TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPORT

Contra la						FOOD S	ERVICE ESTA	BL	ISH	ME	IN1	r 11	ISI	PEC	TIO	ON REPORT	sco	RE		
Ŷ			C. C.																	
Esta	blisł	hmen	t Nar	me	Pizza Per	fect						Tree	o of l	Establi	in literatory	Farmer's Market Food Unit Ø Permanent O Mobile	Y			
Add	ress				357 Cloft	on Dr.						1 yş	xe or i	_Stabi	snme	O Temporary O Seasonal				
City					Nashville		Time is	04	1:0	5 P	M	A	M/P	и та	me oi	ut 04:10; PM AM / PM				
		on De	ato.		12/19/2	023 Establish	ment # 60511427					_	d 0							
			spec		ORoutine	留Follow-up	O Complaint			- ' O Pre					0.000	nsultation/Other				
				0011	O1	题P010W-0p	03			04	20011001	ary					Number of S		64	
POSK	Cat	nogei		Fact				beha		-	st c	omn	nonh			up Required O Yes 🐹 No I to the Centers for Disease Contr				
				as (ontributing f											control measures to prevent illne	ss or injury.			
		(11	urik de	algne	ted compliance s		BORNE ILLNESS RI (0) for each numbered iter									INTERVENTIONS ach item as applicable. Deduct points for c	ategory or subcate	gory.		
IN	in c	ompii	ance			pliance NA=not app ompliance Statu			1.01		\$=co	rrecte	d on-s	ite duri	ing ins	pection Rerepeat (violation of the				-
	IN	OUT	NA	NO		Supervisie		1005	R	WI	Н		0.0		NO	Compliance Status Cooking and Reheating of Time/T		cos	ĸ	WT
1	黨	0				ge present, demonst	rates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) F	oods	_	_	
		-	NA	NO	performs duties	s Employee He	aith	-		-		0 家	0	0		Proper cooking time and temperatures Proper reheating procedures for hot hold	ng	0	0	5
		0				ind food employee av		_	P	5		IN	оит	NA	NO	Cooling and Holding, Date Marking				
_	× N		NA	NO	,	Good Hygionic Pr		0	0	_	18	0	0	0	84	a Public Health Centre Proper cooling time and temperature	4	0		
4	X	0	-			tasting, drinking, or t		0	0	5	19	0	0			Proper hot holding temperatures		0	0	
		0	NA	-		rom eyes, nose, and enting Centamina		0	0	Ľ		14 14	8	8	0	Proper cold holding temperatures Proper date marking and disposition		00	8	5
	X	0	140-1			nd properly washed	cion by minus	0	0			0	ŏ	x		Time as a public health control: procedure	es and records	0	ŏ	
7	鬣	0	0	0		contact with ready-to dures followed	-eat foods or approved	0	0	5	H	IN	OUT		-	Consumer Advisory	ra and records	-	-	
8	X	0			Handwashing s	sinks properly suppli		0	0	2	23	_	0	12		Consumer advisory provided for raw and	undercooked	0	0	4
_	嵐		NA	NO		Approved Source from approved source		0	0	-		IN	OUT		NO	food Highly Susceptible Popula	tions			
10	0	0	0	8		at proper temperatur ondition, safe, and u		0		5	24	0	0	88		Pasteurized foods used; prohibited foods	not offered	0	0	5
11 12	0	0	ж	0		rds available: shell st		0	0	Ĩ		IN	OUT	-	NO	Chemicals				
				NO	destruction Pro	stection from Con	tamination	-		_	25	0		20		Food additives: approved and properly us	sed	0	o	
13	×	0	0		Food separate	d and protected		_	0	4	26	Ř	0		·	Toxic substances properly identified, stor	ed, used	ŏ		5
		0	0	J		surfaces: cleaned and tion of unsafe food, n		0		5		IN	OUT	NA	NO	Conformance with Approved P Compliance with variance, specialized pr				
15	X	0			served	uon or unsare rood, in	etamed tood not re-	0	0	2	27	0	0	窝		HACCP plan	Juess, and	0	0	5
				God	d Retail Prac	ctices are prever	tive measures to c	ontro	l the	intro	oduc	tion	ofp	atho	gens	, chemicals, and physical objects	into foods.			
						-		GOO	DR	ar/Al	L PR	ACT	ICE	8	-					
				00	T=not in complian	ce Smpliance Status	COS=com	ected o		during						R-repeat (violation of the sam Compliance Status		COS	ы	WT
		OUT			54	fe Food and Wate			1 ~ 1			0	UT			Utensils and Equipment		000	~ 1	
2					ed eggs used wit d ice from appro-				0		4	5 (infood-contact surfaces cleanable, properl and used	y designed,	0	0	1
3	0	0	Varia		obtained for spe	cialized processing r		ŏ	ŏ	1	4	6 0	-			g facilities, installed, maintained, used, ter	st strips	0	0	1
