

Establishment Name

Address

Marco's Pizza

2231 N Mt. Juliet Rd Ste 101

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Permanent O Mobile Type of Establishment

O Temporary O Seasonal

**Mount Juliet** Time in 01:57; PM AM/PM Time out 02:49; PM AM/PM City 07/26/2021 Establishment # 605247516 Embargoed 0 Inspection Date

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

Number of Seats 40 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

#### etus (IN, OUT, NA, NO) for each nu

| 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 |   |      |  |  |     |   | WT  |
|  | IN OUT NA NO Supervision |               |       |    |   |               |     | IN     |  | T NA              | NC  |      |  |  |     |   |     |
| <b>—</b>   | 912                      | $\overline{}$ | -     |    | Person in charge present, demonstrates knowledge, and               | $\overline{}$ | ा । |        |  |                   | 1   |      | 1  | Control For Safety (TCS) Foods                                   |     |   |     |
| וין  | 麗                        | 0             |       |    | performs duties   | 0             |     | 5      | 16   | 120               |   |      | 0  | Proper cooking time and temperatures                             | 0   | 0 | - 5 |
|  |                          |               | NA    | NO | Employee Health   |               |     | 17     | 17 O O X O Proper reheating procedures for hot holding |                   | Proper reheating procedures for hot holding | Ö    | 0  | ٠  |     |   |     |
| 2  | ЭK                       | 0             |       |    | Management and food employee awareness; reporting                   | 0             | 0   | _      |  |                   |   |      | Cooling and Holding, Date Marking, and Time as |  |     |   |     |
| 3  | ×                        | 0             |       |    | Proper use of restriction and exclusion                             | 0             | 0   | ٥      | I IN   |                   | OU  | T NA | NC   | a Public Health Control  |     |   |     |
|  | IN                       | OUT           | NA    | NO | Good Hygienic Practices   |               |     |        | 18   | 0                 | 0   | 0    | X  | Proper cooling time and temperature                              | 0   | 0 |     |
| 4  | X                        | 0             |       |    | Proper eating, tasting, drinking, or tobacco use                    | 0             | 0   |        | 19   | _                 |   |      | 0  | Proper hot holding temperatures                                  | 0   | 0 |     |
| 5  | 黨                        | 0             |       |    | No discharge from eyes, nose, and mouth                             | 0             | 0   |        | 20   |                   | 0   |      |  | Proper cold holding temperatures                                 | 0   | Ō | 5   |
|  |                          | _             | NA    | NO | Preventing Contamination by Hands                                   |               |     | 2      | T A  | 10                | 0   | 0    | Proper date marking and disposition            | 0  | 0 0 |   |     |
| 6  | 100                      | 0             |       | 0  | Hands clean and properly washed                                     | 0             | 0   |        | 2  | 0                 | l٥  | 100  | 10   | Time as a public health control: procedures and records          | 0   | o |     |
| 7  | 328                      | 0             | 0     | 0  | No bare hand contact with ready-to-eat foods or approved            | 0             | lol |        |  |                   |   |      |  |  |     | Ľ |     |
|  |                          | ~             | _     | _  | alternate procedures followed                                       | ~             | 0   | 2      | ı⊢   | IN OUT NA NO      |   | NC.  | ***************************************        |  | _   |   |     |
| P  | IN.                      | OUT           | NA    | NO | Handwashing sinks properly supplied and accessible  Approved Source | _             | 0   | - 2    | 23   | ۱ o               | 0   | 133  |  | Consumer advisory provided for raw and undercooked<br>food       | 0   | 0 | 4   |
| 9  | 200                      |               | THE . | no | Food obtained from approved source                                  | 0             | ा । |        | ш  | IN                | ou  | T NA | NC   | 1000   |     | _ |     |
| 10   | õ                        |               | 0     | 3  | Food received at proper temperature                                 | ŏ             | ŏ   |        | ш  | -                 | -   | -    | 110  |  |     |   |     |
| 11   | 100                      | ŏ             | Ť     | _  | Food in good condition, safe, and unadulterated                     | ŏ             | ŏ   | 5      | 24   | ۱ o               | 0   | 100  |  | Pasteurized foods used; prohibited foods not offered             | 0   | 0 | 5   |
| 12   | o                        | ō             | 320   | 0  | Required records available: shell stock tags, parasite              | 0             | o   |        |  | IN                | ou  | T NA | NC   | Chemicals  |     | _ |     |
| 1  | _                        | _             | 0-0   | _  | destruction   | _             |     | $\Box$ | L L.   | اسا اجبا اعدا اسا |   |      |  |  | _   |   |     |
| - 40   |                          |               | NA    | NO | Protection from Contamination                                       | _             |     |        | 25   |                   |   | 300  |  | Food additives: approved and properly used                       | 0   | 0 | 5   |
| _  | Ŕ                        |               | 0     |    | Food separated and protected  |               | 0   |        | 20   | _                 | _   |      |  | Toxic substances properly identified, stored, used               | 0   | 0 | _   |
| 14   | ×                        | 0             | 0     |    | Food-contact surfaces: cleaned and sanitized                        | 0             | 0   | 5      |  | IN                | OU  | T NA | NC   |  |     | _ |     |
| 15   | Ħ                        | 0             |       |    | Proper disposition of unsafe food, returned food not re-<br>served  | 0             | 0   | 2      | 27   | 0                 | 0   | 黑    |  | Compliance with variance, specialized process, and<br>HACCP plan | 0   | 0 | 5   |
|  |                          |               |       |    |   |               |     |        |  |                   |   |      |  |  |     |   |     |

