



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Jason's Deli Of Cordova  
Address 1585 Chickering Ln.  
City Cordova Time in 09:50 AM AM / PM Time out 10:30 AM AM / PM  
Inspection Date 01/29/2024 Establishment # 605191586 Embargoed 000  
Purpose of Inspection ☐ Routine ☒ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ 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 as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

IN=In compliance OUT=not in compliance NA=not applicable NO=not observed COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS R WT		
Supervision						Compliance Status			COS R WT		
1	IN	OUT	NA	NO		Person in charge present, demonstrates knowledge, and performs duties					5
Employee Health						Compliance Status			COS R WT		
2	IN	OUT	NA	NO		Management and food employee awareness, reporting					5
3	IN	OUT	NA	NO		Proper use of restriction and exclusion					5
Good Hygienic Practices						Compliance Status			COS R WT		
4	IN	OUT	NA	NO		Proper eating, tasting, drinking, or tobacco use					5
5	IN	OUT	NA	NO		No discharge from eyes, nose, and mouth					5
Preventing Contamination by Hands						Compliance Status			COS R WT		
6	IN	OUT	NA	NO		Hands clean and properly washed					5
7	IN	OUT	NA	NO		No bare hand contact with ready-to-eat foods or approved alternate procedures followed					5
8	IN	OUT	NA	NO		Handwashing sinks properly supplied and accessible					2
Approved Source						Compliance Status			COS R WT		
9	IN	OUT	NA	NO		Food obtained from approved source					5
10	IN	OUT	NA	NO		Food received at proper temperature					5
11	IN	OUT	NA	NO		Food in good condition, safe, and unadulterated					5
12	IN	OUT	NA	NO		Required records available: shell stock tags, parasite destruction					5
Protection from Contamination						Compliance Status			COS R WT		
13	IN	OUT	NA	NO		Food separated and protected					4
14	IN	OUT	NA	NO		Food-contact surfaces: cleaned and sanitized					5
15	IN	OUT	NA	NO		Proper disposition of unsafe food, returned food not re-served					2
Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods						Compliance Status			COS R WT		
16	IN	OUT	NA	NO		Proper cooking time and temperatures					5
17	IN	OUT	NA	NO		Proper reheating procedures for hot holding					5
Cooling and Holding, Date Marking, and Time as a Public Health Control						Compliance Status			COS R WT		
18	IN	OUT	NA	NO		Proper cooling time and temperature					5
19	IN	OUT	NA	NO		Proper hot holding temperatures					5
20	IN	OUT	NA	NO		Proper cold holding temperatures					5
21	IN	OUT	NA	NO		Proper date marking and disposition					5
22	IN	OUT	NA	NO		Time as a public health control: procedures and records					5
Consumer Advisory						Compliance Status			COS R WT		
23	IN	OUT	NA	NO		Consumer advisory provided for raw and undercooked food					4
Highly Susceptible Populations						Compliance Status			COS R WT		
24	IN	OUT	NA	NO		Pasteurized foods used; prohibited foods not offered					5
Chemicals						Compliance Status			COS R WT		
25	IN	OUT	NA	NO		Food additives: approved and properly used					5
26	IN	OUT	NA	NO		Toxic substances properly identified, stored, used					5
Conformance with Approved Procedures						Compliance Status			COS R WT		
27	IN	OUT	NA	NO		Compliance with variance, specialized process, and HACCP plan					5

