TENNESSEE DEPARTMENT OF HEALTH

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	FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE													
2014 1114											O Fermer's Market Food Unit		7	
Establishment Name	Romans Pizza													
Address	5117 Nolensville Pike Type of Establishment O Temporary O Seasonal													
City	Nashville	lime in	02:	1() P	M	A	M/PI	и ті	me ou	at 03:05: PM AM / PM			
Inspection Date	11/16/2022 Establishment # 60530			_	_		-	d 0						
Purpose of Inspection	Routine O Follow-up O Com			_) Pre			-) Cor	nsultation/Other			
Risk Category	O1 102 O3			0	04				Fo	low-	up Required 😰 Yes O No Number of S	ieats.		
Risk Fac	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 ILLNE													
	ated compliance status (IN, OUT, NA, NO) for each number	ed Item.	For Ite	1.11	ni Ka	M 0L	п, н	nrk GC	28 or R	for e	ach liem as applicable. Deduct points for category or subcat			
IN=in compliance	OUT=not in compliance NA=not applicable NO=not Compliance Status	observed	cos	R		s=cor	recte	d on-s	ite duri	ng ins	pection R=repeat (violation of the same code provis Compliance Status		R	WT
IN OUT NA NO	Supervision						IN	оит	NA	NO	Cooking and Rohesting of Time/Temperature			
1 嵐 0	Person in charge present, demonstrates knowledge, a	ind	0	0	5	10	0	0			Control For Safety (TCS) Foods	0	~	
IN OUT NA NO	Employee Health					10		ŏ	×		Proper cooking time and temperatures Proper reheating procedures for hot holding	ő	0	5
2 1 0	Management and food employee awareness, reportin	-	0	_	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
3 💢 O	Proper use of restriction and exclusion	_	0	이	_	48	0	0	0	-	a Public Health Control	0		
4 2 0 0	Proper eating, tasting, drinking, or tobacco use	-	0	0	5		8	8			Proper cooling time and temperature Proper hot holding temperatures	0		
	No discharge from eyes, nose, and mouth		0	0	<u> </u>	20	25	0	0		Proper cold holding temperatures	0	0	5
IN OUT NA NO	Preventing Contamination by Hands Hands clean and properly washed	-	0	0	-	21	*				Proper date marking and disposition	0		
7 嵐 0 0 0	No bare hand contact with ready-to-eat foods or appro alternate procedures followed	a start	_	0	5	"	O	O	NA	O NO	Time as a public health control: procedures and records Consumer Advisory	0	0	
80 🕱	Handwashing sinks properly supplied and accessible		0	<u>o</u> †	2	23		0	22	no	Consumer advisory provided for raw and undercooked	0	0	4
IN OUT NA NO	Food obtained from approved source	-	0	0	-	-	IN	OUT		NO	food Highly Susceptible Populations	•	-	-
10 0 0 0 5	Food received at proper temperature		0	0		24		0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
11 <u>実</u> 0 12 0 0 巣 0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	_	_	0	5	-	IN	_	NA		Chemicals	-	~	
12 O O 💥 O	destruction	_	0	9	_	25	0		25		Food additives: approved and properly used	0	0	
13 0 度 0	Food separated and protected	-	0		4	26	Ř	0		·	Toxic substances properly identified, stored, used	ŏ		5
14 奚 0 0	Food-contact surfaces: cleaned and sanitized		_	-	5		IN	OUT	NA	NO	Conformance with Approved Procedures		_	
15 溴 0	Proper disposition of unsafe food, returned food not re served	-	0	이	2	27	0	0	窝		Compliance with variance, specialized process, and HACCP plan	0	0	5
Go	od Retail Practices are preventive measures	to con	trol t	he	intro	duc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
		6	:00D	R	U/AU	- PR	ACT	1CE	3					
0	UT=not in compliance CO: Compliance Status	S=correct	ed on-e COS	site d R	uring wT	inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
OUT	Safe Food and Water						0	UT			Utensils and Equipment			
	ed eggs used where required d ice from approved source		8	읽	1	4	5 3				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30 O Variance	obtained for specialized processing methods		ŏ	ŏ	î	4	5 (-			g facilities, installed, maintained, used, test strips	0	0	1
OUT	Feed Temperature Control coling methods used; adequate equipment for temperature	ure				4	, 1	-			tact surfaces clean	0	0	1
31 Control				-	2		_	UT			Physical Facilities			
	d properly cooked for hot holding 5 thawing methods used		8		1	4	_				water available; adequate pressure stalled; proper backflow devices	00		2
	neters provided and accurate			_	i	5					waste water properly disposed	ŏ	ŏ	2
OUT	Food Identification		-	-		5	1	0 T	oilet fa	cilitie	es: properly constructed, supplied, cleaned	0	0	1
35 O Food pro	perly labeled; original container; required records availa	ble	0	0	1	5	2	0 9	Sarbag	e/refi	use properly disposed; facilities maintained	0	0	1
OUT	Prevention of Food Contamination		_	-		5		_			lities installed, maintained, and clean	0	0	1
	odents, and animals not present	-+	<u> </u>	익	2	5	\$ 2	₿ A	vdequa	de ve	ntilation and lighting; designated areas used	0	0	1
	nation prevented during food preparation, storage & disp			0	1			UT			Administrative items		C 1	
38 O Personal 39 O Wiping c	cleanliness oths; properly used and stored				1	5					nit posted inspection posted	00	8	0
	fruits and vegetables		ŏ		1	Ĕ		~ In		and The	Compliance Status			WT
OUT	Proper Use of Utensils ensils; properly stored		0	0.1	1	5	,	- 2	amal	10.00	Non-Smokers Protection Act with TN Non-Smoker Protection Act	~	0	
42 O Utensils,	equipment and linens; properly stored, dried, handled		0	0	1	5	8	T	obacc	o pro	ducts offered for sale	× 0	ő	0
43 O Single-us 44 O Gloves u	e/single-service articles; properly stored, used sed properly		8	읽	1	5	9]	H	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
				- 1	-									

