TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTARI ISHMENT INSPECTION REPORT

FOOD SERVICE ESTAN				BLISHMENT INSPECTION REPORT								ORE							
N.		141 ¥ 7 44 •	T. C.													$\mathbf{\cap}$			
Pizza Perfect Establishment Name									- to b P	-	Farmer's Market Food Unit Permanent O Mobile	9							
Add	ddress 357 Clofton Dr.							_	Typ	e of E	Establi	shme	O Temporary O Seasonal						
City	Nashville Time					04	1:2	5 P	M	A	//P/	и Тi	me ou	ut 05:30: PM AM / PM					
Insc	ectio	on Da	ite		12/14/2021 Estat				6		-								
			spect		Routine O Follow				O Pre			_		Cor	nsuitation/Other				
Risi	Cat	tegor	v		01 202	03			04		2		Fo	low-	up Required 🕱 Yes O No	Number of S	ieats	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.																		
	AS CONTRIBUTING FACTORS IN FOODDOME INNESS OUTDPEAKS. Public Health Interventions are control measures to prevent liness of injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																		
				algnat	ed compliance status (IN, OUT, I	KA, NO) for each numbered liter	n. For		mark	M 00	п, т	ink CC	XS or R	for e	ach Nem as applicable. Deduct points for c		_		
IN	Pin c	ompli	ance	_	OUT=not in compliance NA=no Compliance St		cos	R		5=00	recter	t on-si	ite dun	ng ins	spection R=repeat (violation of the Compliance Status			R	WT
	-		NA	NO	Super						IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1	邕	0			Person in charge present, dem performs duties	* .	0	0	5		0	0			Proper cooking time and temperatures		0	8	5
2	X		NA	NO	Employe Management and food employ		0	0	-	17		0			Proper reheating procedures for hot hold Ceeling and Holding, Date Marking		0	0	
3	黨				Proper use of restriction and e		0	0	5			OUT			a Public Health Contr	ol		_	
4	20	0	NA		Good Hygleni Proper eating, tasting, drinking		0	0	5	19	0 溪	0	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5	24	0	NA		No discharge from eyes, nose, Preventing Centar		0	0	<u> </u>	20	0	80	0		Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	黛		1.001	100000000000000000000000000000000000000	Hands clean and properly was	hed	0	-	5		õ	ō	×		Time as a public health control: procedur	es and records	ō	ō	
7	鬣	0	0	0	No bare hand contact with read alternate procedures followed		0	0			IN	OUT	NA	NO	Consumer Advisory				
	IN		NA	NO	Handwashing sinks properly su Approved			0	2	23	0	0	篇		Consumer advisory provided for raw and food	undercooked	0	0	4
	黨		0		Food obtained from approved Food received at proper tempe		8	0			IN	OUT		NO	Highly Susceptible Popula				
11	×	0			Food in good condition, safe, a Required records available: sh	ind unadulterated	Ō	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	٥	5
12	0	0	×	0	destruction		0	0		~	IN	OUT			Chemicais				
13	X	0	NA	NO	Protection from Food separated and protected		0	0	4	25 26	0	0	X		Food additives: approved and properly u Toxic substances properly identified, sto		0	0	5
	_		0		Food-contact surfaces: cleane Proper disposition of unsafe fo		0	0	5				NA	NO	Conformance with Approved P Compliance with variance, specialized p			_	
15	2	0			served		0	0	2	27	0	0	黨		HACCP plan	ocess, end	0	0	5
				Goo	d Retail Practices are pr	eventive measures to co	ontro	the	intro	duc	tion	of p	atho	gens	, chemicals, and physical object	into foods.			
									ar/All			ICES	;						
	_			00	Fenct in compliance Compliance St	COS=come atus		R		inspe	ction				R-repeat (violation of the sam Compliance Status	e code provision)	COS	R	WT
,	8	OUT		eurize	Safe Food and V d eggs used where required	Water	0	0	-		_	UT	ood a	ad no	Utensils and Equipment infood-contact surfaces cleanable, proper	ly designed			
2	9	0	Wate	r and	ice from approved source btained for specialized process	ing methods	0	0 0	2	4	5 8				and used	i) acadinea	0	0	1
		OUT		ince c	Food Temperature				_	4					g facilities, installed, maintained, used, te	st strips	0	0	1
3	1	o	Prop		oling methods used; adequate e	equipment for temperature	0	0	2	4	_	N D	lonfoo	d-cor	Physical Facilities		0	0	1
	2		Plant	food	properly cooked for hot holding	1	8	8	1	4	8 (οн	Hot and cold water available; adequate pressure				00	읭	2
	4		<u> </u>		thawing methods used eters provided and accurate		6	6	1	49	_	o s	ewag	e and	stalled; proper backflow devices I waste water properly disposed		0	0	2
	_	OUT	_		Food Identifica					5	_				es: properly constructed, supplied, cleane			0	1
3	5	O OUT	Food	l prop	erly labeled; original container; Prevention of Feed Container	-	0	0	1	5			-		use properly disposed; facilities maintaine littles installed, maintained, and clean	d	0	0	1
3	6	-	Insec	ts, ro	dents, and animals not present		0	0	2	5	-+	-			intes installed, maintained, and crean	ied	0	0	1
3	7	88	Cont	amina	tion prevented during food pres	paration, storage & display	0	0	1	F	0	υт			Administrative items		_	_	
	8				leanliness	her entering a start of the second	0	0	1	5			urrent	pern	nit posted		0	0	_
3	9	Ó	Wipi	ng clo	ths; properly used and stored ruits and vegetables		0	0	1	5					inspection posted Compliance Status		O YES	0	0
		OUT			Proper Use of Ut	ensils									Non-Smokers Protection	Act			
	2	_			nsils; properly stored quipment and linens; properly s	stored, dried, handled	0	0	1	5	8	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale		× 0	0	0
	43 O Single-use/single-service articles; properly stored, used O O 1 44 O Gloves used properly O O 1																		
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																			
man	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 manner 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																		
repo	n. T.	CA		ns 68-	14-703, 68-14-706, 68-14-708, 68-14-		-					+		~					
-		ł	Ť	Ø	Ø	12/2	14/2	-		_	V	I C) r`	1	Michael	1	L2/1	4/2	2021
Sig	natu	ature of Person In Charge Date Signature of Environmental Health Specialist Date																	