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

## GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)						Compliance Status			COS R WT		
Safe Food and Water						Compliance Status			COS R WT		
28	OUT					Pasteurized eggs used where required					1
29	OUT					Water and ice from approved source					2
30	OUT					Variance obtained for specialized processing methods					1
Food Temperature Control						Compliance Status			COS R WT		
31	OUT					Proper cooling methods used; adequate equipment for temperature control					2
32	OUT					Plant food properly cooked for hot holding					1
33	OUT					Approved thawing methods used					1
34	OUT					Thermometers provided and accurate					1
Food Identification						Compliance Status			COS R WT		
35	OUT					Food properly labeled; original container; required records available					1
Prevention of Food Contamination						Compliance Status			COS R WT		
36	OUT					Insects, rodents, and animals not present					2
37	OUT					Contamination prevented during food preparation, storage & display					1
38	OUT					Personal cleanliness					1
39	OUT					Wiping cloths: properly used and stored					1
40	OUT					Washing fruits and vegetables					1
Proper Use of Utensils						Compliance Status			COS R WT		
41	OUT					In-use utensils; properly stored					1
42	OUT					Utensils, equipment and linens; properly stored, dried, handled					1
43	OUT					Single-use/single-service articles; properly stored, used					1
44	OUT					Gloves used properly					1
Utensils and Equipment						Compliance Status			COS R WT		
45	OUT					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					1
46	OUT					Warewashing facilities; installed, maintained, used, test strips					1
47	OUT					Nonfood-contact surfaces clean					1
Physical Facilities						Compliance Status			COS R WT		
48	OUT					Hot and cold water available; adequate pressure					2
49	OUT					Plumbing installed; proper backflow devices					2
50	OUT					Sewage and waste water properly disposed					2
51	OUT					Toilet facilities: properly constructed, supplied, cleaned					1
52	OUT					Garbage/refuse properly disposed; facilities maintained					1
53	OUT					Physical facilities installed, maintained, and clean					1
54	OUT					Adequate ventilation and lighting; designated areas used					1
Administrative Items						Compliance Status			COS R WT		
55	OUT					Current permit posted					0
56	OUT					Most recent inspection posted					0
Non-Smokers Protection Act						Compliance Status			COS R WT		
57	OUT					Compliance with TN Non-Smoker Protection Act					0
58	OUT					Tobacco products offered for sale					0
59	OUT					If tobacco products are sold, NSPA survey completed					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 28-14-703, 28-14-706, 28-14-709, 28-14-711, 28-14-715, 28-14-716, 4-5-329.

Signature of Person In Charge *James* Date 01/29/2024 Signature of Environmental Health Specialist *Amber* Date 01/29/2024

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

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



<b>Establishment Information</b>	
Establishment Name:	Jason's Deli Of Cordova
Establishment Number #:	605191586

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)

<b>Equipment Temperature</b>	
Description	Temperature ( Fahrenheit)

<b>Food Temperature</b>		
Description	State of Food	Temperature ( Fahrenheit)
Tomatoes	Cold Holding	40
Leaf lettuce	Cold Holding	38
Chicken salad	Cold Holding	37
Tuna salad	Cold Holding	39
Turkey rolls	Cold Holding	38
Ham rolls	Cold Holding	36
Spinach	Cold Holding	40
Picco	Cold Holding	38
Salami	Cold Holding	38
Pepperoni	Cold Holding	39
Salad bar lettuce	Cold Holding	40

### Observed Violations

Total # 5

Repeated # 0

45: Meat slicer has sliced meat and residue present. Please wash, rinse , and sanitize immediately after use and between meats .

46: Food and food residue was present in the compartments sink and before the dishwasher . Please maintain cleanliness at all times .

48: Hot water was not present at any of the handwashing sinks for employees. Please ensure that hot water is present at all times.

48: The Women's restroom sink did not have hot water. Please ensure that hot water is present at all times .

53: Food, excessive water, and trash were present on the floors in the food prep area and leading upto the compartment sink. Please maintain a clean floor at all times.

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**Comments/Other Observations**

1:  
2:  
3:  
4:  
5:  
6:  
7:

8: All handwashing sinks are fully supplied. A work order an estimate and has been sent by the PIC with Tankersley plumbing.

9:  
10:  
11:  
12:  
13:

14: The ice machine and drink dispensers do not have black or pink residue present

14: No utensils were found handle down in the food

15:  
16:  
17:  
18:  
19:  
20:  
21:

22: Cold holding temperatures were at 41° or below and Jasons Deli policy was followed based on the PIC's demonstration of knowledge

23:  
24:  
25:  
26:  
27:

\*\*\*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.***

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

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

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**Sources**

Source Type: Source:

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***Additional Comments***

Inclement weather and dangerous roads hazard delayed the follow up inspection.

All critical violations have been corrected.