

Establishment Name

Address

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

Lebanon City

Time in 12:44 PM AM / PM Time out 01:44: PM AM / PM

O Consultation/Other

Inspection Date

08/01/2023 Establishment # 605242188 Purpose of Inspection **K**Routine

325 A Hwy 109 N

Bellacino's

O Follow-up O Complaint

Embargoed 0 O Preliminary

Number of Seats 75

SCORE

Risk Category О3 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed								0
	Compliance Status							
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭK	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion		0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	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	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
		OUT		NO	Protection from Contamination			
13	窯	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized		0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

Compliance Status								WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	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	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	0	寒	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	0	氮	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			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

ns, chemicals, and physical objects into foods.

			G00			
		OUT=not in compliance COS=com Compliance Status				
	cos	K	w			
00	OUT		-			
28	0	Pasteurized eggs used where required	0	0	Ľ	
29	0	Water and ice from approved source	0	0	Ľ	
30	0	Variance obtained for specialized processing methods	0	0	Ŀ	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0		
34	0	Thermometers provided and accurate	0	0	Г	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0	,	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
37	0	Contamination prevented during food preparation, storage & display	0	0		
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0	Г	
40	0	Washing fruits and vegetables	0	0		
	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		
43	0	Single-use/single-service articles; properly stored, used	0	0	Г	
44	10	Gloves used properly	0	0		

pecti		Compliance Status	cos	R	W.												
	OUT Utensils and Equipment																
45	M	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	-												
	OUT	Physical Facilities															
48	0	Hot and cold water available; adequate pressure	0	0	-												
49	0	0	0	0	0	0	0	0	0	0	0	0	0 P	O 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	_												
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.												
53	0	Physical facilities installed, maintained, and clean	0	0													
54	0	Adequate ventilation and lighting; designated areas used	0	0	'												
	OUT	Administrative Items	Т														
55	0	Current permit posted	0	0	Г												
56	0	Most recent inspection posted	0	0	Ľ												
		Compliance Status	YES	NO	W												
		Non-Smokers Protection Act															
57		Compliance with TN Non-Smoker Protection Act	- 100	0													
58		Tobacco products offered for sale	0	0	١ (												
59		If tobacco products are sold, NSPA survey completed	0	0													

ten (10) days of the date of the

08/01/2023

Signature of Person In Charge

Signature of Environmental Health Specialist Date

DDD

Date

08/01/2023

\*\*\*\* 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



#### Establishment Information

Establishment Name: Bellacino's

Establishment Number #: | 605242188

### 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)			
Sani Bucket Three comp sink	Quat Quat	100				

Equipment Temperature				
Description	Temperature ( Fahrenheit)			
Continental RIC	30			
Frigidaire RIF	10			
Delfield RIC	40			
WIC	40			

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Sliced Tomatoes	Cold Holding	39		
Shredded Lettuce	Cold Holding	40		
Crab Salad	Cold Holding	32		
Taco Meat ground beef	Cold Holding	33		
Mushrooms	Cold Holding	40		
Pizza Sauce	Cold Holding	40		
Italian Sausage	Cold Holding	40		
Ground Beef Crumbles	Cold Holding	39		
Grilled Chicken	Cold Holding	41		
Bone-in Chicken Wings	Thawing	29		
Boneless Chicken Wings	Thawing	39		
Steak	Cold Holding	39		
Crab Grinder	Cooking	155		
Steak Grinder	Cooking	171		

Observed Violations						
Total # 2						
Repeated # ()						
45: Severely grooved and stained cutting boards on make lines in front of pizza						
oven						
45: Heavy build up of mildew inside of the ice machine; build up is located on						
white plastic piece at roof of ice machine						

""See page at the end of this document for any violations that could not be displayed in this space.

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## Establishment Information

Establishment Name: Bellacino's
Establishment Number: 605242188

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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: Good hand washing 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 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: See temps
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No foods cooled or cooling during inspection
- 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: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Name: Bellacino's			
Establishment Number: 605242188			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information							
Establishment Name: Bellacino's							
Establishment Number #:	605242188						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	SOFO FOODS WHAT CHEFS				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Commei	nts						
Three comp sink not	set up during inspection	on					