



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
79

Establishment Name: Pizza Perfect
Address: 357 Clofton Dr.
City: Nashville
Inspection Date: 12/19/2023
Time in: 03:10 PM
Time out: 04:05 PM
Risk Category: 03
Number of Seats: 64

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure 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.

Signature of Person In Charge: [Signature] Date: 12/19/2023
Signature of Environmental Health Specialist: Tommy Eubanks Date: 12/19/2023

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: | Pizza Perfect |
| Establishment Number #: | 605114277 |

| 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. | No |
| 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) |
| Cloth bucket | QA | 200 | |

| Equipment Temperature | |
|------------------------------|---------------------------|
| Description | Temperature (Fahrenheit) |
| Prep cooler | 36 |
| Reach in freezer | 2 |
| Reach in freezer | 8 |
| Reach in cooler | 38 |

| Food Temperature | | |
|--|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Sliced ham in prep cooler | Cold Holding | 42 |
| Meatballs in oven | Reheating | 165 |
| Cooked pasta in reach in cooler (sandwiched) | Cold Holding | 37 |
| Ricotta cheese in reach in cooler | Cold Holding | 42 |
| Sausage in walk in cooler dated 12/18 | Cold Holding | 37 |
| Chicken in walk in cooler dated 12/18 | Cold Holding | 37 |

Observed Violations

Total # 8

Repeated # 0

- 2: Employee Health Policy is not available. CA- A copy of the Employee Health Policy was given to the PIC.
- 8: No soap or paper towels at a kitchen hand sink. CA- Soap and paper towels were provided at the hand sink.
- 13: Two cartons of raw shell eggs are stored above ready-to-eat foods in the walk in cooler. CA- Eggs were moved to the bottom shelf.
- 26: Unlabeled chemical spray bottle containing an orange liquid under the front counter. CA- Chemical spray bottle was labeled. (3rd notice)
- 34: Thermometers in several coolers are missing or not working.
- 43: Box of paper bags is stored on the floor in the kitchen.
- 49: The sprayer hose hangs below the flood rim of the sink at the dish machine.
- 53: Ceiling, ceiling vent, and ceiling light shields are dirty in the first kitchen area. Floor is dirty in the walk in cooler.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 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: Employees wash hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source: GFS, Sysco
- 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.
- 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 food was cooked during the inspection.
- 17: Food temps listed.
- 18: No foods were cooling during the inspection.
- 19: No foods were being hot held during the inspection.
- 20: Food temps listed.
- 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:
- 3:
- 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: Food Source: GFS, Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments