



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

96

Establishment Name Pizza Hut#36064 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 673 S. Mount Juliet Rd. ☐ Temporary ☐ Seasonal
City Mount Juliet Time in 02:36 PM AM / PM Time out 02:43 PM AM / PM
Inspection Date 03/12/2024 Establishment # 605258642 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 _____

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

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	OUT	Pasteurized eggs used where required								45	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used													
29	OUT	Water and ice from approved source								46	OUT	Warewashing facilities, installed, maintained, used, test strips													
30	OUT	Variance obtained for specialized processing methods								47	OUT	Nonfood-contact surfaces clean													
Food Temperature Control													Physical Facilities												
31	OUT	Proper cooling methods used; adequate equipment for temperature control								48	OUT	Hot and cold water available; adequate pressure													
32	OUT	Plant food properly cooked for hot holding								49	OUT	Plumbing installed; proper backflow devices													
33	OUT	Approved thawing methods used								50	OUT	Sewage and waste water properly disposed													
34	OUT	Thermometers provided and accurate								51	OUT	Toilet facilities: properly constructed, supplied, cleaned													
Food Identification													Administrative Items												
35	OUT	Food properly labeled; original container; required records available								52	OUT	Garbage/refuse properly disposed; facilities maintained													
Prevention of Food Contamination													Compliance Status										YES	NO	WT
36	OUT	Insects, rodents, and animals not present								Non-Smokers Protection Act															
37	OUT	Contamination prevented during food preparation, storage & display								57	OUT	Compliance with TN Non-Smoker Protection Act													
38	OUT	Personal cleanliness								58	OUT	Tobacco products offered for sale													
39	OUT	Wiping cloths: properly used and stored								59	OUT	If tobacco products are sold, NSPA survey completed													
40	OUT	Washing fruits and vegetables																							
Proper Use of Utensils																									
41	OUT	In-use utensils; properly stored																							
42	OUT	Utensils, equipment and linens; properly stored, dried, handled																							
43	OUT	Single-use/single-service articles; properly stored, used																							
44	OUT	Gloves used properly																							

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 03/12/2024 Signature of Environmental Health Specialist [Signature] Date 03/12/2024

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

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Establishment Information

Establishment Name: Pizza Hut#36064

Establishment Number #: 605258642

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)

Equipment Temperature

Description	Temperature (Fahrenheit)

Food Temperature

Description	State of Food	Temperature (Fahrenheit)

Observed Violations

Total # 4

Repeated # 0

34:

42:

47:

53:

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Comments/Other Observations

1:
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26: Item corrected
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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:	Source:
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Additional Comments

See routine inspections for comments