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Signa	ture of I	Person In	Charge	

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5	d	Environm	ental	Hee	alth	9

Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1192201 (Nev. 0-10)	Please call () 6153405620	to sign-up for a class.	104 025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Pizza Perfect Establishment Number #: 605114277

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Low temp dish machine	Chlorine	150							

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Glass cooler	40			
Prep cooler	39			
Deep freezer	5			
Prep cooler 3	41			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Cooked meat ball in steam table	Hot Holding	141
Cooked pasta in prep cooler	Cold Holding	42
Mozzarella cheese in walk in cooler	Cold Holding	38
Pizza sauce in walk in cooler	Cold Holding	40
Cooked ground beef in open top prep cooler 2	Cold Holding	40
Sliced tomatoes in open top prep cooler 2	Cold Holding	38
Mozzarella cheese in open top prep cooler 2	Cold Holding	39
Feta cheese in open top prep cooler 2	Cold Holding	42

Observed Violations

Total # 4

Repeated # 0

20: Cooked ham in open top prep cooler at 49 F. Sliced tomatoes in open top prep cooler at 47 F. Cooked turkey in prep cooler at 48 F. All items For less than 1 hours. CA Trained, moved all tcs food to walk in cooler and placed a maintenance order.

37: Employee personal drink stored above the single service item rack.

45: The cutting boards in serving line have deep cuts.

53: Flooring in walk in cooler is in disrepair.



Establishment Information

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Establishment Number : 605114277

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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 drinking from an approved container which is stored properly.

5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6: Employees observed properly washing hands at appropriate points.

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 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: Temperatures recorded on report.

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: (NÁ) 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.

Establishment Information

Establishment Name: Pizza Perfect

Establishment Number : 605114277

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Pizza Perfect

Establishment Number #: 605114277

Sources							
Source Type:	Food	Source:	GFS, sysco				
Source Type:	Water	Source:	City				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					

Additional Comments