TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

633

FOOD SERVICE E		RVICE ESTA	BL	ISH	IMENT INSPECTION REPORT SCORE							RE									
S.			and a state																		
Mozzarella Pizzeria			a Pizzeria	zeria Type of Establishment O Mobile																	
Addr	ess				3912 Leba	anon Pike						170	e oi L	-9401-11	24111190		orary O Seasonal				
City					Nashville		Time i	03	3:1	2 F	M	AN	1/Ph	и ти	ne oi	. 04:30	<i>,</i>				
Insp	untin	n Da	te		05/09/2	024 Establisher	ent# 60532460				Emba	-									
			spect		Routine	O Follow-up	O Complaint			_	elimina		· -		Cor	nsuitation/Other	,				
Risk					01	\$1C2	03			04		~,				up Required	义 Yes O No	Number of 8	ieats.	56	5
		_	isk P	acto	ors are food p	preparation pract	ices and employee							repo	rtec	to the Cent	ers for Disease Con	trol and Preven	tion	_	
					ontribeting is		BORNE ILLNESS RI										sures to prevent illn TIONS	ess or injury.			
				algnat					ltem								licable. Deduct points for)	
IN	in co	mpili	ance			pliance NA=not appli pmpliance Status			R		S=con	ected	on-si	ite dun	ng ins	pection Comp	R=repeat (violation of the pliance Status	ie same code provis		R	WT
\rightarrow	-	ουτ	NA	NO		Supervision	-					IN	ουτ	NA	NO	-	nd Reheating of Time atrol For Safety (TCS)				
		٥			Person in charg performs duties		ates knowledge, and	0	0	5	16		0			Proper cooking	g time and temperatures		0	0	5
2			NA	NO	Management a	Employee Her nd food employee aw		0	0		17		0	20			ng procedures for hot hol Helding, Date Markin		0	0	
		٥			,	estriction and exclusi		0	0	5			OUT				a Public Health Cont				
4	0	26	NA			Good Hygienic Pre tasting, drinking, or to		0	0		19		0	0 <u>実</u>			time and temperature ding temperatures			0	
5		O	NA	-		rom eyes, nose, and r		0	0	<u> </u>	20 21	8	X	8			iding temperatures arking and disposition		8	8	5
6	×	0		0	Hands clean an	nd properly washed	eat foods or approved	_	0			ō	0	×			lic health control: procedu	ires and records	0	ō	1
	8	<u>_</u>	٥	0	alternate proce	dures followed		0	0	_	Ħ	IN	OUT	NA	NO	Concurrence	Consumer Advisory				
_	IN (OUT	NA	_		Approved Sou	rce		0	_	23	0	0	2	_	food			0	0	4
10	<u>尚</u>	0	0		Food received	from approved source at proper temperature	9	0	0		24	0	OUT O	NA	NO		hiy Susceptible Popul ods used; prohibited food		0	0	6
11 12	_	0	*	0		ondition, safe, and un ds available: shell sto		0	0 0	5	-	_	OUT	-	10	Pasiedrized to	Chemicals	s not offered	-	<u> </u>	
H	IN (OUT	NA	-	destruction Pro	tection from Cont	amination	ľ		_	25	0	0	26		Food additives	approved and properly (used	0		
13	0	8	00			d and protected urfaces: cleaned and	sanitized		0	4	26	巖	0 OUT				ces properly identified, sto nance with Approved		0	0	1 °
		õ				ion of unsafe food, re		0	0	2	27	0	0	×			th variance, specialized p		0	0	5
	_	_		Goo	d Retail Prac	tices are preven	tive measures to c	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals,	, and physical object	a into foods.		_	
								GOO	DD R	ar/Al	L PR	ACT	ICES	;							
				00	f=not in complian Co	ce mpliance Status	COS=com		R		inspec	tion					R-repeat (violation of the sar npliance Status	me code provision)	COS	R	WT
28	_	OUT	Past	eurize	Sa d eggs used wh	fe Food and Water sere required	1	0	0	1			л Е	ood ar	od no		sils and Equipment surfaces cleanable, prope	dy designed			
21)	0	Wate	r and	ice from approv		whole	0	0	2	45	+				and used	annassa susanasis, prope	ny wangina,	0	0	1
	_	OUT			Food	Temperature Com	trel			_	46						alled, maintained, used, t	est strips	0	0	1
31			Prop contr		ling methods us	sed; adequate equipr	nent for temperature	0	0	2	47	8		onfoo	d-con	itact surfaces c	ysical Facilities		0	0	1
33	_				properly cooked thawing method	d for hot holding			8	1	48 49						e; adequate pressure backflow devices		0	8	2
34	1	X	Then		eters provided a	nd accurate		ŏ	ŏ	1	50) s	ewage	and	waste water pr	roperly disposed		0	0	2
35	-	001		Incon		ood Identification ginal container; requir	ad records available	0	0	1	51	_					structed, supplied, clean sposed; facilities maintain		0	0 0	1
		OUT		, prop		n of Food Contam		ľ		-	53		· _	-			maintained, and clean		0	0	1
36	;	0	Insec	ts, ro	dents, and anim	als not present		0	0	2	54	0	D A	dequa	de ve	ntilation and lig	hting; designated areas u	sed	0	0	1
37	'	X	Cont	amina	tion prevented	during food preparation	on, storage & display	0	0	1		0	л			Adm	inistrative items				
38		-	-		leanliness	ad and stored		0	0	1	55 56					nit posted inspection post	1. A		0	0	0
40	,	0			ths; properly us ruits and vegeta				ŏ		39	1.	5 [M	iost re	cent		pliance Status				WT
41		OUT	In-us	e uter	Pro nsils; properly st	per Use of Utensii tored	•	0	0	1	57	-	-0	omplia	ance		n-Smokers Protection moker Protection Act	Act	X	0	
42	2	0	Uten	sils, e	quipment and li	nens; properly stored articles; properly store		0	0	1	58 59		Te	obacc	o pro	ducts offered fo		đ	00	0	0
44	_				ed properly	and the second second second			ŏ		<u> </u>				pr:					_	
																	ion of an identical risk facto red to post the food service				
							s manner. You have the ri I-14-711, 68-14-715, 68-14-7			t a hei	ring re	-	-	-		-	quest with the Commissione	r within ten (10) days	of the	e date	of this
1		0	0	\checkmark	127							- (-11	- /		11.01	1.0			~ / ~	202
Ľ	-	メ		r			05/)9/2	024	1		R	Pn	1	7 N	יאריתער	Cfor	()5/0)9/2	2024
Sign	atur	e of	Pers	on In	Charge		05/)9/2		1 Date	Sig					ehiγi α ental Health Sp		()5/0)9/2	Date

