TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ş	100	114	and a second		Sal's Pizza Restaurant									O Fermer's Market Food Unit		1	
Esta	blis	hmen	t Nar							Ty;	e of E	Establi	shme			┢	
Add	ress	1			710-B Stewarts Ferry Pike				_					O Temporary O Seasonal		-	
City							2:3			-			ne ou	л <u>04:20</u> ; <u>РМ</u> ам/рм			
Insp	ectio	on Da	ate		04/06/2023 Establishment # 60524372	20		- 1	Emba	rgoe	d 0			L			
Purp	pose	of In	spec	tion	Routine O Follow-up O Complain	t		O Pre	limin	ary		C	Cor	sultation/Other			
Risk	Cat	tegor	-	-	O1))(2 O3			04	-					up Required 觐 Yes O No Number of		92	
					ors are food preparation practices and employee contributing factors in foodborne illness outbreat										tion		
				-	FOODBORNE ILLNESS R ted compliance status (IH, OUT, HA, HO) for each aumbered ite												
IN	⊨in c	compili			OUT=not in compliance NA=not applicable NO=not observ	/ed		co						pection R=repeat (violation of the same code provis	sion)		
	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT	F					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
1	0	0		110	Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods		_	
	IN	OUT	NA	NO	Employee Health			-		00	0	0	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	0	8	5
	0	0			Management and food employee awareness: reporting Proper use of restriction and exclusion	0	8	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as			
-		OUT	NA	NO	Good Hygienic Practices	Ť		-	18	0	0	0	0	Proper cooling time and temperature	0		_
4	0	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5	19 20	00	0	00	0	Proper hot holding temperatures Proper cold holding temperatures	8	0	
		OUT	NA	NO	Preventing Contamination by Hands Hands clean and properly washed				21		ŏ	ŏ	0	Proper date marking and disposition	ŏ	ŏ	5
7	0	0	0	0	No bare hand contact with ready-to-eat foods or approved	6	0	5	22	-	0	0	-	Time as a public health control: procedures and records	0	0	
	0	0			alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN O	OUT	NA		Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	0				Approved Source Food obtained from approved source		0			IN	OUT	-	NO	food Highly Susceptible Populations	-	-	
	00		0	0	Food received at proper temperature Food in good condition, safe, and unadulterated	0	8	5	24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
-	0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0			IN	OUT	NA	NO	Chemicals			
		OUT		NO	Protection from Contamination Food separated and protected		0	4	25 26		0	0		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
		ŏ			Food-contact surfaces: cleaned and sanitized	ŏ	ŏ	5	20	IN	OUT	NA	-	Conformance with Approved Procedures	Ľ		
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measures to c	ontro	l the	intro	duc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
						GOO	DD R	TAI	L PR	ACT	nci s	3	_				
				00	T=not in compliance COS=corr Compliance Status		R R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
2	8	OUT	_	a. 1674	Safe Food and Water d eggs used where required		0				UT	ood a	ud no	Utensils and Equipment nfood-contact surfaces cleanable, properly designed,			
2	9	0	Wate	er and	lice from approved source obtained for specialized processing methods	0	Š	2	4	5	0 1			and used	0	0	1
	•	OUT		ince e	Food Temperature Control	10	101	-	46		o lu			g facilities, installed, maintained, used, test strips	0	0	1
3	1					_	_				_				-	-	1
3		0	Prop cont		oling methods used; adequate equipment for temperature	0	0	2	47	7	_			tact surfaces clean Physical Facilities	0	0	
3	_	0	contr	rol t food	properly cooked for hot holding	0	0	1	48	7 0	ON NUT	lonfoo	d-con	Physical Facilities water available; adequate pressure	0	ा	2
3	3	0 0 0	contr Plan Appr Ther	t food	properly cooked for hot holding thawing methods used eters provided and accurate				48 49 50	7 0	0 N UT 0 H 0 P	lonfoo lot and lumbii lewag	d-con d cold ng ins e and	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	0000	000	2
3	3	0 0 0	contr Plan Appr Ther	t food oved mom	properly cocked for hot holding thawing methods used eters provided and accurate Feed Identification	0 0 0	0 0 0	1	41 45 50	7 C		lonfoo lot and lumbii lewag oilet fa	d-con d cold ng ins e and scilitie	Physical Facilities water available; adequate pressure tailed; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned	0 0 0 0	0000	2
-	3	0 0 0	Contr Plan Appr Ther Food	t food oved mom	properly cooked for hot holding thawing methods used eters provided and accurate	0	8	1 1 1	41 45 50	7 C 8 0 9 0 1 0	0 N UT 0 H 0 S 0 T 0 G	lonfoo lot and lumbii ewag oilet fa iarbag	d-con g ins and cilitie	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	0 0 0 0 0 0	000	2 2 1
3	3 4 5	0 0 001 0 001	Plan Appr Ther Food	t food oved moment i prop	properly cocked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available	0 0 0	0 0 0	1 1 1	48 49 50 51	7 C 8 C 9 C 1 C	0 N 0 H 0 P 0 S 0 T 0 G 0 P	ionfoo lot and lumbii ewagi oilet fi iarbag hysica	d-con l cold ng ins e and icilitie e/refu	Physical Facilities water available; adequate pressure tailed; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained	0 0 0 0 0 0	000000000000000000000000000000000000000	2 2 1
3	3 4 5 6	0 0 001 0 001 0	Plan Appr Ther Food	t food oved mom d prop	properly cooked for hot holding thawing methods used eters provided and accurate Food Identification erly labeled; original container; required records available Prevention of Feed Contamination	000000000000000000000000000000000000000	0 0 0	1 1 1 1	41 45 50 51 53	7 C B D D 1 C 2 C 1 C 2 C 1 C 2 C 1 C 2 C 3 C 4 C	0 N 0 H 0 P 0 S 0 T 0 G 0 P	ionfoo lot and lumbii ewagi oilet fi iarbag hysica	d-con l cold ng ins e and icilitie e/refu	Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cleaned use properly disposed; facilities maintained ities installed, maintained, and clean	000000000000000000000000000000000000000	0 0 0 0 0 0	2 2 1
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PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 629		
(19220) (1001. 0-10)	Please call () 6153405620	to sign-up for a class.	101.025

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sal's Pizza Restaurant

Establishment Number # 605243720

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)			

nheit)

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Sausage prep cooler	Cold Holding	36			
Ham prep cooler	Cold Holding	33			
eta cheese prep cooler	Cold Holding	43			
Diced tomatoes prep cooler	Cold Holding	43			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Sal's Pizza Restaurant Establishment Number : 605243720

Comments/Other Observations

***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: Sal's Pizza Restaurant Establishment Number: 605243720

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Sal's Pizza Restaurant Establishment Number # 605243720

Sources		
Source Type:	Source:	

Additional Comments

Raid ant and roach sprays stored in storage shed. Must dispose of insecticides.

Must place handwashing signs at all hand sinks even in restrooms