



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100

Establishment Name David's Pizza Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 329 North Cumberland Street ☐ Temporary ☐ Seasonal
City Lebanon Time in 03:26 PM AM / PM Time out 04:13 PM AM / PM
Inspection Date 03/13/2024 Establishment # 605324236 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 50

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	Compliance Status										COS	R	WT				
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐	5	16	☐	☐	☐	☒	Proper cooking time and temperatures					☐	☐	5				
	IN	OUT	NA	NO	Employee Health								17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐					
2	☒	☐			Management and food employee awareness, reporting					☐	☐	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
3	☒	☐			Proper use of restriction and exclusion					☐	☐		18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐					
	IN	OUT	NA	NO	Good Hygienic Practices								19	☐	☐	☐	☒	Proper hot holding temperatures					☐	☐	5				
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐	20	☒	☐	☐		Proper cold holding temperatures					☐	☐						
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐	21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐						
	IN	OUT	NA	NO	Preventing Contamination by Hands							22	☐	☐	☐	☒	Time as a public health control: procedures and records					☐	☐						
6	☒	☐		☐	Hands clean and properly washed					☐	☐	5		IN	OUT	NA	NO	Consumer Advisory											
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐		23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐	4				
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐	2		IN	OUT	NA	NO	Highly Susceptible Populations											
	IN	OUT	NA	NO	Approved Source								24	☒	☐	☐		Pasteurized foods used; prohibited foods not offered					☐	☐	5				
9	☒	☐			Food obtained from approved source					☐	☐			IN	OUT	NA	NO	Chemicals											
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐	5	25	☐	☐	☒	Food additives: approved and properly used					☐	☐						
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐		26	☒	☐		Toxic substances properly identified, stored, used					☐	☐						
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐			IN	OUT	NA	NO	Conformance with Approved Procedures							5				
	IN	OUT	NA	NO	Protection from Contamination							27	☐	☐	☒	Compliance with variance, specialized process, and HACCP plan					☐	☐							
13	☒	☐	☐		Food separated and protected					☐	☐	4																	
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐	5																	
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐	2																	

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

GOOD RETAIL PRACTICES																	
OUT=not in compliance					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)							
Compliance Status					COS	R	WT	Compliance Status					COS	R	WT		
Safe Food and Water					Utensils and Equipment												
28	☐	Pasteurized eggs used where required			☐	☐	1	45	☐	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			☐	☐	1		
29	☐	Water and ice from approved source			☐	☐	2	46	☐	Warewashing facilities, installed, maintained, used, test strips			☐	☐	1		
30	☐	Variance obtained for specialized processing methods			☐	☐	1	47	☐	Nonfood-contact surfaces clean			☐	☐	1		
Food Temperature Control					Physical Facilities												
31	☐	Proper cooling methods used; adequate equipment for temperature control			☐	☐	2	48	☐	Hot and cold water available; adequate pressure			☐	☐	2		
32	☐	Plant food properly cooked for hot holding			☐	☐	1	49	☐	Plumbing installed; proper backflow devices			☐	☐	2		
33	☐	Approved thawing methods used			☐	☐	1	50	☐	Sewage and waste water properly disposed			☐	☐	2		
34	☐	Thermometers provided and accurate			☐	☐	1	51	☐	Toilet facilities: properly constructed, supplied, cleaned			☐	☐	1		
Food Identification					Administrative Items												
35	☐	Food properly labeled; original container; required records available			☐	☐	1	52	☐	Garbage/refuse properly disposed; facilities maintained			☐	☐	1		
Prevention of Food Contamination					Compliance Status												
36	☐	Insects, rodents, and animals not present			☐	☐	2	53	☐	Physical facilities installed, maintained, and clean			☐	☐	1		
37	☐	Contamination prevented during food preparation, storage & display			☐	☐	1	54	☐	Adequate ventilation and lighting; designated areas used			☐	☐	1		
38	☐	Personal cleanliness			☐	☐	1	Non-Smokers Protection Act									
39	☐	Wiping cloths; properly used and stored			☐	☐	1	55	☐	Current permit posted			☐	☐	0		
40	☐	Washing fruits and vegetables			☐	☐	1	56	☐	Most recent inspection posted			☐	☐	0		
Proper Use of Utensils					Compliance Status												
41	☐	In-use utensils; properly stored			☐	☐	1	57	☐	Compliance with TN Non-Smoker Protection Act			☒	☐	0		
42	☐	Utensils, equipment and linens; properly stored, dried, handled			☐	☐	1	58	☐	Tobacco products offered for sale			☐	☐	0		
43	☐	Single-use/single-service articles; properly stored, used			☐	☐	1	59	☐	If tobacco products are sold, NSPA survey completed			☐	☐	0		
44	☐	Gloves used properly			☐	☐	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 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 report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge [Signature] Date 03/13/2024 Signature of Environmental Health Specialist [Signature] Date 03/13/2024

**** 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:	David's Pizza
Establishment Number #:	605324236

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.	
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)
Three comp sink	Ammonia		

Equipment Temperature	
Description	Temperature (Fahrenheit)
WIC	40
Pizza Prep RIC	36
Chest Freezer	0

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Pepperoni	Cold Holding	41
Italian Sausage	Cold Holding	41
Onions	Cold Holding	40
Pork Sausage	Cold Holding	41
Chopped Banana Peppers	Cold Holding	41
Chicken Wings	Cold Holding	42

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Establishment Information

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Establishment has employee illness policy
- 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:
- 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 sources
- 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 foods observed being cooked during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods observed in cooling during inspection
- 19: (NO) TCS food is not being held hot during inspection.
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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:
- 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:	Water	Source:	City
Source Type:	Food	Source:	PFG PEPE WholeSale Walmart
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Three comp sink not set up during inspection