



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

95

Establishment Name Painturo's Pizza Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile

Address 522 B West Main St. ☐ Temporary ☐ Seasonal

City Lebanon Time in 01:49 PM AM / PM Time out 03:36 PM AM / PM

Inspection Date 01/18/2022 Establishment # 605136565 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 98

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

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

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 01/18/2022 Signature of Environmental Health Specialist [Signature] Date 01/18/2022

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

**TENNESSEE DEPARTMENT OF HEALTH
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FOOD INSPECTION DATA**



Establishment Information

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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)
CMA Dishmachine Super	Chlorine	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Migali RIF	19
Beverage Air RIC	36
Three Door RIC	31
Three door pizza assembly RIC	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Slice Tomato	Cold Holding	45
Chicken Tenders	Cold Holding	42
Sausage Crumbles	Cold Holding	38
Diced pepperoni	Cold Holding	39
Sliced Tomato	Cold Holding	41
Mushrooms	Cold Holding	41
Diced Ham	Cold Holding	40
Meatballs	Cold Holding	34

Observed Violations

Total # 5

Repeated # 0

34: Thermometer inside of sandwich prep RIC provided but not reading temp, digital thermometer on WIC not reading temp accurately

35: Squeeze bottles, spice blend shakers, and sauce containers not labeled

37: Scoop handle stored down in food storage container of cornmeal under the pizza dough press

43: Souffle cups and lids stored haphazrdly in a container on the sandwich prep RIC

45: Severely grooved and stained cutting boards at all prep stations

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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:
- 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 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.
- 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: (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: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 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.
- 57:
- 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: Water

Source: City

Source Type: Food

Source: PFG PEPE's

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments

At start of inspection WIC temp was reading 50 degrees moved thermometer ti back of WIC and gave time to see if WIC temp would flucuate finally Temperature for WIC confirmed with envirnmentalists thermometer; suggesting to owner to get a repair service and to log the WIC temps at start of shift and end of shift