



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name: Pizza Perfect
Address: 357 Clofton Dr.
City: Nashville
Inspection Date: 05/15/2024
Time in: 02:14 PM
Time out: 03:20 PM
Risk Category: 03
Number of Seats: 64

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.)

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, Non-Smokers Protection Act.

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.

Signature of Person In Charge: [Signature] Date: 05/15/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/15/2024

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



Establishment Information

Establishment Name: Pizza Perfect
 Establishment Number #: 605114277

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-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.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Low temperature dishwasher	Chlorine	200	

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	34
Pizza cooler	39
#2 walk-in freezer	-30
Dessert cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Tomato sauce in low boy cooler	Cold Holding	39
Pasta in low boy cooler	Cold Holding	34
Lettuce in prep cooler	Cold Holding	40
Chicken in prep cooler	Cold Holding	40
Sliced tomatoes in prep cooler	Cold Holding	40
Beef in pizza cooler	Cold Holding	41
Sliced tomatoes in pizza cooler	Cold Holding	40
Spinach in pizza cooler	Cold Holding	40
Smoked ham in walk-in cooler	Cold Holding	39
Lasagna in walk-in cooler	Cold Holding	39
Ground beef in walk-in cooler	Cold Holding	37
Sliced tomatoes in walk-in cooler	Cold Holding	39

Observed Violations

Total # 7

Repeated # 0

- 21: Cheese cake in dessert cooler that was opened two days ago does not have date marking. Corrective Action: 24 hour date marking and disposition was discussed. Also person in charge date marked cheese cake.
- 26: Insecticide stored on the counter in the front area. Corrective Action: person in charge will discard insecticide. Also, it was explained to person in charge that they can not have a liquid or powdery insecticide in a food establishment. They need to get a professional exterminator.
- 26: Pink liquid in blue spray bottle stored on the counter in the front area was not labeled. Corrective Action: person in charge labeled bottle.
- 34: No thermometer in #1 walk-in freezer.
- 37: Personal drink stored on the prep table in the back area.
- 39: Wet wiping cloth being stored on prep table in the back area.
- 43: Single service plates stored in front area were not upside down.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: An employee health policy is available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source information.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Cooking time and temperatures were not observed during the time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Person in charge demonstrates knowledge.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding temperature. Temperatures recorded on report.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***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: Food Source: Sysco and GFS

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments