TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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Establishment Name				Calabria Brickoven Pizza Auxillary											9	٢	Z									
Address				1209 N Mt. Juliet Rd Type of Establishment O Mocile													J									
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	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.																									
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37 O Contamination prevented during food preparation, storage & display 38 O Personal cleanliness				0	0	1				Oument	nern	nit posted	Admini	PLIAUV	rtems			0								
39 O Wiping cloths; properly used and stored				0								inspection	posted				0	0	0							
40 O Washing fruits and vegetables				Ō								c	Compli	ance S					WT							
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01/27/2022

Date Sig ature of Environmental Health Specialist

01/27/2022

Date

SCORE

Signature of Person In Charge

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodse	vice ****
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PH-2267 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6154445325 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Calabria Brickoven Pizza Auxillary Establishment Number #: 605248303

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.	
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.	

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							

Equipment Temperature								
Description	Temperature (Fahrenheit)							
	35							
Ric	39							

Food Temperature	State of Food	Temperature (Fahrenheit
Stuffed olives	Cold Holding	40

•	
Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
8: Hand sink does not have soap or paper towels	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Calabria Brickoven Pizza Auxillary

Establishment Number : 605248303

Comments/Other Observations

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

2: (IN): An employee health policy is available.

3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.

- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.

7: (NO) No food workers present during the inspection.

9: See source info

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: (NA) No raw animal foods served.

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

- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.

20: See food 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: (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.

Establishment Information

Establishment Name: Calabria Brickoven Pizza Auxillary Establishment Number: 605248303

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Calabria Brickoven Pizza Auxillary Establishment Number # 605248303

Sources Source Type: Food Source: Sysco, PFG Source Type: Water Source: City Source Type: Source: Source Type: Source: Source: Source Type: Additional Comments

3 comp sink not setup