



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

94

Establishment Name Pizza Hut #4403 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 2701 Murfreesboro Road ☐ Temporary ☐ Seasonal
City Antioch Time in 02:10 PM AM / PM Time out 02:50 PM AM / PM
Inspection Date 04/25/2024 Establishment # 605305334 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats _____

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

Compliance Status										COS					R					WT				
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
16	☐	☐	☐	☒	Proper cooking time and temperatures				☐	☐			5											
17	☐	☐	☒	☐	Proper reheating procedures for hot holding				☐	☐														
	IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	☐	☐	☒	☐	Proper cooling time and temperature				☐	☐			5											
19	☒	☐	☐	☐	Proper hot holding temperatures				☐	☐														
20	☒	☐	☐		Proper cold holding temperatures				☐	☐														
21	☒	☐	☐	☐	Proper date marking and disposition				☐	☐														
22	☐	☐	☒	☐	Time as a public health control: procedures and records				☐	☐														
	IN	OUT	NA	NO	Consumer Advisory																			
23	☐	☐	☒		Consumer advisory provided for raw and undercooked food				☐	☐			4											
	IN	OUT	NA	NO	Highly Susceptible Populations																			
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered				☐	☐			5											
	IN	OUT	NA	NO	Chemicals																			
25	☐	☐	☒		Food additives: approved and properly used				☐	☐			5											
26	☒	☐			Toxic substances properly identified, stored, used				☐	☐														
	IN	OUT	NA	NO	Conformance with Approved Procedures																			
27	☐	☐	☒		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.

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					Utensils and Equipment			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					45	OUT				1
35	OUT				Food properly labeled; original container; required records available					1
Prevention of Food Contamination					46	OUT				1
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					47	OUT				1
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
Physical Facilities					48	OUT				2
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					55	OUT				0
55	OUT				Current permit posted					0
56	OUT				Most recent inspection posted					0
Non-Smokers Protection Act					57	OUT				0
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 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 04/25/2024 Signature of Environmental Health Specialist [Signature] Date 04/25/2024

**** 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 Hut #4403

Establishment Number #: 605305334

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)
Dish machine	Bleach	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Hot holding cabinet	95
Two door refrigerator	-2

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chicken wings in walk-in cooler	Cold Holding	38
Sausage in walk-in cooler	Cold Holding	39
Chicken on top cooler	Cold Holding	39
Sausage on top cooler	Cold Holding	37
Two door refrigerator	Cold Holding	34
Pizza sauce on top cooler	Cold Holding	40
Mozzarella cheese on top cooler	Cold Holding	41

Observed Violations

Total # 2

Repeated # 0

14: 0 ppm chlorine in dishmachine. Must be 50-200 ppm chlorine Corrective Action: replaced sanitizer chlorine at 100ppm chlorine.

53: Floors by prep area and underneath dry storage shelving in fryer station are dirty.

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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 posted on-site. Staff is aware of reportable symptoms and illnesses.
- 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 employees washing their hands at appropriate times and with correct technique.
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling
- 19: Observed proper hot holding. Temperatures recorded on report.
- 20: Observed proper cold holding temperatures. Temperatures recorded on report.:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 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.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 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
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Source: Mcclain

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments