

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

70

Establishment Name

Jason's Deli Of Cordova

Type of Establishment

Type of Establishment

Type of Establishment

Type of Establishment

Address 1585 Chickering Ln. O Temporary O Seasonal Cordova 10:00 AM AMARIA TITO OUT 11:15 AM AMARIA

City Cordova Time in 10:00 AM AM / PM Time out 11:15: AM AM / PM
Inspection Date 01/18/2023 Establishment # 605191586 Embargoed 000

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

Risk Category O1 O2 X3 O4 Follow-up Required X Yes O No Number of Seats 184

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered Hem. For Items marked OUT, mark COS or R for each Hem as applicable. Deduct points for category or subcategory.

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed							Ö
	Compliance Status						R	WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	0	20			Management and food employee awareness; reporting	7200	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	300	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Proventing Contamination by Hands			
6	0	黨		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	_	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

_					Compliance Status	cos	К	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	00	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	,
	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	0	<b>X</b>	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	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

					GOOD RET				
		OUT=not in compliance COS=corr							
		Compliance Status	cos	R	W				
	OUT								
28	0	Pasteurized eggs used where required	0	0	Ι,				
29		Water and ice from approved source	0	0	$\Box$				
30	0	Variance obtained for specialized processing methods	0	0	Ŀ				
	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					
34	0	Thermometers provided and accurate	0	0	г				
	OUT	Food Identification							
35	×	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	24	Personal cleanliness	0	0	Г				
39	0	Wiping cloths; properly used and stored	0	0					
40	0	Washing fruits and vegetables	0	0	-				
	OUT	Proper Use of Utensils							
41	0	In-use utensils; properly stored	0	0	г				
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	1				
43		Single-use/single-service articles; properly stored, used	0	0	r				
44	100	Gloves used properly	0	0					

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	麗	Food and norifood-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	7
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	×	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items	Т		
55	題	Current permit posted	0	0	Г
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	- XX	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

01/18/2023

Date Signature of Environmental Health Specialist

01/18/2023

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call ( ) 9012229200 to sign-up for a class.

Date

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



#### Establishment Information

Establishment Name: Jason's Deli Of Cordova

Establishment Number #: |605191586

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.	П
'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 inflitrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act.	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)					
Commercial Dishwasher	Chlorine							

Equipment Temperature						
Description	Temperature ( Fahrenheit)					
Sauce Cooler	48					
Cold Holding Box	38					
Walk in Freezer	20					
Cooler #2	41					

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Cheddar Cheese - Sliced	Cold Holding	
Lettuce Mix	Cold Holding	46
Lettuce Mix #2	Cold Holding	42
Tomatoes	Cold Holding	52
Swiss Cheese SLICED	Cold Holding	43
American Cheese	Cold Holding	41
Cheddar Cheese	Cold Holding	43
Pepperjack Cheese Sliced	Cold Holding	43
Mushrooms	Cold Holding	58
Mushrooms #2	Cold Holding	46
Chicken	Cold Holding	38
Chicken #2	Cold Holding	37
Pot Pie	Hot Holding	178
Beans	Hot Holding	189
Rice	Hot Holding	198

## Observed Violations

Total # 14
Repeated # 0

2: Provided PIC a copy of the employee illness policy.

6: Observed employee switch tasks without washing their hands. Educate employees on the importance of hand washing between tasks.

8: Observed a hand washing sink that does not work. The hand washing sink must be repaired or removed.

14: Black and pink residue on the ice machine present.

Ice/drink dispenser for drink station needs to be cleaned. Black and green residue present.

20: Observed several items at the prep stations above the proper cold holding temperature of 41°F and below.

Freeze pans overnight to help keep items at the proper cold holding temperature.

Alter prep methods and take out what you need instead of all items at one time.

35: Observed unlabeled containers in the back prep area.

38: Observed employees prep food without hair restraints.

42: Observed cooking items stored on the floor. All cooking equipment (pots,pans, bowls, etc) should be stored off the floor.

44: Observed employees switch stations with the same gloves. Educate employees on the importance of changing gloves between tasks.

45: Observed cutting boards with deep grooves.

52: Observed the dumpster gate open. Educate employees on the importance of closing the gate after taking the trash out.

53: Observed wet and dirty floors in the kitchen area. Observed wall damage at the sink near the dishwasher.

54: Observed a light hanging in the front area of the establishment.

55: Observed the 2021 permit posted. Post the current permit.

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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



stablishment Information	
stablishment Name: Jason's Deli Of Cordova	
stablishment Number: 605191586	

Comments/Other Observations	
1: PIC is serv safe certified.	
3: 4: 5: 7: 9: Food is obtained from US Foods.	
4:	
5:	
7:	
9: Food is obtained from US Foods.	27
10:	
11. 12.	
12. 10·	
15. 15·	
16·	
17·	
18:	
<b>19</b> :	
21:	
22:	
24:	
25:	
26:	
10: 11: 12: 13: 15: 16: 17: 18: 19: 21: 22: 24: 25: 26: 27: 57: 58: 1: 2: 3: 4: 5:	
<u>57:</u>	
58:	
2.	
3. 4.	
4. 	
D.	
***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.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Jason's Deli Of Cordova						
Establishment Number: 605191586						
Comments/Other Observations (cont'd)						
Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Information							
	ason's Deli Of Cordova						
Establishment Number #:	605191586						
W-0							
Sources							
Source Type:	Food	Source:	US Foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
Due to critical violati with any questions.	ons present, a follow-u	p is scheduled in 10 days. C	Contact Niani Williams at 901-483-7515				