		OUT	_	wr.co		Temperature Con	ment for temperature	1			4		-			tact surfaces clean		0	0	1
3	1	0	cont	rol	-			0	0	2		0	UT			Physical Facilities				
3	_				properly cooker thawing method	d for hot holding		8	8	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices		00	8	2
3	_	_	<u> </u>		eters provided a			ŏ	ŏ	1	5		0 8	iewag	e and	waste water properly disposed		0	0	2
	_	OUT			F	ood identification	1				5	_	0 1	oilet fa	acilitie	es: properly constructed, supplied, cleaned	1	0	0	1
3			Food	d prop			ired records available	0	0	1	5		-	-	·	use properly disposed; facilities maintaine	d	0	0	1
	_	OUT				on of Feed Contan	nination				5	-+-				lities installed, maintained, and clean		0	0	1
3	6	0	Insec	cts, ro	idents, and anin	nals not present		0	<u> </u>	2	5	4 1	0 /^	vdequa	ne ve	ntilation and lighting; designated areas us	ed	0	0	1
3	7	0	Cont	tamin	ation prevented	during food preparat	ion, storage & display	0	0	1		0	UT			Administrative Items				
3	-	-			cleanliness ths; properly us	and stored		0	0	1	5			Sument Acet co	t perm	nit posted inspection posted		00	2	0
4	_	_		<u> </u>	ruits and vegeta				ŏ		۲	• I ·	<u> </u>	1056 16	Cent	Compliance Status		YES		WT
4	_	OUT	In-re-	up ute	Pro nsils; properly si	oper Use of Utensi	1.				5	,		omet	1000	Non-Smokers Protection A with TN Non-Smoker Protection Act	let 🛛	0	11	
4	2	0	Uten	sils, e	equipment and li	inens; properly store		0	0	1	5	8	1	obacc	o pro	ducts offered for sale		0	0	0
4	_				a/single-service and properly	articles; properly sto	red, used		8		5	9]	H	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
_	_					or items within ten (45	days may result in surces				Lande		abilities.	ment o	ermis	Repeated violation of an identical risk factor	may result in research	ation	of un-	r food
servi	ce er	stabli	shmer	nt perr	nit. Items identifie	d as constituting immi	inent health hazards shall b	e corre	cted i	mmedi	ately	or op	eration	ns shall	l ceas	 You are required to post the food service en ling a written request with the Commissioner 	stablishment permit	in a c	onsp	icuous
repo	t. T.	C.A.	sectio	ns 68-	0M	68-14 708, 58-14-709, 6	8-14-711, 68-14-715, 68-14-7					-gard	- g m	repo		a minut request with the commissioner	and an end top cays	or th		
-			+				12/2	19/2	023	3		~	0	m	n	y Eubanks	1	.2/1	.9/2	2023
Sigr	atu	re of	Pers	ion In	Charge	-				Date	Sig					ental Health Specialist				Date

Cignot up	of Lincon	In Charge
Signature	OF PEISON	i in Charge

12/	19/	2023	3
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 Additional food safety information can be found on our website	http://tn.gov/health/article/eh-foodservice *	***
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PH-2267 (Rev. 6-15)	Free food safety training clas Please call (ses are available each mor) 6153405620	th at the county health department. to sign-up for a class.	RDA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Pizza Perfect Establishment Number #: 605114277

No
No
No
\vdash

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				

ecoription	State of Food	Temperature (Fahrenheit)		

Observed Violations		
Total # 4 Repeated # ()		
Repeated # ()		
34:		
лт. 10-		
43:		
19:		
53:		

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pizza Perfect Establishment Number : 605114277

Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 6: 7: 8: 8: 9: 8: 9: 8: 9: 8: 8: 9: 8: 8: 9: 8: 8: 8: 8: 8: 8: 8: 8: 8: 8	
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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.

Establishment Information

Establishment Name: Pizza Perfect

Establishment Number : 605114277

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Pizza Perfect Establishment Number #. 605114277

Sources		
Source Type:	Source:	

Additional Comments