

Establishment Name

Inspection Date

Risk Category

Address

City

TENNESSEE DEPARTMENT OF HEAL **FOOD SERVICE**

SEE DEPAKIMENI	OF REALIH
ESTABLISHMENT	INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile

Type of Establishment O Temporary O Seasonal

Follow-up Required

级 Yes O No

Time in 02:05 PM AM/PM Time out 02:45: PM AM/PM

03/06/2024 Establishment # 605323757 Embargoed 0

O Follow-up O Preliminary Purpose of Inspection **K**Routine O Complaint O Consultation/Other О3

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						O	
匚	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	
3	×	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
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	0	窓		0	Hands clean and properly washed	0	0	
7	鼷		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	1
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	X	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- served	0	0	2

RTP Pizza LLC DBA Jets Pizza

1705 W. Main St.

Lebanon

	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	X	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	×		Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	145	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28.			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 pathoge s, chemicals, and physical objects into foods.

L PRACTICES

			GOO	D R	a/.\			
		OUT=not in compliance COS=con	cos					
	Compliance Status							
	OUT Safe Food and Water							
28	0	Pasteurized eggs used where required	0	0	1			
29	0	Water and ice from approved source	0	0	2			
30	0	Variance obtained for specialized processing methods	0	0	1			
	OUT	Food Temperature Control		_				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2			
32	0	Plant food properly cooked for hot holding	0	0	1			
33	0	Approved thawing methods used	0	0	1			
34	0	Thermometers provided and accurate	0	0	1			
	OUT	Food Identification						
35	×	Food properly labeled; original container; required records available	0	0	1			
	OUT	Prevention of Food Contamination						
36	0	Insects, rodents, and animals not present	0	0	2			
37	200	Contamination prevented during food preparation, storage & display	0	0	1			
38	0	Personal cleanliness	0	0	1			
39	186	Wiping cloths; properly used and stored	0	0	1			
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils	$\overline{}$					
41	0	In-use utensils; properly stored	0	0	1			
42	300	Utensils, equipment and linens; properly stored, dried, handled	0	0	1			
43	0		0	0	1			
44	0	Gloves used properly	0	0	1			

		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	0	巡	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a ten (10) days of the date of the

> 03/06/2024 Date Signatur

03/06/2024 Date

ignature of Person 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. PH-2267 (Rev. 6-15) RDA 629) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



7	_					
ı	⊢stal	hills	hment	mi	formation	١

Establishment Name: RTP Pizza LLC DBA Jets Pizza
Establishment Number #: | 605323757

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							
me	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
Qu	at	100					
		Quat					

Equipment Temperature					
Temperature (Fahrenheit					
40					
-2					

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Salami	Cold Holding	38				
Beef topping	Cold Holding	37				
Cutt lettuce	Cold Holding	36				
Diced tomatoes	Cold Holding	40				

Observed Malatinus							
Observed Violations							
Total # 6							
6: Employee talking on phone put on gloves without washing hands.							
26: Chemical spray bottle stored on pizza prep area.							
35: Container of oil not labeled underneath prep table at boxing station.							
37: Employee drink can stored on food prep surface near RIC.							
39: Wiping cloth stored on 3 comp sink not in sanitizing solution.							
42: Pans stacked on shelving while wet across fron 3 comp sink.							

[&]quot;"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: RTP Pizza LLC DBA Jets Pizza

Establishment Number: 605323757

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2:

- 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.
- 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.
- 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:

17: (NA) No TCS foods reheated for hot holding.

18:

- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance. 58:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: RTP Pizza LLC DBA Jets Pizza					
Establishment Number: 605323757					
Comments/Other Observations (cont'd)					
Additional Commerts (south)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

Establishment Information Establishment Name: RTP Pizza LLC DBA Jets Pizza				
Sources				
Source Type:	Food	Source:	Sofo,	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	ents			
Priority items correct	cted same day.			