN	OUT		NO	food Highly Susceptible Populations	-	-	
		00	0	×	Food received at proper temperature Food in good condition, safe, and unadulterated	8	8	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	_	Ō	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
13	IN O		NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	00	0 14	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14	×	0			Food-contact surfaces: cleaned and sanitized	ŏ		5		IN	OUT	NA	NO	Conformance with Approved Procedures	Ľ	_	
15	黛	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DD RI	ar.	L PR	ACT	ICE	5					
_				00	F=not in compliance COS=corre Compliance Status		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	OUT O	Past	NITIZE	Safe Food and Water d eggs used where required	0	0	1		_	UT	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,		-	
	29	Ō	Wate	r and	ice from approved source btained for specialized processing methods	ŏ	+ ŏ 	2	4	5 2				and used	0	0	1
		OUT	100.00		and the rol appendicted processing theorems	ŏ	8			+	-r	011-010-0					1
:	и	_			Food Temperature Control	ŏ	ŏ	_	4	- L	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	
_		0	Prop		Feed Temperature Control Ding methods used; adequate equipment for temperature	o o	0	2	4	7	o v	Varew	ashin	g facilities, installed, maintained, used, test strips tact surfaces clean Physical Facilities	0 0	0 0	1
	32	0	contr Plant	ol food	property cooked for hot holding	0 0 0	0	2	4	7 C	0 V 0 N UT 0 H	Varewo Ionfoo	ashin d-cor d cold	tact surfaces clean Physical Paclitties water available; adequate pressure	0	0	2
;	33 14	0000	Contr Plant Appr	ol food oved	properly cooked for hot holding thawing methods used ters provided and accurate	0	0 0 0	2	4	7 C 8 9		Varewo Ionfoo Iot and Yumbir iewage	ashin d-cor d cold ng ins e and	tact surfaces clean Physical Pacilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	0 0 0 0 0 0	000	2 2 2
	33 14	0 0 0	contr Plant Appr Ther	ol food oved nome	bling methods used; adequate equipment for temperature properly cooked for hot holding thawing methods used eters provided and accurate Food Identification	0 0 0 0	0 0 0 0	2	4	7 C 8 9		Varewo Ionfoo Iot and Yumbir iewage oilet fa	ashin d-cor f cold ng ins e and scilitie	tact surfaces clean Physical Facilities water available; adequate pressure tailed; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0 0 0 0 0	0000	2
	13 14 15	0000	contr Plant Appr Ther	ol food oved nome	properly cooked for hot holding thawing methods used ters provided and accurate	0	0 0 0	2	4	7 C 8 0 9 0 1 2		Varewo lonfoo lot and lumbir sewage oilet fa Sarbag	ashin d-cor 5 cold ng ins e and scilitie e/refu	tact surfaces clean Physical Pacilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	0 0 0 0 0 0	000	2 2 2 1
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PH-2267 (Rev. 6-15)	Free food safety training class	RDA 62		
(Net. 0-10)	Please call () 9012229200	to sign-up for a class.	nor of

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: AMERICAN DELI Establishment Number #: 605249365

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 wenty-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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
3 compartment sink	Chlorine								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler by grill	40
Reach in freezer	8
Prep cooler	41
Walk in cooler (sauces)	39

ood Temperature				
Description	State of Food	Temperature (Fahrenheit		
Chicken wings	Hot Holding	167		
Raw shrimp	Cold Holding	34		
Raw chicken	Cold Holding	38		
Cucumbers	Cold Holding	40		
Lettuce	Cold Holding	37		
Prep cooler	Cold Holding	41		

Observed Violations

Total # 11 Repeated # ()

8: No papertowels at front and back handsink.

13: Raw shrimp stored over bread in prep cooler

- 26: Unlabeled chemical bottles.
- 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: Employee Used cup to scoop ice into same cup. Please use ice scoop.

41: Plastic to go cup stored in dry rice.

Handle touching sugar in sugar container

- 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: AMERICAN DELI Establishment Number : 605249365

Comments/Other Observations	

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:	Food	Source:	Restaurant Depo, Gordon
Source Type:		Source:	
Additional Comm	ents		

Javonna Shelbia 901-581-0686