# TENNESSEE DEPARTMENT OF HEALTH

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CALCOLOGIC STATES						FOOD SERV	ICE ESTA	BL	ISH	IMI	ENT	ГШ	NSI	PEC	TIO	ON REPORT SC	ORE		
Esta	abisi	nmen	880 t Nar		Pizza Perfe	ect						Typ	xe of I	Establi	ishme	o Farmer's Market Food Unit			
Add	ress				357 Clofton Dr. O Temporary O Seasonal														
City					Nashville		Time in	05	5:5	0 F	PM	A	M/P	м та	me oi	ut 05:55; PM AM/PM			
		-			03/27/20	23 Establishment #						_							
		n Da								_	Emba								
Ρυη	pose	of In	spect	tion	ORoutine	闩 Follow-up	O Complaint			O Pr	elimir	hary		C	Cor	nsultation/Other		~ ~	
Risi	(Cat	legon			01	<b>%</b> 2	03	hake		04						up Required O Yes 🕱 No Number of to the Centers for Disease Control and Preve	Seats	64	+
																control measures to prevent illness or injury.			
																INTERVENTIONS			
111	tin e	(CD ompli		algant		ince NA=not applicable	NO=not observe		Bene							ach item as applicable. Deduct points for category or subca spection R=repeat (violation of the same code provi		9	
	-in c	unpa	ance			pliance Status	NO-HOL ODSERVE		R			crecie	u on-s	ane que	ng ins	Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature			
1	鬣	0			Person in charge performs duties	present, demonstrates k	nowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
,	IN XX		NA	NO	Management and	Employee Health food employee awarene	es: reporting	0			17	1	0	0	0	Proper reheating procedures for hot holding	_	0	L°.
	Â	ŏ				triction and exclusion	iss, reporting	ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
			NA	NO		od Hygienic Practice		-		-	18	0	0	0	X	Proper cooling time and temperature		0	
4	黨	0				ting, drinking, or tobacco n eyes, nose, and mouth		0	0	5	19 20	1.000	0	0		Proper hot holding temperatures Proper cold holding temperatures		0	1
	IN	OUT	NA	NO	Prevent	ting Contamination b		-		_		12		ŏ		Proper date marking and disposition	1 ŏ	ŏ	5
	黨	0			Hands clean and	properly washed tact with ready-to-eat for	ode or approvad	_	0	5	22	0	0	X	0	Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	alternate procedu	res followed		0	0	Ť		IN	OUT	NA	NO	Consumer Advisory			
8	N IN	0	NA	NO	Handwashing sin/	Approved Source	accessible	0	0	2	23	0	0	8		Consumer advisory provided for raw and undercooked food	0	0	4
	黨					m approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations		_	
10 11		8	0	×	Food received at Food in good con	proper temperature dition, safe, and unadulte	erated	8	8	5	24	0	0	83		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records destruction	available: shell stock tag	gs, parasite	0	0			IN	OUT	NA	NO	Chemicals			
	IN	OUT	NA	NO	Prote	ction from Contamin	ation				25	0	0	X		Food additives: approved and properly used	0	0	5
	夏送	0			Food separated a Food-contact surf	nd protected aces: cleaned and saniti	zed	8	0	4	26	<u>実</u> IN	O OUT	NA		Toxic substances properly identified, stored, used Conformance with Approved Procedures	-	0	
	2	0				of unsafe food, returned	d food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized process, and HACCP plan	0	0	5
					served							-				HWOCP pan	<u> </u>		
				Goo	d Retail Practi	ces are preventive i	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into foods.			
				All			008				L PR			5		R-repeat (violation of the same code provision)			
				00		pliance Status	COS=corre		R							Compliance Status	COS	R	WT
2	8	OUT		euríze	Safe d eggs used when	Food and Water		0	0	1			UT	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	ice from approved	d source	he.	0	0	2	4	5				and used	0	0	1
	0	OUT		ince c		lized processing method mporature Control	ņ	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods use	d; adequate equipment f	or temperature	0	0	2	4			lonfoo	d-cor	ntact surfaces clean	0	0	1
3	2	0	contr Plant		properly cooked for	or hot holding		0	0	1	4	_	UT O ⊦	lot and	1 cold	Physical Facilities I water available; adequate pressure	0	о	2
3	_	黨	Appr	oved	thawing methods	used		0	0	1	4	9	ΟP	Numbir	ng ins	stalled; proper backflow devices	0	0	2
3	4	OUT		mome	eters provided and Foo	accurate d identification		0	0	1	5		-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
3	5			d prop		al container; required red	cords available	0	0	1		_				use properly disposed; facilities maintained	ō	ō	1
	-	OUT				of Food Contaminatio		-		-	5		-	-	·	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	ts, ro	dents, and animal	s not present		0	0	2	5	4	0 4	\dequa	ite ve	entilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	ation prevented du	ring food preparation, sto	orage & display	0	0	1		0	UT			Administrative Items			
	8	0	Pers	onal c	leanliness			0	0	1						nit posted	0	0	0
	9				ths; properly used ruits and vegetable				0	1	5			Aost re	cent	Compliance Status		0	WT
-	0	OUT			Prope	r Use of Utensils		-	0	1						Non-Smokers Protection Act			
4	12				nsils; properly stor		handed		8	1	5	7				with TN Non-Smoker Protection Act ducts offered for sale	0	8	
4	3	225	Sing	e-use	/single-service art	ns; properly stored, dried icles; properly stored, us	ed	0	0	1	5	ŝ.				oducts onered for sale oducts are sold, NSPA survey completed	6	8	
4	4	0	Glov	es us	ed properly			0	0	1									

alture 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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous anner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this port. T.C.A. sections 1944-703, 68-14-706, 68-14-706, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

1 The	03/27/2023	}	Tommy Eubanks	03/27/2023
Signature of Person In Charge	C	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found of	on our	website, http://tn.gov/health/article/eh-foodservice ****	

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(100, 0-10)	Please call (	) 6153405620	to sign-up for a class.	hDr 025

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



#### Establishment Information

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Establishment Name: Pizza Perfect Establishment Number #: 605114277

ISPA Survey – To be completed if #57 is "No"	
pe-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
to Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
noke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	<u> </u>
	+

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations
Total # 7
Repeated # 0
33:
34:
37:
43:
47:
55:
56:
""See page at the end of this document for any violations that could not be displayed in this space.

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#### Establishment Information

Establishment Name: Pizza Perfect Establishment Number : 605114277

Comments/Other Observations		
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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.

#### Establishment Information

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Sources		
Source Type:	Source:	

### Additional Comments