

City

Risk Category

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Romans Pizza Remanent O Mobile Establishment Name Type of Establishment 5117 Nolensville Pike O Temporary O Seasonal Address Nashville Time in 02:40 PM AM / PM Time out 03:05: PM AM / PM 11/17/2022 Establishment # 605308653 Embargoed 0 Inspection Date

О3

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

Follow-up Required

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	O\$=co	rrecte	d on
					Compliance Status	cos	R	WT			
	IN	OUT	NA	NO	Supervision					IN	ου
1	誕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	-
	IN	OUT	NA	NO	Employee Health		-		17		ŏ
2	HC.	0			Management and food employee awareness; reporting	0	О	$\overline{}$	H	Ť	Ť
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ου
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	0	0
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	20	245	0
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0
7	釵	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-	IN	_
8	30	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	6
	IN	OUT	NA	NO	Approved Source				[23	10	l٩
9	黨	0			Food obtained from approved source	0	0			IN	OU
10	0	0	0	×	Food received at proper temperature	0	0	1	24	0	T-0
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	10	١٧
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ου
	IN	OUT	NA	NO	Protection from Contamination				25		0
13	Ä	0	0		Food separated and protected	0	0	4	26	窦	0
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	ΟU
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0

					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	X	0	Proper reheating procedures for hot holding	0	0	Ů
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18		0	×	0	Proper cooling time and temperature	0	0	
19	0	0	窯	0	Proper hot holding temperatures	0	0	
20		0	0		Proper cold holding temperatures	0	0	5
21	*	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	Ж		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	8	0			Toxic substances properly identified, stored, used	0	0	
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

O Yes 疑 No

R*repeat (violation of the same code provis

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

		OUT and in constitution				L PRA		5.
		OUT-not in compliance COS-com				inspect	on	
	Tour	Compliance Status Safe Food and Water	cos	K	WT	\vdash	OUT	_
	OUT	Caro reconstruction	-		_		OUT	
28		Pasteurized eggs used where required	0	0	_1_	45	38	Foo
29		Water and ice from approved source	0	0			-	con
30	_	Variance obtained for specialized processing methods	0	0	1	46	0	Wa
	OUT	Food Temperature Control	,	_	_		-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	羅	Nor
٠.	~	control	"	١~	^		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot
33	0	Approved thawing methods used	0	0	1	49	0	Plu
34	0	Thermometers provided and accurate	0	0	1	50	320	Sev
	OUT	Food Identification		-		51	0	Toil
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Gar
	OUT	Prevention of Feed Contamination				53	3%	Phy
36	0	Insects, rodents, and animals not present	0	0	2	54	M	Ade
37	86	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
38	0	Personal cleanliness	0	0	1	55	0	Cur
39	0	Wiping cloths: properly used and stored	0	0	1	56	NK.	Mos
40	_	Washing fruits and vegetables	ō	ō	1		-	,
	OUT	Proper Use of Utensils						
41	0	In-use utensils; properly stored	0	0	1	57		Cor
42		Utensils, equipment and linens; properly stored, dried, handled	ŏ	ŏ	1	58	1	Tob
43		Single-use/single-service articles; properly stored, used	ŏ	ŏ	1	59	1	If to
44		Gloves used properly	ŏ	ŏ	1			

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	麗	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	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	100	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	麗	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	100	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 120	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	_ 0	0	

ous manner. You have the right to request a hearing regarding this report by filing a written re 68-14-711, 68-14-715, 68-14-716, 4-5-329. n ten (10) days of the date of the

11/17/2022

Hunslova Colminaris

11/17/2022 Date

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								
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 per	rson attempting to gain entry	to submit acceptable for	rm of identification.					
"No Smoking" signs or the international "Non-S	moking" symbol are not cons	spicuously posted at eve	ery entrance.					
Garage type doors in non-enclosed areas are r	not completely open.							
Tents or awnings with removable sides or vent	s in non-enclosed areas are	not completely removed	or open.					
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	d by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fai	renhelt)				
	l.							
Equipment Temperature								
Description			Temperature (Fah	renhelt)				
Food Temperature								
Description		State of Food	Temperature (Fah	renheit)				
		51010 511 555	Tomporataro (Tan					

Observed Violations						
Total # 7 Repeated # 0						
Repeated # ()						
 37:						
37: 45: 47:						
47:						
50:						
50: 53:						
54:						
56: Mostrecent inspection not posted.						
The state of the map of the posterior						

^{***}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: Romans Pizza



Establishment Number: 605308653
Comments/Other Observations
1:
1: 2: 3: 4: 5: 6:
3:
4:
5:
6:
8: This violation noticed in the routine inspection was corrected. Hot and cold water provided because water leakes from pipeswere fixed.
Paper towels were provided.
9:
10:
11:
10: 11: 12:
13: Violation noticed in the routine corrected. Raw chickenstored on bottom shelf in the Walk in cooler.
14:
15:
16:
17: 10
18:
14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26:
20. 21·
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27: 57: 58:
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***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: Romans Pizza	
Establishment Number: 605308653	
Comments/Other Observations (cont'd)	
1990 SV2	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information							
Establishment Name: Romans Pizza							
Establishment Number #. 605308653							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							