

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Romans Pizza Remanent O Mobile Establishment Name Type of Establishment 5117 Nolensville Pike O Temporary O Seasonal Address Nashville Time in 01:45 PM AM / PM Time out 02:30: PM AM / PM

12/12/2023 Establishment # 605308653 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other О3

Risk Category 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	e in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		CC	05 =cor	recte	d on
					Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision					IN	ou
1	盔	0			Person in charge present, demonstrates knowledge, and	0	0	5	16	0	0
_	IN	OUT	NA	NO	performs duties Employee Health		_	_	17		18
2	-00	0	TRAN.	NO	Management and food employee awareness; reporting	0	О		<u>"</u>	$\stackrel{\smile}{-}$	₽
-	-80					+-		5		IN	lου
3	×	0			Proper use of restriction and exclusion	0	0	*			
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	125	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	
6	100	0		0	Hands clean and properly washed	0	0		22	0	0
,	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	"	0	١٧
'	500		•	-	alternate procedures followed		U			IN	OU
8	0	20			Handwashing sinks properly supplied and accessible	0	0	2	23	0	0
		OUT	NA	NO	Approved Source				23		_
9	黨	0			Food obtained from approved source	0	0			IN	OU
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	0	١٧
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0	1 1		IN	ου
	-	_		_	destruction	<u> </u>	_	щ		-	1
- 40		OUT	NA	NO	Protection from Contamination	-		_	25		0
13	~	0	0		Food separated and protected	0	0	4	26	_	120
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OU
15	M	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	Го
	~	_			served		1	-	1 -		1 "

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	X	Proper cooling time and temperature	0	0	
19	0	0	0	文	Proper hot holding temperatures	0	0	
20	24	0	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	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	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

trol the introduction of pathogo s, chemicals, and physical objects into foods.

			GOO			
		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	1	
29	0	Water and ice from approved source	0	0	-	
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT Food Temperature Control					
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0	1	
34	0	Thermometers provided and accurate	0	0	Т	
	OUT	Food Identification				
35	0	Food properly labeled; original container; required records available	0	0		
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0		
37	885	Contamination prevented during food preparation, storage & display	0	0		
38	0	Personal cleanliness	0	0	Г	
39	0	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	Г	
OUT Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	Г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0	Single-use/single-service articles; properly stored, used	0	0		
44	10	Gloves used properly	- 0	0		

rspect	ion	R-repeat (violation of the same code provision)		
	OUT	Compliance Status	cos	R	WT
45 O Food and nonfood-contact surfaces cleanable, properly des- constructed, and used			0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	7 O 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	0	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	0
56	0	Most recent inspection posted	0	0	
Compliance Status			YES	NO	WT
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	

cuous manner. You have the right to request a h in (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Dule 12/12/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Michall

0 h/l

12/12/2023

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

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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Smoking observed where smoking is prohibited by the Act.



Esta	BD.	151	ıme	nt	Int	om	ation		
						Da	mone	, D:	

Establishment Name: Romans Pizza
Establishment Number #: | 605308653

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.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						
3 compartment sink	Chlorine								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Glass cooler 1	38					
Prep cooler	39					
Deep freezer	6					
Freezer 2	0					

State of Food	Temperature (Fahrenheit
Cold Holding	39
Cold Holding	40
Cold Holding	41
Cold Holding	41
Cold Holding	39
Cold Holding	40
Cold Holding	39
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding

Observed Violations									
Total # 4									
Repeated # 0									
8: No Hot and cold water available at the hand sink in kitchen area. The water									
was cut off. CA trained and turned on.									
26: Unlabeled chemical spray bottle has red liquid stored in restroom. CA trained									
and labeled.									
37: Employee personal item (cell phone) stored on the prep table.									
37: Employee personal drink stored on the prep table.									
or. Employed personal armit stored on the prop table.									

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Romans Pizza Establishment Number: 605308653

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: 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.
- 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 tcs foods cooked during the inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No tcs foods held for cooling during the inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: 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: Romans Pizza	
Establishment Number: 605308653	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
, 3	

Establishment Information										
Establishment Name: Ro	omans Pizza									
Establishment Number #;	605308653									
Sources										
Source Type:	Food	Source:	Sysco and PFG							
Source Type:	Water	Source:	City							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comme	nts									