

Purpose of Inspection

Risk Category

ERoutine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Pizza Perfect Remanent O Mobile Establishment Name Type of Establishment 357 Clofton Dr. O Temporary O Seasonal Address Nashville Time in 03:45 PM AM / PM Time out 04:45; PM AM / PM City 10/26/2022 Establishment # 605114277 Embargoed 0 Inspection Date

04

O Complaint

О3

Number of Seats 64

O Preliminary

O Consultation/Other

Follow-up Required

18	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	_		C
_					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Supervision			
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	٥
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
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	×				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	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

O Follow-up

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	280	0	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	涎	Proper cooling time and temperature	0	0	
19	寒	0	0	0	Proper hot holding temperatures	0	0	
20	0	X	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	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	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	0	28			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

级 Yes O No

s, chemicals, and physical objects into foods.

			GOO	D R	4/ .	IL PRA			
	Compliance Status OUT Safe Food and Water 8								
	-								
28				0	1	45			
29				0	2	1			
30			0	0	1	1 46			
	OUT	Food Temperature Control		_	_	11			
31	0		0	0	2	47			
32	0	Plant food properly cooked for hot holding	0	0	1	48			
33	0	Approved thawing methods used	0	0	1	49			
34	0	Thermometers provided and accurate	0	0	1	50			
	OUT	Food Identification				51			
35	0	Food properly labeled; original container; required records available	0	0	1	52			
	OUT	Prevention of Food Contamination				53			
36	0	Insects, rodents, and animals not present	0	0	2	54			
37	0	Contamination prevented during food preparation, storage & display	0	0	1				
38	0	Personal cleanliness	0	0	1	55			
39	126	Wiping cloths; properly used and stored	0	0	1	56			
40	0	Washing fruits and vegetables	0	0	1				
	OUT	Proper Use of Utensils		_					
41	0	In-use utensils; properly stored	0	0	1	57			
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58			
43		Single-use/single-service articles; properly stored, used	0	0	1	59			
44	0	Gloves used properly	0	0	1				

rspect	ion	R-repeat (violation of the same code provision)				
	Compliance Status						
	OUT Utensils and Equipment						
45	0	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	凝	Nonfood-contact surfaces clean	0	0	1		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	2		
49	0	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	1		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1		
53	3%	Physical facilities installed, maintained, and clean	0	0	1		
54	0	Adequate ventilation and lighting; designated areas used	0	0	1		
	OUT	Administrative Items	Т				
55	0	Current permit posted	ि	0	0		
56	0	Most recent inspection posted	0	0	۰		
		Compliance Status	YES	NO	WT		
	Non-Smokers Protection Act						
57		Compliance with TN Non-Smoker Protection Act	- X	0			
58		Tobacco products offered for sale	0	0	0		
59		If tobacco products are sold, NSPA survey completed	0	0			

pection report in a conspicuous manner. You have the right to request a h -14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

10/26/2022

10/26/2022

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

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 Low temp dish machine	QA Chlorine	300 150				

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 (Fahrenhelt)
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 # ()								
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								
o 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.								
area and armig.								

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

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Establishment Number: 605114277

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.

Establishment Information	
Establishment Name: Pizza Perfect	
Establishment Number: 605114277	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
see last page for additional comments.	

Establishment Information									
Establishment Name: Pizza Perfect									
Establishment Number # 605114277									
Sources									
Source Type:	Food	Source:	Sysco and GFS						
Source Type:	Water	Source:	City						
Source Type:		Source:							
Source Type:		Source:							
Source Type:		Source:							
Additional Comment	ts								