allure 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. 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 samer 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 sport. T.C.A. sections 68-14-705, 68-14-706, 68-14-709, 68-14-719, 68-14-715, 68-14-716, 4-5-329.

A R	11/16/2022	Meroslava Golmunaria	11/16/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	Additional food safety information can be found on ou	r website, http://tn.gov/health/article/eh-foodservie	ce ****
PH-2267 (Rev. 6-15)	Free food safety training classes are available	each month at the county health department.	RDA 629
(1-220) (101, 0-10)	Please call () 6153405	620 to sign-up for a class.	1011020

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r a class.	

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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Romans Pizza Establishment Number #: 605308653

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 wenty-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.	
Sarage 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)					
Manual dish sink	Bleach							

Equipment l'emperature				
Description	Temperature (Fahrenheit)			
Prep cooler	36			
Walk in cooler	40			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Diced tomatoes on top prep cooler	Cold Holding	39
Chicken on top Prep cooler	Cold Holding	40
Mozzarella cheese on top Prep cooler	Cold Holding	42
Chicken in Walk in cooler	Cold Holding	40

Observed Violations

Total # 14 Repeated # ()

8: No paper towels at the hand sinks next to prep line cooler. CA: paper towel provided during inspection.

8: No hot/cold water at the hand sinks in the kitchen. Water was cut off underneath, because one hand sink has a leak from the pipe onto the floor and the other hand sink has a leak at the handles. CA: leaks must be fixed in 24 hours in order to provide hot and cold water at all the times.

13: Raw chicken stored on shelf above sauce and pasta in Walk in cooler. CA: raw chicken was moved to the bottom shelf.

37: Baby bottle and personal food stored on prep table.

45: The lid of chest freezer is damaged inside.

45: Excessive ice build up in chest freezer.

47: Excessive dust and food debris build-up on side of pizza oven.

Excessive dust and food debris build-up on stove.

50: Wastewater leaking from under moo sink onto the floor, pipe is broken.

50: Wastewater leaking from hand sink onto the floor.

53: Exhaust hood/vents has excessive dust build-up.

53: Dirty walls in the kitchen, prep and back area.

54: Baby bag stored on top of pizza boxes in the back area.

54: Missing light shields above pizza oven, prep table amd pizza boxes.

56: Most recent inspection not posted.

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Comments/Other Observations

1:

- 2: (IN): An employee health policy is available.
- 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 observed.

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: See 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.
- 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: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: Proper cold holding temperatures were observed.
- 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 or the international "No Smoking" symbol are conspicuously posted at every entrance. 58: No

***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.

Establishment Information

Establishment Name: Romans Pizza

Establishment Number : 605308653

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Romans Pizza

Establishment Number # 605308653

Sources			
Source Type:	Food	Source:	PFG, Sysco and Pepe's
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments