



**TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA**



***Establishment Information***

Establishment Name: Pizza Hut #4403

Establishment Number #: 605305334

***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)
Dish washing machine	Chlorine	100	

***Equipment Temperature***

Description	Temperature ( Fahrenheit)
Walk-in cooler	35
Freezer	13
Freezer	-2
Refrigerator	39

***Food Temperature***

Description	State of Food	Temperature ( Fahrenheit)
Sliced ham in walk-in cooler	Cold Holding	42
Bacon in walk-in cooler	Cold Holding	39
Shredded cheese	Cold Holding	44
Sausage in top prep cooler	Cold Holding	39
Bacon on top cooler	Cold Holding	39
Diced tomatoes on top prep cooler	Cold Holding	42
Olives on top prep cooler	Cold Holding	40
Mozarella cheese on top prep cooler	Cold Holding	37

### Observed Violations

Total # 2

Repeated # 0

47: Dish machine and ware washing area is dirty.

53: Floor is dirty under equipment and in walk in cooler

Walls have staining in prep area, needs to be cleaned

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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: An employee health policy is posted on-site. Staff is aware of reportable symptoms and illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees washing their hands at appropriate times and with correct technique.
- 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 information.
- 10: (IN) All food received was in good condition and at the proper temperature.
- 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: Proper cooking time and temperatures were not observed during the time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperatures were not observed during time of inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Observed proper cold holding temperatures. 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.
- 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: Water

Source: City

Source Type: Food

Source: Mclain food services

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**

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