



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 82

Establishment Name Pizza Hut #4403 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 2701 Murfreesboro Road ☐ Temporary ☐ Seasonal  
City Antioch Time in 12:50 PM AM / PM Time out 02:00 PM AM / PM  
Inspection Date 05/08/2023 Establishment # 605305334 Embargoed 0  
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other  
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats \_\_\_\_\_

**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.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS					R					WT									
					Supervision																								
IN	OUT	NA	NO																										
1	<input type="radio"/>	<input checked="" type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5													
					Employee Health																								
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5													
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>															
					Good Hygienic Practices																								
4	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5													
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>															
					Preventing Contamination by Hands																								
6	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5													
7	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>															
8	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		2													
					Approved Source																								
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>															
10	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5													
11	<input checked="" type="radio"/>	<input type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>															
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>															
					Protection from Contamination																								
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		4													
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5													
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		2													

Compliance Status										COS					R					WT				
					Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																			
IN	OUT	NA	NO																					
16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5								
17	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>										
					Cooling and Holding, Date Marking, and Time as a Public Health Control																			
18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5								
19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>										
20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>										
21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>										
22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>										
					Consumer Advisory																			
23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		4								
					Highly Susceptible Populations																			
24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5								
					Chemicals																			
25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5								
26	<input checked="" type="radio"/>	<input type="radio"/>			Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>										
					Conformance with Approved Procedures																			
27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		5								

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



<b>Establishment Information</b>	
Establishment Name:	Pizza Hut #4403
Establishment Number #:	605305334

<b>NSPA Survey – To be completed if #57 is “No”</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
Wiping cloth bucket	quatarnary	200	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
Reach in cooler	43
Pizza prep cooler	35
Reach in cooler	39
Reach in freezer	4

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Dough and mozzarella reach in cooler	Cold Holding	41
Mozzarella pizza cooler	Cold Holding	42
Ham pizza prep cooler	Cold Holding	43
Beef pizza prep cooler	Cold Holding	40
Chicken pizza prep cooler	Cold Holding	39
Pasta reach in cooler	Cold Holding	40
Chicken wings reach in cooler	Cold Holding	34
Pasta walk in cooler	Cold Holding	42
Chicken walk in cooler	Cold Holding	31

## Observed Violations

Total # 22

Repeated # 0

- 1: Person in charge cannot answer basic food safety questions such as cooking temperatures, cold holding temperatures , how to properly set up 3 comp sink.  
Ca discussed with person in charge that they have to know basic food safety
- 8: Paper towel dispenser in restroom not working  
Ca opened dispenser so you can get paper towel out
- 8: No hand towels at hand sink by 3 comp sink  
Ca replaced
- 14: 0 ppm chlorine in dishmachine. Must be 50-200 ppm chlorine  
Ca replaced sanitizer chlorine at 100 ppm chlorine
- 34: No visible thermometer in cooler by fryers
- 35: No label on container of cinnamon sugar
- 35: No label on container of parmesan cheese
- 37: Boxes of food stored on the floor in walk in freezer
- 43: Several boxes of single service items stored on the floor
- 43: Pizza boxes stored on the floor
- 47: Insides of reach in freezers are dirty
- 47: Shelves are dirty
- 47: Inside of pizza prep cooler is dirty
- 47: Inside of reach in cooler is dirty
- 47: Clean pans have food build up on them
- 47: Shelves dirty in walk in cooler
- 47: Top of dishmachine is dirty
- 53: Floor is dirty under equipment
- 53: Floor dirty under fryers
- 53: Fan guards dirty in walk in cooler
- 53: Floor in walk in freezer is dirty
- 53: Fan guards dirty in walk in freezer

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Establishment Number : 605305334

**Comments/Other Observations**

- 2: Written employee illness policy is posted on the wall  
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 employee properly wash hands after entering kitchen  
7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.  
9: Mclane  
10: (NO): No food received during inspection.  
11: (IN) All food was in good, sound condition at time of inspection.  
12:  
13: (IN) All raw animal food is separated and protected as required.  
15: (IN) No unsafe, returned or previously served food served.  
16: Did not observe cooking of raw meat  
17: (NA) No TCS foods reheated for hot holding.  
18: They do not cool down food  
19: (NA) Establishment does not hot hold TCS foods.  
20: cold food at 41F and below  
  
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: No smoking signs not posted at all entrances into the building  
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 Information**

Establishment Name: Pizza Hut #4403

Establishment Number : 605305334

**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:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

**Additional Comments**