

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Romans Pizza Permanent O Mobile Establishment Name Type of Establishment 5117 Nolensville Pike O Temporary O Seasonal Nashville Time in 02:00 PM AM / PM Time out 03:00; PM 04/26/2023 Establishment # 605308653 Embargoed 0 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Follow-up Required

O Yes 疑 No

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	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	T Compliance Status					COS	R	WT							
	IN	OUT	NA	NO	Supervision				П	IN		NA	NO	Cooking and Reheating of Time/Temperature									
Ε.	0-2	$\overline{}$	-		Person in charge present, demonstrates knowledge, and	$\overline{}$		_	ш	""		101		Control For Safety (TCS) Foods									
יו	氮	0			performs duties	0	0	5	16	16 O		黨	0	Proper cooking time and temperatures	0	0	- 5						
	IN	OUT	NA	NO	Employee Health				17	17 O O X O Proper reheating procedures for hot holding		0	0	ű									
2	DK.	0			Management and food employee awareness; reporting	0	0 0		П	IN OUT NA NO			Cooling and Holding, Date Marking, and Time as										
3	寒	0			Proper use of restriction and exclusion	0	0	5	Ш	IN		NA	NO	a Public Health Control									
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	X	0	Proper cooling time and temperature	0	0							
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	15	_	0	文	0	Proper hot holding temperatures	0	0							
5	黨	0			No discharge from eyes, nose, and mouth	0	0	۰	20		黨	0		Proper cold holding temperatures	0	0	5						
		OUT	NA	NO	Proventing Contamination by Hands			2	1 🔉	0	0	0	Proper date marking and disposition	0	0	_							
6	凝	0			Hands clean and properly washed	0	0		2	2 0	l٥	300	0	Time as a public health control: procedures and records	0	0							
17	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	5		_		_		_	Ľ							
Ľ.		_	ŭ	_	alternate procedures followed		- -		I 1	IN	OUT	NA	NO			_							
8	-		NA	LDS.	Handwashing sinks properly supplied and accessible	0	0 0 2		23	3 0	10	100		Consumer advisory provided for raw and undercooked	0	o	4						
-			NA	_	Approved Source	_		_	! ⊢		OUT	210	110	food									
9	黨	_	_		Food obtained from approved source	0	0		l ⊨	IN	OUT	NA	NO	Highly Susceptible Populations			_						
10	0	ŏ	0		Food received at proper temperature	0	0	5	₂₄	10	Ιo	320		Pasteurized foods used; prohibited foods not offered	0	0	5						
111	×	0			Food in good condition, safe, and unadulterated	0	9		ı⊢	-	-	-	-										
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0 0		Ш	IN	ОUТ	NA	NO	Chemicals									
			NA	NO	Protection from Contamination										25		0	100		Food additives: approved and properly used	0	0	- 5
13	Ŕ	0			Food separated and protected	0	0	4	20	B	0			Toxic substances properly identified, stored, used	0	0	ů						
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures									
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5						

	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] [Compliance Status				R	WT	
	OUT Safe Food and Water			1 [OUT Utensils and Equipment								
28	0	Pasteurized eggs used where required	0	ТО	1	11	45	0	Food and nonfood-contact surfaces cleanable, properly designed,	0	0	•	
29	0	Water and ice from approved source	0		2	1 I	40	•	constructed, and used	_	u	'	
30		Variance obtained for specialized processing methods	0	0	1	1 C	46 O		Warewashing facilities, installed, maintained, used, test strips	0	0	4	
	OUT	Food Temperature Control				3 L	40	•	warewashing lacinoes, installed, maintained, dised, test sorps		_		
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	1 [100	Nonfood-contact surfaces clean	0	0	1	
31	١٠	control	١٠	١٩	2	11		OUT	Physical Facilities		_		
32	0	Plant food properly cooked for hot holding	0	0	1	11	48	0	Hot and cold water available; adequate pressure	0	ा	2	
33	_	Approved thawing methods used	ō	ō	1	11	49		Plumbing installed; proper backflow devices	ō	ō	2	
34	0	Thermometers provided and accurate	0	О	1	11	50		Sewage and waste water properly disposed	0	0	2	
	OUT		Ť	-		t t	The state of the s		Toilet facilities: properly constructed, supplied, cleaned	ō	ō	1	
35	0	Food properly labeled; original container; required records available	0	Го	1	11	52		Garbage/refuse properly disposed; facilities maintained	0	ō	1	
	OUT	Prevention of Food Contamination	+				t t	53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	11	54	M	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	ा	_	
39	0	Wiping cloths; properly used and stored	0	0	1	11	56	0	Most recent inspection posted	0	0	0	
40	_	Washing fruits and vegetables	0	_	_	11			Compliance Status	YES	NO	WT	
	OUT	Proper Use of Utensiis				11			Non-Smokers Protection Act		_		
41	0	In-use utensils; properly stored	0	0	1	1 l	57 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	0	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,							

ten (10) days of the date of the

04/26/2023

04/26/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

Date

**** 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



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Establishment Name: Romans Pizza
Establishment Number #: |605308653

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 inflitrating 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 compartment sink	Cl2								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Pizza prep cooler	46				
Walk in cooler	40				
Reach in freezer	9				
Chest freezer	0				

Food Temperature						
State of Food	Temperature (Fahrenheit					
Cold Holding	52					
Cold Holding	48					
Cold Holding	47					
Cold Holding	44					
Cold Holding	41					
Cold Holding	41					
	Cold Holding Cold Holding Cold Holding Cold Holding Cold Holding					

Observed Violations						
Total # B						
Repeated # 0 20: Pizza prep cooler at 46°F, foods in cooler held above 41°F. CA- Moved foods to walk in cooler 47: Excessive buildup on shelving in walk in cooler. 54: Missing light shield over prep table by pizza oven.						

[&]quot;"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: Romans Pizza Establishment Number: 605308653

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy available on file.
- 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.

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- 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: Sysco , pfg, restaurant depot , pepes
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling done.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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: Romans Pizza	
Establishment Number: 605308653	
Comments/Other Observations (cont'd)	
1990 SV2	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information									
Establishment Name: Romans Pizza									
Establishment Number #. 605308653									
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									