

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Sicilian Pizza & Pasta Remanent O Mobile Establishment Name Type of Establishment 493 Old Hickory Blvd. Suite 103 O Temporary O Seasonal Address **Brentwood** Time in 01:35 PM AM/PM Time out 01:55: PM AM/PM

11/12/2021 Establishment # 605240030 Embargoed 0 Inspection Date

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

Number of Seats 49 Risk Category О3 04 Follow-up Required O Yes 疑 No

ase Control and Prevention

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

12	¥=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05=	COST	ecte	d on-sit	te dur
					Compliance Status	COS	R	WT	l [	_			
	IN	оит	NA	NO	Supervisien				П		IN	оит	NA
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	0	0	0
	IN	OUT	NA	NO	Employee Health			Ιŀ	17	ŏ	ŏ	ŏ	
2	100	0			Management and food employee awareness; reporting	0	0		ı				
3	×	0			Proper use of restriction and exclusion	0	0	5	Н		IN	OUT	NA
	IN	OUT	NA	NO	Good Hygienic Practices				Ιŀ	18	0	0	0
4	30	0			Proper eating, tasting, drinking, or tobacco use	0	0	5		19	窓	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	H	200	25	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			1 [	21	×	0	0	
6	黨	0		0	Hands clean and properly washed	0	0		ΙĮ	22	0	0	×
7	윖	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	IN		NA.
8	38	0					2	l ľ.		_	_	010	
	IN	OUT	NA	NO	Approved Source				H	23	0	0	M
9	黨	0			Food obtained from approved source	0	0		П	T	IN	OUT	NA
10	0	0	0	×	Food received at proper temperature	0	0	1	17	24	0	$\overline{}$	320
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ιľ	(۴	0		500
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0				IN	оит	NA
	IN	OUT	NA	NO	Protection from Contamination				1	25	0	0	X
13	黛	0	0		Food separated and protected	0	0	4	1 [	26	2	0	
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	lΓ	T	IN	OUT	NA
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0 0 5		5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	00		
22	0	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	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

### res to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

		OUT=not in compliance COS=con	ected or	n-side	du
		Compliance Status	COS		_
	OUT	Safe Food and Water			_
28	0	Pasteurized eggs used where required	0	0	г
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	-
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	
34	X	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	326	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	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Ē
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	- 0	0	

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1		
45	M	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	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	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	ा	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	100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

ure to correct any violations of risk factor items within ten (10) days may result in suspension of your food se ice establishment permit, Items identified as constituting imminent health hazards shall be corrected immediat er and post the most recent inspection report in a conspicuous manner. You have the right to request a h t. 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. ten (10) days of the date of th

11/12/2021

11/12/2021

erson in Charge

PH-2267 (Rev. 6-15)

\*\*\*\* 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. ) 6153405620 Please call ( to sign-up for a class.

Date

RDA 629

Date

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



Farable bases to 2							
Establishment Information							
Establishment Name: Sicilian Pizza & Pasta							
Establishment Number # 605240030							
NCDA Currey. To be completed if	#57 in #Ma#						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to ne	mone who are				
twenty-one (21) years of age or older.	rict access to its buildings or	lacilities at all times to pe	isons who are				
Age-restricted venue does not require each per	son attempting to gain entry	to submit acceptable form	of identification.				
"No Smoking" signs or the international "Non-Si	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	ot completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	ot completely removed or	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 ( Fahi	renheit)			
Food Temperature							
Description		State of Food	Temperature ( Fahi	renhelt)			

Observed Violations
Total # 5 Repeated # 0
Repeated # ()
34:
<b>17</b> :
<b>.</b> 5:
6:
. <del>7</del> :
"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



Establishment Name: Sicilian Pizza & Pasta	
Establishment Number: 605240030	
Comments/Other Observations	
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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: Sicilian Pizza & Pasta				
Establishment Number: 605240030				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
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Establishment Information

Establishment Information	
Establishment Name: Sicilian Pizza & Pasta Establishment Number #: 605240030	
003240030	
Sources	
Source Type:	Source:
Additional Comments	
Priority violations # 1, 8, 11, 21 and 25 noticed in the	routine inspection on 11/3/2021 corrected.