



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name: Mozzarella Pizzeria
Address: 3912 Lebanon Pike
City: Nashville
Inspection Date: 05/09/2024
Time in: 03:12 PM
Time out: 04:30 PM
Risk Category: 03
Number of Seats: 56

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Categories include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status (OUT) and COS/R/WT. Categories include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES/NO/WT).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 05/09/2024
Signature of Environmental Health Specialist: [Signature] Date: 05/09/2024

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Mozzarella Pizzeria  
 Establishment Number #: 605324602

**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 ( 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

## Observed Violations

Total # 12

Repeated # 0

- 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.***

\*\*\*See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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***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:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**