PH-2267 (Rev. 6-15)	Free food safety training cl	RDA 60		
(Net. 0-10)	Please call () 6153405620	to sign-up for a class.	nur des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Mozzarella Pizzeria Establishment Number #: [605324602

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low temperature dishwasher	Chorine	100							

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach In freezer	-3
#2 Reach In freezer	0
#3 prep cooler	40
Walk in cooler	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Mozzarella cheese in #2 Prep cooler	Cold Holding	40
Lettuce in #2 prep cooler	Cold Holding	40
Ranch in #2 prep cooler	Cold Holding	40
Shrimp in #3 prep cooler	Cold Holding	40
Chicken in #3 prep cooler	Cold Holding	39
Sausage in #3 prep cooler	Cold Holding	40
Mozzarella cheese in walk in cooler	Cold Holding	40
Sliced tomatoes in walk in cooler	Cold Holding	38
Milk in walk in cooler	Cold Holding	40

Total # 12 Repeated # ()

4: Employee was observed drinking from container without lid nor straw. Corrective action, employee was trained.

8: There is no soap at hand washing sink beside Reach In Cooler. Corrective action, person in charge provided soap.

8: There is no paper towel at handwashing sink beside dishwasher. Corrective action, person in charge provided paper towel.

13: Raw shelled eggs stored inside walk in cooler above cooked bacon, tomatoes and mozzarella cheese. Corrective action, person in charge moved raw shelled eggs in the bottom shelf. Proper vertical storage of raw and ready to eat food was discussed.

20: Pre cooked meat balls in prep cooler at 50,prep cooked sausage in prep cooler at 52, pre cooked ground beef in prep cooler at 50f and pasta that was cooked yesterday in prep cooler at 50f. Corrective action, embargoed 20LBS. The thermometer in this prep cooler was at 50f. Proper cold holding temperature was discussed. All cold TCS food should be held at 41f or below.

20: Milk labeled 5/7/24 in walk in cooler. Corrective action, embargoed 1LBS. 24 hours date marking and date marking disposition was discussed

21: Ranch that was made yesterday around 3pm in #2 prep cooler was not date marked. Corrective action, 24 hours date marking was discussed. Person in charge date marked ranch. Time now is 3:48pm.

34: There is no probe thermometer available

37: Personal phone and water was stored on prep table in the back area

47: Multiple vents are excessively dusty in the back area

47: Excessive food build up on can opener.

52: Dumpster door was not closed



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Comments/Other Observations

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

2: An employee health policy is available

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

- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: Next page

- 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.
- 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: (NA) No TCS foods reheated for hot holding.
- 18: Person in charge demonstrates knowledge
- 19: (NA) Establishment does not hot hold TCS foods.
- 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: Mozzarella Pizzeria

Establishment Number : 605324602

Comments/Other Observations (cont'd)

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

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Sources			
Source Type:	Food	Source:	PFG and Restaurant depot
Source Type:		Source:	

Additional Comments