



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

# 78

Establishment Name Chattanooga Pizza Co Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile  
Address 2000 E. 23rd St. Suite-A ☐ Temporary ☐ Seasonal  
City Chattanooga Time in 01:30 PM AM / PM Time out 02:30 PM AM / PM  
Inspection Date 07/20/2021 Establishment # 605260552 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 48

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)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
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	IN	OUT	NA	NO	Supervision													IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>			5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>			5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>			5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
	IN	OUT	NA	NO	Good Hygienic Practices												18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>			5	19	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								
4	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>			5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>			21	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
5	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>			6	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>			22	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																											
	IN	OUT	NA	NO	Preventing Contamination by Hands													IN	OUT	NA	NO	Consumer Advisory																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
6	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>			5	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>			4	IN	OUT	NA	NO	Highly Susceptible Populations																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																	
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>			2													24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>			5		IN	OUT	NA	NO	Chemicals																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
8	<input checked="" type="radio"/>	<input type="radio"/>				Approved Source											25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>			5	26	<input checked="" type="radio"/>	<input type="radio"/>		Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																										
9	<input checked="" type="radio"/>	<input type="radio"/>				Food obtained from approved source				<input type="radio"/>	<input type="radio"/>			5														IN	OUT		NA	NO	Conformance with Approved Procedures																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																		
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Food received at proper temperature				<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																								

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



<b>Establishment Information</b>	
Establishment Name:	Chattanooga Pizza Co
Establishment Number #:	605260552

<b>NSPA Survey – To be completed if #57 is "No"</b>	
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.	

<b>Warewashing Info</b>			
<b>Machine Name</b>	<b>Sanitizer Type</b>	<b>PPM</b>	<b>Temperature ( Fahrenheit)</b>
*Dish Machine	Chlorine	0	

<b>Equipment Temperature</b>	
<b>Description</b>	<b>Temperature ( Fahrenheit)</b>
All refrigeration @ 41°F or below.	

<b>Food Temperature</b>		
<b>Description</b>	<b>State of Food</b>	<b>Temperature ( Fahrenheit)</b>
Meatballs	Cold Holding	39
Sausage	Cold Holding	39
Ground Beef	Cold Holding	37
Dairy	Cold Holding	39
Diced Ham	Cold Holding	40

### Observed Violations

Total # 8

Repeated # 0

4: Employees consuming beverages in prep area from unapproved container and beverages stored on cutting board/food contact surfaces.

6: Adequate handwashing from employees not observed. Advised on proper handwashing.

14: Sanitizer at dish machine 0 ppm chlorine. Have unit checked to ensure proper operation.

36: Cockroaches noted in dishwashing area and prep areas. Consult with professional pest control service to fully abate insect activity.

39: Wet wiping cloths stored on working surfaces and not in sanitizer solution.

50: Wastewater leak noted at sanitizing compartment at triple sink.

52: Over-accumulation of recyclables noted in refuse area. Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects or vermin.

53: Floors dirty behind/underneath equipment.

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**Establishment Information**

Establishment Name: Chattanooga Pizza Co

Establishment Number : 605260552

**Comments/Other Observations**

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 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: (IN): Food products obtained from approved 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.
- 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: (NO) TCS food is not being held hot during inspection.
- 20: (IN) TCS foods holding at 41°F or below. See food temperatures listed above.
- 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: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

\*\*\*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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Establishment Name: Chattanooga Pizza Co

Establishment Number : 605260552

**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Number #:	605260552
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Source Type:	Source:
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### ***Additional Comments***