

Purpose of Inspection

KRoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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J١	••	'n	L

O Farmer's Market Food Unit Highland Pizza Remanent O Mobile Establishment Name Type of Establishment 1055 Park Street O Temporary O Seasonal

> Westmoreland Time in 01:40 PM AM/PM Time out 02:25: PM AM/PM

> > O Complaint

02/11/2022 Establishment # 605253224 Embargoed 0 Inspection Date

O Follow-up

Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for each numb

10	# =in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C)\$=co	recte	d on-si	te duri	ng ins	pection
					Compliance Status	cos	R	WT						-
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cook
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	425	0	Proper co
	IN	OUT	NA	NO	Employee Health				17		ŏ	8	ŏ	Proper re
2	TXC	0	-		Management and food employee awareness; reporting	0	o	$\overline{}$		Ť	Ť	-		Cooling
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	Cooming
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	×	0	Proper c
4	30	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	文	0	Proper h
5	200	0		0	No discharge from eyes, nose, and mouth	0	0		20	24	0	0		Proper c
	IN	OUT	NA	NO	Proventing Contamination by Hands				21	*	0	0	0	Proper d
6	×	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5		_	_		_	11110 03
	-		_	_	alternate procedures followed	_	_			IN	OUT	NA	NO	
8	蒸	0	51.5	LIN.	Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	300		Consum
_	IN		NA	NO	Approved Source			_			0117			food
9	×	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	<u>×</u>	Food received at proper temperature	0	0	5	24	0	l٥l	323		Pasteuriz
11	×	0			Food in good condition, safe, and unadulterated	0	0	l ° I		_	_	-		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	3%		Food add
13	0	0	歐		Food separated and protected	0	0	4	26	窦	0		1	Taxic sub
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Cer
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliar HACCP

ш					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	×	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	1 1
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	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0		巡		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

			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	ľ
	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	
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	0	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	
	OUT	Proper Use of Utensils	\top		
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	Г
44	10	Gloves used properly	0	0	

specti	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	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	0	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	
$\overline{}$		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	

er and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by fill. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-716, 68-14-716, 4-5-329. n ten (10) days of the date of th

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Signature of Person In Charge

Signature of Environmental Health Specialist

Date

**** 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) 6152061100 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Highland Pizza
Establishment Number #: |605253224

ı	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.	
ı	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.	
ı	Garage type doors in non-enclosed areas are not completely open.	
I	Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
I	Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
ĺ	Smoking observed where smoking is prohibited by the Act.	

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
3 comp sink not set up							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Wic	38			
Prep cooler	34			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pepperoni	Cold Holding	40
Sausage	Cold Holding	36
Canadian bacon	Cold Holding	40
Ham	Cold Holding	37
Cheese	Cold Holding	38

Observed Violations						
Total # 1						
Repeated # ()						
45: Pitted stained cutting board on dough table						
***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: Highland Pizza
Establishment Number: 605253224

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne 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: Good hand washing before prepping pizza
- 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 list
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.

12:

- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No raw tcs food used
- 14: Discussed dish washing
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Cold food held at proper temps
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Highland Pizza			
Establishment Number: 605253224			
Comments/Other Observations (cont'd)			
Additional Comments (cont'd)			
See last page for additional comments.			

Establishment Information

Establishment Information				
Establishment Name: Highland Pizza				
Establishment Number #:	605253224			7
Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Pfg, gfs	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comments				