

# FOOD S

TENNESS	SEE DEP	ARTMENT	OF HEALTH	
SERVICE	ESTABL	SHMENT	INSPECTION	REPORT

SCORE

Establishment Name	FLORES SU	PER DELI		Type of Est	ablishment	O Fermer's N			98
Address	225 LARGO	DR				O Temporar	y <b>0</b> 8	Seasonal	
City	Nashville		Time in 03	3:15 PM AM / PM	Time out 0	3:25 P	<b>M</b>	AM / PM	
Inspection Date	03/25/202	4 Establishment#	605254336	Embargoed 0					
Purpose of Inspection	O Routine	数 Follow-up	O Complaint	O Preliminary	O Consulta	ation/Other			
Risk Category	01	<b>30</b> 22	О3	04	Follow-up Re	equired C	Yes	权 No	Number of Seats 40

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

117	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	id		0
					Compliance Status	cos	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	D)(	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	26%	0		0	No discharge from eyes, nose, and mouth	0	0	
		OUT	NA	NO	Proventing Contamination by Hands			
6	滋	0		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			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	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	8	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22		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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	2	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

#### s, chemicals, and physical objects into foods.

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		0.00	G00		
		OUT=not in compliance COS=corr			
	Terre	Compliance Status	cos	K	m
	OUT		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	Ľ
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	文	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	Г
	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	
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
	0	Single-use/single-service articles; properly stored, used	0	0	Н
43					

spect	ion	R-repeat (violation of the same code provision		_	
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment	_	_	
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	凝	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
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	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n ten (10) days of the date of th

03/25/2024

Date Signature of Environmental Health

03/25/2024

erson In Charge \*\*\*\* 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. Please call ( ) 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

Date

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



Establishment Information							
Establishment Name: FLORES SUPER DELI							
Establishment Number #:  605254336							
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-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are r	not completely removed o	r open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	renhelt)			
Equipment Temperature							
Description			Temperature ( Fahr				
Food Temperature							
Description		State of Food	Temperature ( Fahr	renhelt)			
		I .					
l .							

Observed Violations
Total # 2 Repeated # 0
Repeated # 0
33:
47:
THOse many at the and of this document for any violations that could not be displayed in this space.

<sup>&#</sup>x27;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

Establishment Information



omments/Other Observations	
minents/Outer Observations	

See last page for additional comments.

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: FLORES SUPER DELI Establishment Number: 605254336			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

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Establishment Name: FLORES SUPER DELI							
Establishment Number # 605254336							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							