



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Pizza Perfect
Address: 357 Clofton Dr.
City: Nashville
Inspection Date: 10/26/2022
Time in: 03:45 PM
Time out: 04:45 PM
Risk Category: 03
Number of Seats: 64

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 sections: 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 sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

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: 10/26/2022
Signature of Environmental Health Specialist: John Michael Date: 10/26/2022

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:	Pizza Perfect
Establishment Number #:	605114277

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)
Sanitizer cloth bucket	QA	300	
Low temp dish machine	Chlorine	150	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	40
Prep cooler 2	40
Prep cooler 3	42
Walk in cooler	40

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Ham in open top prep cooler 1	Cold Holding	40
Feta cheese in open top prep cooler 1	Cold Holding	39
Cut lettuce in open top prep cooler 1	Cold Holding	41
Sliced tomatoes in open top prep cooler 1	Cold Holding	39
Cooked chicken in open top prep cooler	Cold Holding	40
Mozzarella cheese in open top prep cooler 1	Cold Holding	41
Cooked chicken in prep cooler 2	Cold Holding	39
Ham in prep cooler 2	Cold Holding	41
Mozzarella cheese in open top prep cooler 2	Cold Holding	43
Sliced tomatoes in open top prep cooler 2	Cold Holding	40
Feta cheese in open top prep cooler 2	Cold Holding	41
Milk in glass cooler	Cold Holding	40
Ham in walk in cooler	Cold Holding	39
Sausage in walk in cooler	Cold Holding	40

Observed Violations

Total # 7

Repeated # 0

17: Marinara sauce in steam table at 70 F. PIC stated that they just brought it out of the cooler. CA trained and reheated to 165 F.

20: Cooked pasta in walk in cooler at 46 F. Cooler at 40 F. CA trained and moved to walk in cooler.

26: Unlabeled chemical spray bottle has blue liquid stored under the front table. CA trained and labeled.

39: Wet wiping cloth stored on the prep table.

47: Walk in cooler shelves are dirty.

53: Floor under the kitchen equipment is dirty.

53: Flooring in walk in cooler is in disrepair and excessive build up in walk in cooler floor and ceiling.



Establishment Information

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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: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employees observed properly washing hands at appropriate points.
- 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 source
- 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: (NO) No raw animal foods cooked during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Temperatures recorded on report.
- 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.
- 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: Sysco and GFS

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments