

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Pita Pocket Establishment Name Permanent O Mobile Type of Establishment 620 W Main St Unit B O Temporary O Seasonal

Hendersonville Time in 01:40 PM AM/PM Time out 02:40: PM AM/PM

02/27/2024 Establishment # 605311594 Embargoed 0 Inspection Date

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

Number of Seats 36 Risk Category О3 04 Follow-up Required 级 Yes O No rted to the Centers for Dis

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

17	N=in o	compli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		O	08=	con	recte	d on-si	te duri	ing ins	spection R=repeat (violation
					Compliance Status	COS	R	WT] [Compliance Status
	IN	ОИТ	NA	NO	Supervision				П		IN	оит	NA	NO	Cooking and Reheating of T
Ε.	盔	0			Person in charge present, demonstrates knowledge, and	0	_	-	1 1						Control For Safety (T
יו	100	0			performs duties	١.	0	5	1 [16	0	0	0	寒	Proper cooking time and temperatu
	IN	OUT	NA	NO	Employee Health] [17	0	0	0	300	Proper reheating procedures for ho
2	DK	0			Management and food employee awareness; reporting	0	0		1 [Cooling and Holding, Date Ma
3	寒	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NO	a Public Health C
	IN	OUT	NA	NO	Good Hygienic Practices				1 [18	0	0	X	0	Proper cooling time and temperatur
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5		19	寒	0	0	0	Proper hot holding temperatures
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	ľ	П	20	0	100	0		Proper cold holding temperatures
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 [21	×	0	0	0	Proper date marking and dispositio
6	巡	0		0	Hands clean and properly washed	0	0		П	22	0	0	X	0	Time as a public health control: pro
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	П		_	_		_	, , , , , , , , , , , , , , , , , , , ,
Ŀ	-		_		alternate procedures followed	_] [IN	OUT	NA	NO	Consumer Advi
8	35	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	l٥	33		Consumer advisory provided for ra-
	_	OUT	NA	NO	Approved Source	_			11		_	_			food
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	NO	Highly Susceptible Po
10	0	0	0	×	Food received at proper temperature	0	0	١	Ιſ	24	0	0	320		Pasteurized foods used; prohibited
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П		_		040		Pasteur Zea roods asea, prombited
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0		Н		IN	OUT	NA	NO	Chemicals
	IN	OUT		NO	Protection from Contamination	_	_	_	łł	O.F.	_	_	8		Food additions are and and area
43		-		NO		_				25	0	ŏ	X	J.	Food additives: approved and prop
13	979	_	0		Food separated and protected	0	_	4	11	26	×	0			Toxic substances properly identified
14	黑	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	IJ		IN	OUT	NA	NO	Conformance with Approx
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	П	27	0	0	×		Compliance with variance, specials HACCP plan

	Compliance Status					cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	0	×	0	Proper cooling time and temperature	0	0	
19		0	0	0	Proper hot holding temperatures	0	0	
20	0	X	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	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	NA.	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

Good Retail Practices are preventive m res to control the introduction of pathoge s, chemicals, and physical objects into foc

PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	٧
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
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	г
34	38	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	885	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
		Gloves used properly	0	O	_

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
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	0	П
56	歐	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	X	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

nd post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a sin ten (10) days of the date of the ons 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person In Charge

-gw~Q 02/27/2024 Date Signature of Environmental Health Specialist

02/27/2024

**** 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) 6152061100 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information					
Establishment Name:	Pita Pocket				
Establishment Number	★ 1605311594				

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 (Fahrenhelt)
3 comp sink not set up	Chlorine		

Equipment Temperature					
Description	Temperature (Fahrenheit)				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Chicken	Cold Holding	34
Steak	Cold Holding	33
Chicken	Cold Holding	33
Rice	Hot Holding	152
Tomatoes	Cold Holding	63
Lettuce	Cold Holding	66

Observed Violations
Total ≠ 5
Repeated # ()
20: Tomatoes and lettuce out of temp at front cold well
34: Missing thermometers in white freezer and prep cooler
37: Food stored on floor in walk in freezer
46: No chlorine sanitizer test strips
56: Most recent inspection report not posted
Joe Most recent inspection report not posted

^{***}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: Pita Pocket
Establishment Number: 605311594

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Health policy on file
- 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 good hand washing
- 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 sources
- 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: NO
- 17: (NO) No TCS foods reheated during inspection.
- 18: NA
- 19: 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.
- 26: Spray bottle not labeled. Pic labeled spray bottle. Corrected on site
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

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: Pita Pocket	
Establishment Number: 605311594	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information				
Establishment Name: Pita Pocket				
Establishment Number #	605311594			
Sources				
Source Type:	Food	Source:	Pfg,restaurant depot	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comments				
				- 1