|                   | GOOD RETAIL PRACTICES        |   |         |   |      |        |  |  |  |     |               |    |
|-------------------|------------------------------|---|---------|---|------|--------|--|--|--|-----|---------------|----|
|                   |                              | OUT=not in compliance COS=corre                                       | ected o | n-site  | duri | ng int | spection   | m  | R-repeat (violation of the same code provision)                  |     |               |    |
| Compliance Status |                              |   |         | R   | WT   | ][     |  |  | Compliance Status  | COS | R             | WT |
|                   | OUT                          | Safe Food and Water   |         |   |      | 1 [    | OUT Utensils and Equipment   |  | Utensiis and Equipment   |     |               |    |
| 28                | 0                            | Pasteurized eggs used where required                                  | 0       | О   | 1    | 1 [    | 45   | 333  | Food and nonfood-contact surfaces cleanable, properly designed,  | 0   | 0             | •  |
| 29                | 0                            | Water and ice from approved source                                    | 0       |   | 2    | 1 L    | 40   | (44)   | constructed, and used  | _   | u             | '  |
| 30                |                              | Variance obtained for specialized processing methods                  | 0       | 0   | 1    | ] [    | 46   | 0  | Warewashing facilities, installed, maintained, used, test strips | 0   | 0             | •  |
|                   | OUT Food Temperature Control |   |         | 3 L   | 40   | •      | vvarewasining racinoes, installed, maintained, dised, test surps   |  | _  |     |               |    |
| 31                | 0                            | Proper cooling methods used; adequate equipment for temperature       | 0       | 0   | 2    | 1 [    | 47   | 0  | Nonfood-contact surfaces clean                                   | 0   | 0             | 1  |
| 31                | ١٠                           | control   |         | ١٩  | 2    | 11     |  | OUT  | Physical Facilities  |     | _             |    |
| 32                | 0                            |   |         | Hot and cold water available; adequate pressure | 0    | ा      | 2  |  |  |     |               |    |
| 33                | _                            | Approved thawing methods used   | ŏ       | ŏ   | 1    | 11     | 49   |  | Plumbing installed; proper backflow devices                      | ŏ   | Ŏ             | 2  |
| 34                |                              | Thermometers provided and accurate                                    | 0       | 0   | 1    | 11     | 50   |  | Sewage and waste water properly disposed                         | 0   | 0             | 2  |
|                   | OUT                          |   | Ť       | -   | -    | d b    | - Constitution of the cons |  | Toilet facilities: properly constructed, supplied, cleaned       | ŏ   | ŏ             | 1  |
|                   | -                            |   | _       | Τ_  |      | 11     |  |  |  |     | $\overline{}$ |    |
| 35                | 0                            | Food properly labeled; original container; required records available | 0       | 0   | 1    | ш      | 52   | 0  | Garbage/refuse properly disposed; facilities maintained          | 0   | 이             | 1  |
|                   | OUT                          | Prevention of Feed Contamination                                      |         |   | 11   | 53     | 2%   | Physical facilities installed, maintained, and clean | 0  | 0   | 1             |    |
| 36                | 0                            | Insects, rodents, and animals not present                             | 0       | 0   | 2    | Ш      | 54   | 0  | Adequate ventilation and lighting; designated areas used         | 0   | 0             | 1  |
| 37                | 0                            | Contamination prevented during food preparation, storage & display    | 0       | 0   | 1    | 11     |  | OUT  | Administrative Items   |     |               |    |
| 38                | 0                            | Personal cleanliness  | 0       | 0   | 1    | 11     | 55   | 0  | Current permit posted  | 0   | ा             | 0  |
| 39                | 0                            | Wiping cloths; properly used and stored                               | 0       | 0   | 1    | 11     | 56   | 0  | Most recent inspection posted                                    | 0   | 0             |    |
| 40                | 0                            | Washing fruits and vegetables   | 0       | 0   | 1    | 11     | Compliance Status  |  | YES  | NO  | WT            |    |
|                   | OUT                          | Proper Use of Utensils Non-Smokers Protection Act                     |         |   |      |        |  |  |  |     |               |    |
| 41                | 0                            | In-use utensils; properly stored                                      | 0       | 0   | 1    | 11     | 57<br>58   |  | Compliance with TN Non-Smoker Protection Act                     | X   | 0             |    |
| 42                |                              | Utensils, equipment and linens; properly stored, dried, handled       | 0       | 0   | 1    | 1 [    | 58   |  | Tobacco products offered for sale                                | 0   | 0             | 0  |
| 43                |                              | Single-use/single-service articles; properly stored, used             | 0       | 0   | 1    | 1 t    | 59   |  | If tobacco products are sold, NSPA survey completed              | 0   | 0             |    |
| 44                | 0                            | Gloves used properly  | 0       | 0   | 1    | Ι,     |  |  |  |     |               |    |

