

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jet's Pizza Establishment Name Permanent O Mobile Type of Establishment 112 Saundersville Road O Temporary O Seasonal Address Hendersonville

01/31/2023 Establishment # 605252718 Embargoed 0 Inspection Date

Purpose of Inspection MRoutine O Follow-up O Complaint O Preliminary O Consultation/Other

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

rted to the Centers for Dis

Time in 12:44 PM AM/PM Time out 01:13; PM AM/PM

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

etus (IN, OUT, NA, NO) for ea

12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_)S=cc	mecte	d on-si	te duri	ing ins	spection R=rep	
			_		Compliance Status	cos	R	WT						Compliance	
	-	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Rohe Control For	
1	羅	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	0	XX	Proper cooking time and	
	IN	OUT	NA	NO	Employee Health				17	-	ō	ō		Proper reheating proced	
2	300	0			Management and food employee awareness; reporting	0	0							Cooling and Holding	
3	寒	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public	
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	×	Proper cooling time and	
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0	0	文	Proper hot holding temp	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	20	125	0	0		Proper cold holding tem	
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	X	0	0	0	Proper date marking and	
6	0	0		X	Hands clean and properly washed	0	0		22	0	0	×	0	Time as a public health	
7	0	0	0	X	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ	_	_				
	_	_	_	~	alternate procedures followed	_	_			IN	OUT	NA	NO	Consu	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	ΙoΙ	333		Consumer advisory pro-	
	_	OUT	NA	NO	Approved Source	-		_		_	_			food	
9	黨	0			Food obtained from approved source	0	0	l I		IN	OUT	NA	NO	Highly Susc	
10	0	0	0	200	Food received at proper temperature	0	0	١. ١	24	0	0	320		Pasteurized foods used	
11	×	0	_		Food in good condition, safe, and unadulterated	0	0	5		_	Ľ	-		T dolear Eca roods asca	
12	0	0	32	0	Required records available: shell stock tags, parasite	0	ю			IN	OUT	NA	NO		
-	IN	OUT		NO	Protection from Contamination	-	_	щ	25	-	0	8		Ennd additions: appears	
40				NO		-					0	200	J	Food additives: approve	
13	-	_	0		Food separated and protected	0	0	4	20	义	_	***		Toxic substances prope	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance w	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variant HACCP plan	

_					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	9
	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	0	文	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	
26	黨	0			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

Good Retail Practices are preventive me ures to control the introduction of pathogens, chemicals, and physical objects into foc

L PRACTICES

			G00	DR	a/.
		OUT=not in compliance COS=com			
		Compliance Status	cos	R	WT
	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	2
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	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container, required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44	_				

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment			
45	M	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	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

r and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg T.C.A. sections 68-14-703, 68-14-706, 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 th

01/31/2023

01/31/2023

Signature of Person In Charge

Date

Date

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

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information					
Establishment Name: Je	t's Pizza				
Establishment Number #:	605252718				

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					
3 comp sink	quat	200						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
walk in cooler	32			
freezer	7			

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
salami	Cold Holding	34			
ham	Cold Holding	40			

Observed Violations
Total # [] Repeated # []
Repeated # ()
45: damaged cutting boards
III Ose name at the end of this document for any violations that could not be displayed in this space.

^{&#}x27;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: Jet's Pizza
Establishment Number: 605252718

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: no handwashing observed
- 7: no food prep
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: food from approved 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.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: food in temp
- 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.

Establishment Name: Jet's Pizza	
Establishment Number: 605252718	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information Establishment Name: Jet's Pizza Establishment Number #: 605252718 Sources Source Type: Food Source: sofo foods, what chefs want

Sources			
Source Type:	Food	Source:	sofo foods, what chefs want
Source Type:	Water	Source:	city water
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comm	ents		