(10) days of the date of the

07/26/2021

07/26/2021

Signature of Person In Charge

BILLE Houper

Date

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

Date

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6154445325 Please call ( to sign-up for a class.

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



|   | Estab | lishme | nt Inf | ormat | ion     |
|---|-------|--------|--------|-------|---------|
| ۰ |       |        |        | 11-4- | ala Dia |

Establishment Name: Marco's Pizza
Establishment Number #: 605247516

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 ( Fahrenhelt) |  |  |  |  |  |  |  |
| 3 comp sink      | QA             | 150 |                           |  |  |  |  |  |  |  |
|                  |                |     |                           |  |  |  |  |  |  |  |

| Equipment Temperature |                          |  |  |  |  |  |
|-----------------------|--------------------------|--|--|--|--|--|
| Description           | Temperature (Fahrenheit) |  |  |  |  |  |
| Ric                   | 35                       |  |  |  |  |  |
| Pizza cooler          | 37                       |  |  |  |  |  |
| Wic                   | 39                       |  |  |  |  |  |
| Rif                   | 0                        |  |  |  |  |  |

| Food Temperature Description | State of Food | Temperature (Fahrenheit |
|------------------------------|---------------|-------------------------|
| Sliced tomatoes              | Cold Holding  | 39                      |
| Sliced ham                   | Cold Holding  | 38                      |
| Chicken                      | Cold Holding  | 37                      |
| Sausage                      | Cold Holding  | 40                      |
| Pizza                        | Cooking       | 198                     |
| Chicken wings                | Cold Holding  | 40                      |
| Chicken wings                | Cooking       | 165                     |
|                              |               |                         |
|                              |               |                         |
|                              |               |                         |
|                              |               |                         |
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|                              |               |                         |
|                              |               |                         |

| Observed Violations  |  |  |  |  |  |  |  |
|--|--|--|--|--|--|--|--|
| Total # 2  |  |  |  |  |  |  |  |
| Repeated # ()  |  |  |  |  |  |  |  |
| 45: Severely grooved cutting boards                        |  |  |  |  |  |  |  |
| 53: Food splatter on walls and food debris under equipment |  |  |  |  |  |  |  |
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<sup>\*\*\*</sup>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: Marco's Pizza
Establishment Number: 605247516

## 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 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: Employee washed hands adter working with dough then got and order ready
- 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 info
- 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: See food temps
- 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: See food temps
- 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:

58:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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| Establishment Information              |  |
|--|--|
| Establishment Name: Marco's Pizza      |  |
| Establishment Number: 605247516        |  |
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| Comments/Other Observations (cont'd)   |  |
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| Additional Comments (cont'd)           |  |
| See last page for additional comments. |  |
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| Establishment Information |             |         |      |  |  |  |  |  |  |
|---------------------------|-------------|---------|------|--|--|--|--|--|--|
| Establishment Name: Ma    | rco's Pizza |         |      |  |  |  |  |  |  |
| Establishment Number #:   | 605247516   |         |      |  |  |  |  |  |  |
|                           |             |         |      |  |  |  |  |  |  |
| Sources                   |             |         |      |  |  |  |  |  |  |
| Source Type:              | Water       | Source: | City |  |  |  |  |  |  |
| Source Type:              | Food        | Source: | PFG  |  |  |  |  |  |  |
| Source Type:              |             | Source: |      |  |  |  |  |  |  |
| Source Type:              |             | Source: |      |  |  |  |  |  |  |
| Source Type:              |             | Source: |      |  |  |  |  |  |  |
| Additional Commer         | nts         |         |      |  |  |  |  |  |  |
|                           |             |         |      |  |  |  |  |  |  |
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